

ROMANISSIMO

-CUCINA ITALIANA-

Happy Valentine's Day

STUZZI E SFIZI "BEGINNINGS"

MARINATED OLIVES
Marcona almonds, tostini. 15

BURRATA CAPRESE
Heirloom tomatoes,
fresh burrata, pesto. 22

CARPACCIO DI MANZO
Beef carpaccio with arugula, shaved
parmesan cheese, evoo and lemon. 26

BRUSCHETTA RICOTTA
Whipped ricotta, pears, truffle honey. 16

FRITTO MISTO
Fried calamari, shrimp, artichokes,
parsley, spicy marinara, calabrian
chili aioli. 30

POLPETTE DI CODA
Oxtail meatballs, stewed in fresh
tomato sauce. 28

BRUSCHETTA AMATRICIANA
Chopped tomatoes, guanciale,
garlic, evoo, shaved parmigiano. 14

CARCIOFINI AL FORNO
Roasted artichoke hearts,
fresh herbs sauce. 26

VONGOLE E COZZE
Sautéed clams, mussels, garlic olive oil,
marinara sauce, served with
crostini bread. 30

YELLOWTAIL CARPACCIO
Grapefruit vinaigrette, pistachio crumbs. 29

INSALATE

MISTICANZE SALAD
Mixed greens, parmigiano shaves,
balsamic vinaigrette. 16

ARUGULA & ENDIVE SALAD
Blood orange vinaigrette, fried goat cheese. 19

CAESAR SALAD
Hearts of romaine, crutons, shaved parmigiano. 18

PINZA & PIZZA

PINZA LA MORTAZZA
Roman style folded pizza,
imported mortadella, ricotta,
pistachio, pesto. evoo. 28

PIZZA MARGHERITA
Fresh tomatoes sauce, mozzarella. 22

PIZZA DIAVOLA
Fresh tomato sauce, mozzarella, calabrian
anduja sausage, salame e sopressata. 28

PIZZA COLOSSEO
Tomato sauce, imported burrata,
parma prosciutto. 29

PASTA! PASTA! PASTA!

FETTUCCHINE ALFREDO DI ROMA
The original. 29

TONNARELLI CACIO E PEPE
Square bucatini, butter cream, black pepper,
pecorino romano cheese. 31

MEZZE MANICHE AMATRICIANA
Half tube shaped pasta, fresh tomato sauce,
guanciale, pecorino cheese. 31

SPAGHETTI CARBONARA
Creamy egg yolk emulsion, guanciale, parmigiano. 31

ARTICHOKES RAVIOLI
Fresh ravioli stuffed with artichokes and
mozzarella, served in a pesto cream sauce. 32

RAVIOLI DI ARAGOSTA
Homemade ravioli stuffed with lobster, in a vodka
cream tomato sauce. 40

**CHEESE WHEEL
PASTA!**

PAPPARDELLE
Porcini mushrooms, black truffle
cream sauce, parmigiano cheese.

CANNELLONI ALL' ARAGOSTA
Lobster chunks, cream tomato bechamel,
touch of pesto. 40

RISOTTO DEL GIORNO MP
Chef risotto of the day

RADIATORI AL SUGO
Radiator shape pasta, tossed in fresh tomato
sauce and oxtail meatballs. 35

AGNOLOTTI
Beef cheek, shallots, wild mushroom,
marsala wine sauce. 35

PAPPARDELLE BOLOGNESE
Homemade pappardelle pasta,
traditional meat ragú. 34

LASAGNA AL SUGO ROMANO
Braised beef and pork, bechamel,
mozzarella, parmigiano cheese. 38

LASAGNA VEGETARIANA
Chef seasonal vegetables,
pesto, bechamel sauce. 34

SECONDI "Entrees"

ABBACCHIO TRASTEVERE
Grilled lamb chops, olive tapenade sauce,
roasted potato. 54

OXTAIL OSSOBUCO
Slowly braised in red wine sauce over
saffron risotto. 55

SALMONE FRASCATI
Roasted salmon, creamy pesto over
roasted potatoes. 41

Roasted potatoes. 16
Sautéed spinach in garlic and evoo. 16

BRANZINO
Boneless roasted mediterranean sea bass,
butterfly, parsley lemon butter sauce,
garlic sautéed broccolini. 44

SALTIMBOCCA ALLA ROMANA
Chicken breast, prosciutto, mozzarella, sage,
white wine sauce over spinach. 38

CONTORNI

Fries. 15

FILETTO DI MANZO
Grilled filet mignon, six-peppercorn bordelaise
sauce, over roasted potatoes. 58

