



Appetizers

Zuppa del Giorno

A heartily satisfying blend of the freshest ingredients please ask for today's selection.\$6

Insalata Mista

A garden fresh salad tossed with our house vinaigrette served with dinner.\$6 served as a main course.\$11

Caesar Salad

Crisp romaine tossed in a light creamy dressing with bacon bits and croutons served with dinner.\$7 served as a main course.\$12

Artichoke Hearts al Oregano

Tender hearts of artichoke on a bed of fresh greens tossed in a light dressing of oregano splashed with lemon.\$8

Tomato Bruschetta

Crusty Italian rolls brushed with garlic butter, fresh tomatoes, onions, oregano, and oven broiled.\$8

Shrimp Cocktail

Succulent shrimp served with seafood cocktail sauce.\$11

Gamberi al Forno

Jumbo shrimps broiled in garlic butter and oven baked with Canadian cheddar and mozzarella cheese.\$12

Smoked Salmon

Thin slices of delicately smoked salmon drizzled with a touch of extra virgin olive oil, served on a bed of greens with capers and onions.\$12

Broiled Escargots

Large imported snails broiled in garlic butter and topped with mozzarella cheese and fresh mushrooms.\$10

Antipasto Misto

A selection of Italian cured meats and cheeses with marinated and fresh vegetables.\$12

Pasta

Homemade Gnocchi Bolognese

Potato gnocchi with Romano's own Bolognese sauce,\$22

Spaghetti Bolognese

Spaghetti topped with our special Bolognese sauce\$20

Please note a 15% gratuity charge will be added on parties of 20 guests or more

From the Oven

Homemade Manicotti

Homemade pasta stuffed with ricotta and parmigiano cheese with fresh spinach topped with our marinara sauce and oven baked with cheese, perfect for the vegetarian. . . . \$23

Cannelloni al Forno

Homemade cannelloni stuffed with veal, beef, pork, herbs and spices and cheese, topped with Romano's Bolognese sauce and oven baked with mozzarella cheese. . . . \$23

Veal or Chicken Parmigiana

A lightly breaded veal cutlet or a lightly dusted chicken breast topped with Romano's Bolognese sauce and oven baked with cheeses, served with our pasta del giorno \$26

Main Course

Stuffed Rainbow Trout Capri

A boneless whole trout stuffed with a mélange of crab, shrimp and mushrooms, sautéed in a light lemon butter sauce, served with seasoned rice and fresh vegetables. . . . \$27

Fresh Atlantic Salmon

Boneless fillet of Atlantic Salmon sautéed in a zesty lemon butter sauce, served with fragrant rice and garden fresh vegetables. . . . \$27

New York Sirloin Steak

A New York sirloin steak charcoal broiled to your specifications and served with garden fresh vegetables and seasoned potatoes. . . . \$27

Medallions of Spring Lamb Beaujolais

The most tender medallions of spring lamb sautéed in a light red wine sauce, served with potatoes and fresh vegetables. . . . \$27

Filet Mignon

Canada's AAA cut of choice beef, our thick and juicy filet mignon is served with potatoes and garden fresh vegetables, for extra well done, we will butterfly. . . . \$30

Surf and Turf

The ultimate feast, a New York sirloin steak charcoal broiled the way you like, accompanied by a juicy lobster tail broiled in garlic butter, served on a bed of seasoned rice with garden fresh vegetables and sizzling garlic butter. . . . \$37

Broiled Lobster Tails

Two juicy lobster tails broiled in garlic butter and served on a bed of seasoned rice with two fresh vegetables \$42

New York Sirloin Steak and Shrimp

Charcoal Broiled New York sirloin steak paired with a brochette of garlic shrimp, served with potatoes and fresh vegetables. . . . \$31

