

# First Course

## Daily Soups \$5

Grilled littlenecks, sautéed chorizo, kale, pearl onions, tomatoes, white wine herb broth, roasted garlic bruschetta  
\$9

Breaded portobello mushrooms layered with domestic and wild mushrooms, chipotle cream, parmesan  
\$9

Calamari, garlic butter, trio of peppers, marinara sidecar  
\$9

Cast iron seared lump crab cakes, sriracha, soy mustard aioli, fried root vegetables  
\$9

Puff pastry wrapped filet mignon, mushrooms, foie gras, truffles, cognac demi glace  
\$12

Napoleon of tuna tartar, lime, sriracha, chives, crispy wontons, tobiko, wasabi aioli  
\$10

Artesian cheeses, sliced meats, condiments & garnishes  
\$9

## IN THE RAW

*served with traditional condiments*

Shrimp Cocktail \$3ea • Littlenecks \$1ea

Various Oysters \$3ea

# Salads

Baby greens, cucumber, grape tomato, red onion, foccoccia croutons, honey balsamic syrup  
\$6

Baby spinach and arugula, warm orange shallot vinaigrette, crisp bacon, gorgonzola, sweet roasted walnuts  
\$7

Romaine hearts, traditional caesar dressing, anchovy, lemon, parmesan, croutons  
\$7

Ripe beefsteak tomatoes, fresh mozzarella, basil, XVOO, balsamic reduction  
\$8

Baby iceberg, creamy gorgonzola dressing, pickled red onion, crispy prosciutto, spiced pecans, grape tomatoes, cucumber, fried shallots  
\$9

Frissee', grilled petite beef tenderloin, creamer potatoes, poached egg, whole grain mustard vinaigrette  
\$12

Tender snails, aromatic vegetables, fresh herbs, olive oil  
\$8

### ADDITIONS:

Grilled chicken Breast: \$5 Three grilled shrimp: \$9

Six grilled scallops: \$8

*It is our pleasure to serve you. All of our cuisine at Café Romanzo is made to order. We welcome special orders that appeal to your individual taste (product and time permitting). We use the best ingredients focusing on local and organic product when available. Thank you for your continued patronage, we hope to serve you for years to come!*

## Grilled Pizza

Fresh mozzarella, basil, vine ripe tomatoes, marinara  
\$8

Grilled steak, mashed potato, caramelized onion,  
roasted red pepper, whole milk  
mozzarella, scallions  
\$10

Grilled chicken, pesto cream, gorgonzola, roasted red  
pepper, caramelized onion  
\$9

Smoked salmon, bourisin cheese, diced red  
onion, capers, sliced tomato, scallion  
\$9

Fire roasted eggplant puree, spinach, roasted peppers,  
kalamatta olives, feta cheese  
\$9

Broccoli rabe, andoullie sausage, sharp  
provolone, roasted tomato, marinara  
\$9

Pulled pork, chipotle barbeque sauce, tomato, red  
onion, smoked gouda, sharp cheddar, scallions  
\$9

## Pasta

Shrimp, scallops, littlenecks, squid, fish,  
spicy saffron tomato leek broth, cappellini  
\$18

Tenderloin tips, scallops, bourbon demi glace, arugula,  
roasted garlic, mushrooms, scallions, potato gnocchi,  
shaved parmesan  
\$18

Grilled chicken, rabe, andoullie sausage, fresh  
mozzarella baked inside house made pasta,  
grappa cream  
\$14

Jumbo lobster ravioli, grilled gulf shrimp, roasted red  
peppers, basil, pink vodka cream, parmesan cheese  
\$18

Chicken, gorgonzola, Portobello mushrooms, sun dried  
tomatoes, baby spinach, gorgonzola cream, penne pasta  
\$13

Fresh and roasted garlic, red peppers,  
broccoli, Greek olives, anchovy, parmesan, fresh  
mozzarella, cavatelli  
\$10

with chicken \$14 • with shrimp \$18

## Entrées

Soy-Guinness flat iron steak, sautéed haricot vert,  
cheddar potato "tots"  
\$17

