

ROMANISSIMO

- CUCINA ITALIANA -

PANE



COVACCINO AL ROSMARINO

Pizza bread, served with EVOO, olive tapenade. 7

COVACCINO AL POMODORO

Pizza bread, tomato sauce, garlic, evoo, oregano. 7

BRUSCHETTA AMATRICIANA

Chopped tomatoes, guanciale, garlic, evoo, shaved parmigiano. 11

BRUSCHETTA RICOTTA

Whipped ricotta, pears, truffle honey. 14

STUZZI E SFIZI

“BEGINNINGS”

MARINATED OLIVES

Marcona almonds, tostitini. 12

CHARCUTERIE PLATE

Prosciutto, salame, mortadella, coppa, olives soppressata, tostitini, olives, Serves 2 ppl. 28

BURRATA CAPRESE

Heirloom tomatoes, fresh burrata, pesto 19

CARPACCIO DI MANZO

Beef carpaccio with arugula, shaved parmesan cheese, evoo and lemon. 24

POLIPO ALLA GRIGLIA

Roasted potatoes, bell pepper an onions scallion, chimichurri sauce. 26

FRITTO MISTO

Fried calamari, shrimp, artichokes, parsley, spicy marinara, Calabrian chili aioli. 27

MELANZANE E BURRATA

roasted eggplant topped with fresh burrata and pesto sauce. 18

POLPETTE DI CODA

Oxtail meatballs, stewed in fresh tomato sauce. 24

CRUDO

FRESH OYSTERS

Half dozen.21

Full dozens. 40

YELLOWTAIL CARPACCIO

Grapefruit vinaigrette, pistachio crumbs. 26

CARCIOFINI ALLA GIUDEA

Roasted artichoke hearts, fresh herbs sauce. 23

VONGOLE E COZZE

sauteed clams, mussels, garlic olive oil, marinara sauce, served with crostini bread. 28

INSALATE

MISTICANZE SALAD

Mixed greens, parmigiano rain, balsamic vinaigrette. 13

ARUGULA & ENDIVE SALAD

Blood orange vinaigrette, fried goat cheese. 15

CAESAR SALAD

hearts of romaine, crutons, shaved parmigiano. 14

PINZA & PIZZA

PINZA LA MORTAZZA

Roman style folded pizza, imported mortadella, ricotta, pistachio, pesto. Evoo. 24

PIZZA MARGHERITA

fresh tomatoes sauce, mozzarella,16

PIZZA DIAVOLA

Fresh tomato sauce, mozzarella, Calabrian anduja sausage, salame e soppressata. 23

PIZZA COLOSSEO

Tomato sauce, imported burrata, Parma prosciutto. 25

PASTA! PASTA! PASTA!

FETTUCCINE ALFREDO DI ROMA

The original. 26

TONNARELLI CACIO E PEPE

Square bucatini, butter cream, black pepper, pecorino romano cheese. 28

MEZZE MANICHE AMATRICIANA

Half tube shaped pasta, fresh tomato sauce, guanciale, pecorino cheese. 28

SPAGHETTI CARBONARA

Creamy egg yolk emulsion, guanciale, parmigiano. 28

ARTICHOKES RAVIOLI

Fresh ravioli stuffed with artichokes and mozzarella, served in a pesto cream sauce. 29

RAVIOLI DI ARAGOSTA

Homemade ravioli stuffed with lobster, in a vodka cream tomato sauce. 36

CHEESE WHEEL PASTA!

PAPPARDELLE

Porcini mushrooms, Black Truffle cream sauce, parmigiano cheese.

CANNELLONI ALL’ ARAGOSTA

Lobster chunks, cream tomato bechamel, touch of pesto. 36

RISOTTO DEL GIORNO MP

Chef risotto of the day.

RADIATORI AL SUGO

Radiator shape pasta, tossed in fresh tomato sauce and oxtail meatballs. 32

AGNOLOTTI

Beef cheek, shallots, wild mushroom, marsala wine sauce. 32

LASAGNA AL SUGO ROMANO

braised beef and pork, bechamel, mozzarella, parmigiano cheese. 32

LASAGNA VEGETARIANA

Chef seasonal vegetables, pesto, bechamel sauce. 28

SECONDI

“Entrees”

BRANZINO

Boneless roasted Mediterranean sea bass, butterfly, parsley lemon butter sauce. 48

CALAMARI RIPIENI

Giant calamari stuffed with crab meat, fresh herbs, light spicy tomato sauce, over spaghetti. 36

FILETTO DI MANZO

Grilled filet mignon, topped with giant raviolo filled with cacio e pepe. 48

BISTECCA AI FUNGHI

16oz prime boneless ribeye, topped with imported mixed wild mushrooms, sauteed. 58

