

Appetizers

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Bruschetta	\$30	\$60
Toasted bread topped with roma tomatoes, garlic, onion, basil, extra virgin olive oil and a splash of Balsamic Vinegar		
Stuffed Mushrooms	\$40	\$80
Sautéed Fresh Clams and Mussels	\$48	\$96
In a red or white garlic wine sauce		
Shrimp Cocktail	\$50	\$100

Salads

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Romano's Salad	\$15	\$30
Antipasto	\$35	\$70
Combination of crisp greens, vegetables and assorted Italian meats and cheeses		
Caesar	\$30	\$60
Romaine lettuce, seasoned croutons, caesar dressing, parmesan cheese		
Chicken Caesar	\$45	\$90
Cold Pasta Salad	\$30	\$60

Pasta

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Spaghetti Marinara or Bolognese	\$35	\$70
with Meatball or Sausage		
	\$50	\$100
Fettuccine Alfredo	\$35	\$70
with Chicken		
	\$50	\$100
Linguine All' Aglio	\$35	\$70
Fresh garlic, chopped tomato, olive oil		
Linguine alla Carbonara	\$35	\$70
Pancetta, parmesan cheese and cracked black pepper tossed in a cream sauce		
Linguine alla Pesto	\$35	\$70
Angel Hair Pomodoro	\$35	\$70
Fresh tomato, basil and garlic		
Penne with Mushrooms	\$35	\$70
Sliced wild and button mushrooms in a rose cream tomato sauce		
Penne Arrabiata	\$35	\$70
Spicy Marinara		
Fettuccine Capriccioso	\$45	\$90
Roasted chicken, prosciutto, basil, onions and tomatoes in a rose cream sauce		
Linguine Putanesca	\$35	\$70
Garlic, capers, olives and basil in a light tomato sauce		
Linguine alla Pesto	\$35	\$70
Pesto cream sauce with pinenuts		

Special Pasta

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Tortellini	\$45	\$90
Served in a rose cream sauce		
Gnocchi alla Thomasino	\$45	\$90
Sun-dried tomatoes, fresh garlic and basil sautéed in butter and parmesan cheese		
Ravioli Tradizionale	\$45	\$90
Meat or cheese ravioli served with marinara sauce		
Risotto di Giorno	Market	Market
Freshly prepared arborio rice mixed with today's fresh ingredients		

Al Forno

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Manicotti	\$35	\$70
Homemade crepe's stuffed with a blend of ricotta, mozzarella and parmesan, topped with marinara sauce		
Cannelloni	\$40	\$80
Homemade crepe's stuffed with chicken, spinach and a trio of cheeses topped with marinara sauce		
Cannelloni alla Romano	\$40	\$80
Homemade crepe's stuffed with a blend of minced beef and fresh vegetables, topped with a rich white cream sauce		
Lasagna	\$50	\$100
Sheets of pasta layered with ricotta cheese, bolognese sauce and mozzarella cheese		
Eggplant Romano	\$40	\$80
Rolls of eggplant stuffed with a trio of cheeses topped with marinara and parmesan		
Eggplant Parmigiana	\$35	\$70
Layered, breaded eggplant in marinara sauce topped with mozzarella cheese		
Penne Al Forno	\$45	\$90
Penne pasta tossed with bolognese sauce and three cheeses.		

Vittelo

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Veal Milanese	\$65	\$130
Breaded veal cutlet, seasoned and panfried with lemon and butter.		
Veal Marsala	\$65	\$130
Veal medallions sautéed in a marsala wine & mushroom sauce.		
Veal Parmigiana	\$65	\$130
Breaded veal cutlet topped with marinara sauce and mozzarella cheese.		
Veal Piccata	\$65	\$130
Veal medallions, artichokes and capers in a lemon butter sauce.		

Pollo

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Chicken Parmigiana	\$45	\$90
Seasoned breaded chicken breasts topped with marinara sauce and mozzarella cheese.		
Chicken alla Limone	\$45	\$90
Chicken breast in a white wine, garlic and lemon caper sauce.		
Chicken alla Pepperonata	\$45	\$90
Chicken, bell peppers, onions and mushrooms in a tomato sauce.		
Chicken Marsala	\$45	\$90
Chicken breast sautéed in a Marsala wine and mushroom sauce.		
Chicken Champagne	\$50	\$100
Chicken breast, pancetta and shallots in a champagne and white cream sauce.		

Pesce

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Linguine and Fresh Clams	\$80	\$160
Fresh clams sautéed in red or white wine garlic sauce over linguine		
Linguine and Black Mussels	\$80	\$160
Fresh mussels sautéed in red or white wine garlic sauce over linguine		
Shrimp Alfredo	\$65	\$130
Shrimp sautéed in Alfredo sauce over fettuccini		
Scampi alla Pearl	\$90	\$180
Jumbo shrimp sautéed in butter and garlic		
Seafood Pescatore	\$98	\$196
Mussels, clams, shrimp and calamari sautéed in a spicy pomodoro sauce served over a bed of linguine		
Scampi alla Nona	\$95	\$190
Jumbo shrimp crusted with seasoned bread crumbs and garlic then drizzled with butter and baked in a hot brick oven.		

Carni

	(5 to 6 People) Half Tray	(10 to 12 People) Full Tray
Filet Mignon Al Vino Rosso	\$Market	\$Market
Tender filet oven roasted in a red wine sauce		
Bistecca Diavolo	\$Market	\$Market
Filet tips sautéed with garlic, onions & peppers in a white wine & spicy tomato sauce		