Grilled double thick pork rib chop, spiced peach demi  
glace, sautéed spinach, maple mashed sweet potato  
\$16

Roasted statler chicken breast, truffle jus, sun dried fruit  
stuffed chicken croquette,  
grilled asparagus  
\$16

Teri-sake salmon filet, shrimp fried jasmine rice, sesame  
bok choy, crisp won tons  
\$16

Grilled sangria marinated pork tenderloin medallions,  
pulled pork-sweet potato hash, port wine braised  
greens, cherry-pear chutney  
\$18

Caramelized sea scallops, parsley-lemon butter, sweet  
pea, scallion, sun dried tomato organic wild red rice,  
fried shallots  
\$18

### Chicken • Veal

*accompanied by penne marinara*

Breaded cutlet parmesan, mozzarella,  
marinara sauce, basil  
\$13 • \$15

Button mushrooms, Marsala wine,  
rich veal demi glace  
\$14 • \$16

Egg battered cutlets, garlic, lemon, white wine butter  
\$14 • \$16

Sage, prosciutto, fresh mozzarella, white wine  
\$14 • \$16

## Specialties

Pan seared duck breast, confit leg, grilled duck sausage,  
manchaego risotto, orange balsamic demi glace,  
grilled asparagus  
\$25

Herb grilled beef tenderloin, wild mushroom demi glace,  
three potato gratin, sautéed broccoli rabe, fried onions  
\$26

Pistachio crusted venison loin, blackberry-port wine  
syrup, gorgonzola mashed potatoes, honey  
roasted carrots  
\$26

Pan browned Chilean sea bass filet, berry chutney,  
grilled asparagus, celery root puree  
\$26

Veal osso bucco, San marzano tomato broth, three cheese  
risotto, fried leeks  
\$23

Macadamia crusted swordfish steak, pineapple ginger  
salsa, crab mascarpone risotto, soy  
glazed watercress  
\$18

Spicy rare ahi tuna, wasabi, sriracha, coconut-mango  
sushi rice, seaweed salad, tobiko  
\$18

Prime rib of beef, au jus, garlic mashed potatoes,  
broccoli gratin

*(Saturday only, while it lasts)*

Caveman cut \$30 • Queen cut \$20

*Please notify your server of any and all food allergies.  
Many of our recipes can be modified to accommodate  
your special needs and dietary restrictions. Raw and  
under cooked foods can lead to food borne illness in certain people.*

*20% gratuity may be added to parties of 8 or more*

# Bar Menu

## Appetizers

Jumbo chicken wings with sweet soy Caribbean glaze  
\$8

Fried fresh mozzarella served with marinara sidecar  
\$8

Grilled jerk chicken skewers, with satay, and grilled pineapple  
\$6

Venison chili, red and white beans, peppers and onions, with herb grilled bread  
\$6

Bacon wrapped sea scallops, baked in a brown sugar glaze served over grilled foccoccia  
\$12

Spicy ahi tuna, crisp rice noodles, seaweed salad, wasabi, and sriracha  
\$10

Pulled pork quesadilla topped with smoked gouda, pickled red onion, scallion sour cream, and pineapple salsa  
\$8

Chicken fingers served with french fries, and soy mustard sauce  
\$7

Spring rolls filled with duck confit, julienne Asian vegetables, served with apricot soy glaze  
\$10

Ale battered sole filets with sesame veggie slaw and french fries  
\$8

Baked mac and cheese, finished with garlic bread crumbs  
\$8

## Sandwiches

*(All sandwiches are served on cibiatta bread with caper berries, and fries)*

Grilled chicken with mozzarella, rabe, balsamic syrup, and prosciutto  
\$8

Grilled sirloin steak with sautéed mushrooms, pickled red onion, and fresh mozzarella  
\$10

Pepper crusted buffalo burger with sharp cheddar, lettuce, tomato, and fried shallots  
\$9

B.R.A.T. Apple wood smoked bacon, romaine, avocado aioli, and beefsteak tomatoes  
\$8

Grilled cheese on foccoccia, fresh mozzarella, provolone, brie, and smoked Gouda  
\$8