

WINES BY THE GLASS

Sparkling

<i>Korbel, Brut, California, N/V</i>	9	36
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Blush

<i>Beringer, White Zinfandel, 2015</i>	8	24
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Whites

<i>CK Mondavi, Chardonnay, Wildcreek, 2018</i>	8	24
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<i>Gazela, Vinho Verde, Portugal, N/V</i>	8	26
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<i>Masi Masianco, Pinot Grigio, Italy, 2018</i>	9	36
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<i>Dr Loosen Riesling, 2011, Germany, 2017</i>	9	30
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<i>Kendall Jackson, Chardonnay, California, 2015</i>	9	28
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<i>Santa Margherita, Alto Adige, Italy, 2018</i>	16	50
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Reds

<i>Santa Cristina Chianti, 2014</i>	12	42
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<i>CK Mondavi, Merlot, Wildcreek Canyon, 2016</i>	8	24
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<i>CK Mondavi, Cabernet, Wildcreek Canyon, 2017</i>	8	24
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<i>Michele Chiarlo, Barbera D Asti Le Orme, Italy, 2016</i>	8	26
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<i>Kenwood, Pinot Noir, Russian River, 2016</i>	9	32
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<i>St. Francis Old Vine Zinfandel, Sonoma, 2016</i>	12	36
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<i>Freakshow, Cabernet Sauvignon, Napa Valley, 2016</i>	10	36
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<i>I Perazzi, Sangiovese, Italy, 2016</i>	12	44
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<i>Raymound Reserve Merlot, Napa Valley, 2014</i>	15	50
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<i>Cantina Zaccagnini Montepulciano, 2016</i>	9	37
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<i>Riunite Lambrusco, Emilia, NV</i>	9	22
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SPECIALTY DRINKS

Italian Wedding Cake 9

*Stoli Vanilla, Di Saronno
Amaretto, Cream de Cacao*

Italian Lemon Drop 10

*Tuaca, Triple Sec, fresh squeezed
Lemon and Rock Candy Syrup*

Italian Margarita 9

*Cazadores Tequila, Amaretto
Di Saronno, fresh squeezed
Lime Juice and Agave Syrup*

Classic Martini 10

*Choose from Beefeater Gin or
Ketel One Vodka. Dry Vermouth
and Olive garnish*

Espresso 9

*Vanilla Vodka, Kahlua Godiva
White Chocolate Liqueur, splash
of cream and full shot Espresso*

Italian Cream Soda 5

*"Your choice of Strawberry
Passion Fruit or Vanilla"*

Nuts and Berries 9

Frangelico, Chambord, Cream

Bellini 9

Peachchello and Champagne

Peroni 6

"fine Italian Beer"

ANTIPASTI

Shrimp Bruschetta 18

Succulent shrimp sautéed with tomatoes, garlic, wine and fresh herbs. Served on toasted Baguette.

Romanza Bruschetta 12

Toasted baguette, Roma tomatoes, garlic, herbs, Ricotta and Parmesan with balsamic syrup.

Chef Lalo's Stuffed Mushrooms 16

Jumbo Mushroom caps, filled with a mixture of Italian Sausage, fresh Spinach, seasoned Parmesan Cheese and topped with Garlic Butter Sauce.

Fried Calamari and Rock Shrimp 21

Cornmeal crusted, Spicy Marinara and Basil Pesto Dipping Sauces

Ravioli Sampler 14

A sampling of our house made ravioli featuring Italian sausage, and four cheeses.

Seared Sea Scallops 31

Jumbo scallops seared with white wine, butter, herbs and spices stopped with fresh basil.

SOUPS and SALADS

Minestrone 8

Hearty Garden Vegetables, Pasta and Parmesan Cheese.

Caesar Salad 11

Hearts of Romaine Lettuce tossed with creamy Caesar dressing, Ciabatta Croutons and Parmesan Cheese.

Tomato Caprese Salad 10

Vine Ripened Tomatoes, Buffalo Mozzarella, Balsamic Syrup, Fresh Basil.

Romanza Salad 10

Iceberg and Romaine, Italian Bacon, Parmesan Croutons, Chopped Tomatoes, Creamy Italian dressing, tossed tableside.

Tuscan Soup 8

Italian sausage, bacon, potatoes, onion, Garlic & spinach in a creamy broth.

PASTA

Served with soup or Romanza Salad

Romanza Baked Lasagna 24

Pasta sheets layered with Marinara Sauce, Italian Sausage, ground veal and beef, and finished with lots of Mozzarella and Parmesan cheese.

Louies's Baked Ziti 24

A baked casserole of Italian Sausage, Marinara, Provolone, Mozzarella and Parmesan cheese served bubbling from the ovens!

Romanza Meatballs & Spaghetti 23

Our famous Meatballs made from Kobe Beef, Veal and Pork, slow simmered in Marinara Sauce and Italian Herbs and served on Spaghetti with freshly grated Parmesan.

Fettuccine Alfredo 19

Wide noodles tossed with reduced Heavy Cream, Garlic, Butter and Parmesan Cheese.

with Grilled Chicken 24

with garlic Sautéed Shrimp 28

Fettuccine Carbonara 18

Pancetta Bacon, Garden Peas, Black Pepper, Young Garlic, Pecorino Cheese.

ROMANZA FILLED PASTA SPECIALTIES

Served with soup or Romanza Salad

Four Cheese Ravioli 22

Homemade ravioli stuffed with four Italian cheeses, simmered in Marinara and finished with Parmesan Cheese.

Italian Sausage Ravioli 24

House Made Ravioli stuffed with Italian sausage, Mozzarella, Parmesan and Ricotta cheese with fresh marinara sauce.