BISTECCA AI FUNGHI
200z prime boneless ribeye, topped with
imported mixed wild sautéed mushrooms. 72

Broccolini sautéed in garlic & evoo. 16
Wild mushrooms sautéed with garlic and olive oil. 16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 3.95% Surcharge will be added to all guest checks to help cover increasing costs of goods to maintain a high level of quality and service. There will be an automatic 20% Gratuity fee for parties of six or more

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PICK ME UP

SPICE MARKET ESPRESSO | \$24

Spiced Rum, Patron XO Cafe, Espresso, Spiced Pumpkin Syrup

BRIGHT REFRESHING

PAPER PLANE | \$22

Bourbon, Aperol, Amaro Nonino, Lemon

CARAMELO CALIENTE | \$22

Rye Whiskey, Salted Caramel Syrup, Chocolate Bitters

GIARDINO SPRITZ | \$21

Vodka, Elderflower Liqueur, Green Chartreuse, Basil Syrup, Lemon, Prosecco

FALL IN A COLLINS | \$21

Gin, Apple Extract Syrup, Lemon, Sparkling wine, Club Soda

GINGER VESPA | \$21

Vodka, Ginger Puree, Passion Fruit, lemon, Egg Whites

SMOKE OF THE GODS | \$22

Tequila Blanco, Mezcal, Orgeat, Lime, Angostura Bitters

NON-ALCOHOLIC

CRODINO SPRITZ | \$15

Citrus Botanical Italian Club Soda, Granadine, Lemon

NO-RITA PASSION | \$16

Non Alcoholic Tequila, Passion Fruit, Lime, Tajin, Agave,

WINE BY THE GLASS

SPARKLING

GLASS

Moscato d'Asti, Cascina Valle Asinari, Piedmont, Italy.....	17.00
Prosecco, Corte alla Flora, Italy.....	19.00
Prosecco Rose, Corte alla Flora, Italy.....	19.00
Moët & Chandon, Brut Imperial, France, 187 ml.....	33.00
Moët & Chandon, Brut Rose, France, 187 ml	34.00

WHITE WINES

GLASS

Pinot Grigio, Corte alla Flora, Delle Venezie, Italy.....	19.00
Sauvignon, La Vis, Vigneti delle Dolomiti, Trentino, Italy.....	17.00
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand.....	19.00
Falanghina, Feudi di San Gregorio, Sannio, Campania, Italy.....	19.00
Gavi di Gavi, Villa Sparina, Piedmont, Italy.....	21.00
Chardonnay, La Vis, Trentino, Italy.....	18.00
Chardonnay, FerrariCarano, Sonoma County, California.....	20.00
Primitivo, Rosé, Cantine San Marzano, "Tramari", Salento, Puglia, Italy.....	18.00

RED WINES

GLASS

Pinot Noir, Sartori di Verona, Provincia di Pavia, Veneto, Italy.....	18.00
Pinot Noir, Sea Sun, By Caymus Family, California.....	21.00
Montepulciano d'Abruzzo, Carletto, Abruzzi, Italy.....	18.00
Super Tuscan, Querceto, Tuscany, Italy.....	20.00
Chianti Classico, Castello di Querceto, Tuscany, Italy.....	19.00
Malbec, Bodegas Nieto Senetiner, Mendoza Argentina.....	20.00
Barbera d'Alba, Pertinace, Piedmont, Italy.....	19.00
Nebbiolo, Paola Sordo, Langhe, Piedmont, Italy.....	21.00
Merlot, Candoni, Friuli Grave, Friuli Venezia Giulia, Italy.....	17.00
Cabernet Sauvignon, Tenuta Polvaro, Venezia, Veneto, Italy.....	20.00
Cabernet Sauvignon, Bonanza by Caymus, California.....	23.00

BEERS

PERONI, ITALY ABV 5.1% \$13
DOLOMITI PILSNER, ITALY ABV 5.5% \$14
DOLOMITI ROSSA, ITALY ABV 6.7% \$14
FREMONT DARK STAR STOUT, WASHINGTON ABV 8% \$14
BLUE MOON, DENVER ABV 5.4% \$14
MODELO ESPECIAL, MEXICO ABV 4.4% \$14
EEL RIVER BLONDE ALE, CALIFORNIA ABV 5.8% \$13
MICHELOB ULTRA, ST. LOUIS ABV 4.2% \$14
STONE - IPA, SAN DIEGO ABV 7.7% \$14
STONE - BUENAVEZA LAGER, SAN DIEGO ABV 4.7% \$12
HEINEKEN, AMSTERDAM 0.0 N/A \$11