SALTIMBOCCA ALLA ROMANA

Chicken breast, prosciutto, mozzarella, sage, white wine sauce over spinach. 32

CONTORNI

Roasted potatoes. 13

Fries. 11

Sauteed spinach in garlic and evoo. 12

Mashed potatoes. 12

Broccolini sauteed in garlic & evoo. 13

Wild mushrooms sauteed with garlic and olive oil. 14

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

ROMANISSIMO

-CUCINA ITALIANA-

BITTER & AROMIC

CAPRESE-TINI | \$18

Infused Organic Tomato Vodka, Hint of Herbs,
Olive Bitters

PICK ME UP

NOT YOUR NONNA’S TIRAMISU | \$17

Vanilla Vodka, Tiramisú Liquor, Espresso
Liquor

BRIGHT & REFRESHING

PAPER PLANE | \$17

Bourbon, Aperol, Amaro Nonino, Lemon

HUGO SPRITZ | \$16

Elderflower Liqueur, Prosecco, Soda Water, Mint

THE APEROL FIZZ | \$17

Aperol, Gin, Grapefruit Pink Peppercorn Syrup,
Lemon, Egg whites, Club Soda

SOL SEARCHER | \$17

Blanco Tequila, Aperol, Agave, Lime

GIARDINO SPRITZ | \$17

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

SMOKE OF THE GODS | \$18

Tequila Blanco, Mezcal , Orgeat, Lime, Angostura
Bitters

NON-ALCOHOLIC

CRODINO SPRITZ | \$10

Citrus Botanical Italian Club Soda, Orange

NO-RITA PASSION | \$12

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

WINE BY THE GLASS

SPARKLING

GLASS

Moscato d'Asti, Cascina Valle Asinari, Piedmont, Italy.....	12.00
Prosecco , Corte alla Flora, Italy.....	14.00
Prosecco Rose , Corte alla Flora, Italy.....	14.00
Moët & Chandon , Brut Imperial, France, 187 ml.....	27.00
Moët & Chandon , Brut Rose, France, 187 ml	29.00
WHITE WINES	
GLASS	
Pinot Grigio , Corte alla Flora, Delle Venezie, Italy.....	14.00
Sauvignon , La Vis, Vigneti delle Dolomiti, Trentino, Italy.....	12.00
Sauvignon Blanc , Oyster Bay, Marlborough, New Zealand.....	14.00
Falanghina , Feudi di San Gregorio, Sannio, Campania, Italy.....	14.00
Gavi di Gavi , Villa Sparina, Piedmont, Italy.....	16.00
Chardonnay , La Vis, Trentino, Italy.....	13.00
Chardonnay , FerrariCarano, Sonoma County, California.....	15.00
Primitivo, Rosé , Cantine San Marzano, "Tramari", Salento, Puglia, Italy.....	13.00

RED WINES

GLASS

Pinot Noir , Sartori di Verona, Provincia di Pavia, Veneto, Italy.....	13.00
Pinot Noir , Sea Sun, By Caymus Family, California.....	16.00
Montepulciano d'Abruzzo , Carletto, Abruzzi, Italy.....	13.00
Super Tuscan , Remole, Frescobaldi, Tuscani, Italy.....	15.00
Chianti Classico , Castello di Querceto, Tuscany, Italy.....	14.00
Malbec , Bodegas Nieto Senetiner, Mendoza, Argentina.....	15.00
Primitivo , Feudi di San Marzano, Puglia, Italy.....	13.00
Nero D'Avola Riserva , Stemmari, "Cantodoro", Sicily, Italy.....	13.00
Barbera d'Alba , Pertinace, Piedmont, Italy.....	14.00
Nebbiolo , Paola Sordo, Langhe, Piedmont, Italy.....	16.00
Merlot , Candoni, Friuli Grave, FriuliVenezia Giulia, Italy.....	12.00
Cabernet Sauvignon , Tenuta Polvaro, Venezia, Veneto, Italy.....	15.00
Cabernet Sauvignon , Bonanza by Caymus, California.....	18.00

BEERS

PERONI , ITALY ABV 5.1% \$8
DOLOMITI PILSNER , ITALY ABV 5.5% \$9
DOLOMITI ROSSA , ITALY ABV 6.7% \$9
TRAPPISTES ROCHEFORT #8 , BELGIAN DARK ALE, BELGIUM ABV 9.2 \$13
BLUE MOON , DENVER ABV 5.4% \$9
MODELO ESPECIAL , MEXICO ABV 4.4% \$9
EEL RIVER BLODE ALE , CALIFORNIA ABV 5.8% \$8
MICHELOB ULTRA , ST. LOUIS ABV 4.2% \$9
STONE - IPA , SAN DIEGO ABV 7.7% \$9
STONE - BUENAVEZA LAGER , SAN DIEGO ABV 4.7% \$8
HEINEKEN , AMSTERDAM 0.0 N/A \$6