Chicken and Portabella Mushroom Cannelloni 25

Tender pasta tubes filled with seasoned chicken, Portabella mushrooms, herbs and spices, topped with Marsala cream sauce.

Crab and Shrimp Cannelloni 29

Tender shrimp and crab meat sautéed with herbs and spices, stuffed in a tender pasta tube and topped with Seafood Pomodoro sauce.

Romanza Filled Pasta Specialties Spinach Ravioli 24

Homemade ravioli stuffed with Spinach, Ricotta cheese, & parmesan Cheese, simmered in a Asiago cream sauce topped with Parmesan cheese.

ROMANZA SPECIALTIES

Served with soup or Romanza Salad

Chicken Parmesan 27

Breaded Chicken Breast sautéed in Olive Oil and Butter, topped with Provolone and Mozzarella Cheese and finished with Marinara Sauce. Served with spaghetti.

Chicken Picatta 28

Breast of Chicken dipped in a Parmesan-Egg batter, sautéed in Butter and Olive Oil and finished with Mushrooms, Capers, Zucchini and Lemon Butter Sauce. Served with spaghetti.

Breaded Veal Saltimbocca 34

Pan fried Veal cutlet topped with Prosciutto Ham, caramelized Onions, sautéed mushrooms, fresh Sage, Marsala wine and finished with Provolone and Parmesan Cheese. Served with spaghetti.

Scampi Alla Romana 36

Jumbo Shrimp sautéed in Garlic butter, Lemon and White Wine with Tomatoes, Onions and Basil served on Angel Hair Pasta

Roast Prime Rib of Beef Au Jus 35

Slow roasted 12oz cut of Certified Angus Beef Rib served with Au jus, Horseradish Cream and your choice of buttered pasta or Baked Potato.

Seared Sea Scallops 36

Jumbo scallops seared with wine, butter, herbs and spices over wild mushroom risotto.

Shrimp & Scallop Capellini 36

Jumbo shrimp & scallops sautéed with garlic, shallots, Italian herbs, white wine in a heavy cream reduction. Tossed with diced tomatoes and fresh basil over angel hair pasta.

Chicken Angelo 28

Breast of Chicken sautéed in Olive oil and butter with fresh herbs, Mushrooms, Artichokes, Purple Onion, White wine and Cream reduction, served atop Angel Hair Pasta.

Chicken Marsala 28

Breast of Chicken sautéed in Olive oil and butter with Mushrooms, Tomatoes, Marsala wine and reduced Chicken jus, served atop Angel Hair Pasta.

Grilled Italian Sausage & Peppers 27

The best sausage makers in Chicago supply us with this Italian classic dish! Served with grilled Red and Green Peppers, Onions and fresh herbs, served atop Rigatoni pasta.

Braised Halibut Sorrento 36

Pan seared Halibut steak sautéed in Garlic butter and Olive Oil, with baby Tomatoes, Oregano, Lemon and Italian herbs. Served over three cheese risotto.

Tuscany Trio 32

A sampling of our favorites....Chicken Parmesan, Lasagna and Fettuccine Alfredo!

12oz Australian Lobster Tail

Broiled with lemon and garlic butter and served with buttered pasta or baked potato. ‘Market Price’

Steamed Alaskan Red King Crab Legs 70

One and a half pound of crab legs with drawn butter and citrus wedge.

Braised Beef Short Ribs 30

Braised bone-in beef short ribs. Deglazed with Red wine served on top of mushroom risotto.

West Coast Scampi 35

Jumbo Shrimp sautéed in Garlic butter, Lemon, Capers, Tomato Sauce and White Wine, served atop Angel Hair Pasta.

THE GRILLE

Our steaks are hand selected, wet aged at least 28 days, cooked to your order. Service includes choice of tonight’s soup or Romanza salad, seasonal vegetables, and choice of buttered pasta, Marscapone mashed potatoes, steak fries or baked potato

8oz Filet Mignon of Beef 48

8oz Filet Mignon and Garlic Jumbo Shrimp 55

8oz Filet Mignon and 12oz Australian Lobster Tail 92

8oz Filet Mignon and one pound of Alaskan Red King Crab Legs 82

10oz Baseball Cut Top Sirloin of Beef (Certified Angus Beef) 40

12oz New York Steak (Certified Angus Beef) 42

16oz Ribeye Steak (Certified Angus Beef) 46

SIDES

Steak Fries 8

Broccolini With Garlic Breadcrumbs 8

Red Wine Braised Mushrooms and Onions 9

Seasonal Risotto 9

Creamy Mascarpone/Pecrino Potatoes 8

DESSERTS

Tiramisu 8

*Mascarpone Cream, Tia Maria, Espresso
Laced Ladyfingers, Cocoa and Sugar*

Baked Alaska 9

Italian Spumoni Ice Cream white cake, and Flamed Meringue

Chocolate Raspberry Mousse Bombe 9

With Hazelnut crunch wafer and fresh Raspberries

Vanilla Bean Crème Brulee 9

With Almond Shard and Anise Biscotti

Italian Spumoni Ice Cream 8

Bananas Foster Cheesecake 9

The Elko County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish), pose a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.

AFTER DINNER DRINKS

Espresso 5

Our special Italian Blend

Caffe Romano 9

Tuaca, Kahlua and Galliano float

Caffe Romanza 9

Amaretto, Cointreau and Whipped Cream

Caffe Toscana 9

Frangelico, Kahlua, Bailey's Irish Cream

Caffe Veneto 9

Dark Rum, Bourbon, Crème de Cocoa

Cappuccino 6

Robust Italian Espresso with Steamed Milk Froth