

FRESH ANTIPASTI

A variety of shareable appetizer plates made with the finest ingredients

MEDITERRANEAN OLIVES

Imported Mediterranean olives with extra virgin olive oil, orange zest and roasted red peppers

TOMATO BRUSCHETTA

Ripe grape tomatoes, fresh basil, garlic and extra virgin olive oil served with grilled, rustic peasant bread

FRESH MOZZARELLA FRITTA

Fresh mozzarella with a delicate garlic herb crust, served with arrabbiata sauce

ROASTED VEGETABLES

Fresh zucchini, yellow and red peppers, eggplant and red onions slowly roasted with extra virgin olive oil and fresh rosemary

CALAMARI FRITTI

Crispy calamari simply seasoned with sea salt and served with fresh lemon and arrabbiata sauce

SPINACH & ARTICHOKE DIP

Baby spinach and artichoke hearts baked with aged Italian cheeses. Served with toasted peasant bread

TAPENADE TRIO

Share a sampling of three Italian spreads. Start to your meal with Roasted Red Pepper & Garlic, Black Olive, and Artichoke Parmesan spreads. Served with rosemary focaccia bread

ROMANO'S SAMPLER

Tomato Bruschetta, Fresh Mozzarella Fritta and Calamari Fritti served with arrabbiata sauce

NEAPOLITAN PIZZA

Authentic Italian pizza handcrafted with the finest ingredients, then baked at a blistering 600 degrees in our Brick Oven to create a thin and crispy crust

MARGHERITA

Fresh mozzarella, imported Italian tomato sauce, extra virgin olive oil and fresh basil

ROASTED VEGETALI

Roasted yellow and red peppers, eggplant, zucchini and red onions with fresh mozzarella, imported Italian tomato sauce and fresh basil

QUATTRO FORMAGGIO

Fresh mozzarella, asiago, fontina and ricotta cheese with fresh basil, roasted garlic and a touch of lemon zest

ITALIAN SAUSAGE

Handcrafted Italian sausage, fresh mozzarella, imported Italian tomato sauce and fresh basil

PEPPERONI

Artisan pepperoni, fresh mozzarella, imported Italian tomato sauce and fresh basil

PROSCIUTTO E ARUGULA

Imported Italian prosciutto, fresh arugula, Italian tomato sauce and fresh mozzarella

ZUPPA DELLA CASA

SOUP OF THE DAY

We offer a variety of seasonal soups. Ask your server for daily selections

PASTA E FAGIOLI

White cannellini beans with fresh vegetables and imported orrecchiette pasta in a flavorful broth

INSALATA

FRESH GREENS OR CAESAR

With any entree

CHICKEN CAESAR

Grilled chicken with fresh romaine lettuce, aged Romano, homemade croutons and Caesar dressing

MOZZARELLA ALLA CALABRESE

Imported buffalo mozzarella, vine ripened tomatoes and basil with balsamic vinaigrette

PARMESAN-CRUSTED CHICKEN

With bacon, feta cheese, fresh tomatoes and mixed greens with Parmesan peppercorn ranch dressing

SCALLOPS & SPINACH SALAD

Seared sea scallops with fresh spinach wilted and tossed with aged prosciutto, roasted garlic, fresh lemon and extra virgin olive oil

HANDCRAFTED PASTA

CHICKEN CANNELLONI

Hand-rolled pasta filled with roasted chicken, fresh spinach and melted cheese, then baked in an Asiago cream sauce. Topped with imported tomato sauce

PENNE RUSTICA

Imported penne pasta with shrimp, grilled chicken and smoked prosciutto baked under a golden crust of Parmesan cheese

MUSHROOM RAVIOLI

Ravioli filled with tender mushrooms and melted cheese, then topped with Marsala cream sauce

PASTA MILANO

Roasted chicken, sun-dried tomatoes, fresh mushrooms and imported farfalle pasta in a roasted garlic cream sauce

CARMELA'S CHICKEN RIGATONI

Slow-roasted chicken, mushrooms, caramelized onions, fresh basil and Parmesan cheese tossed with imported rigatoni pasta and Marsala cream sauce

SHRIMP PORTOFINO

Jumbo shrimp sauteed with fresh spinach, mushrooms and pine nuts in a lemon butter sauce with imported capellini pasta

SEAFOOD LINGUINE

Seared sea scallops, jumbo shrimp and sweet clams sauteed with extra virgin olive oil, oven-roasted tomatoes and fresh arugula

LOBSTER RAVIOLI

Lobster-filled pasta sauteed with a delicate cream sauce topped with tender lobster meat and fresh oregano

CLASSICO

SPAGHETTI BOLOGNESE

Imported artisan spaghetti sauteed with traditional, slow-simmered Bolognese meat sauce made with ripe tomatoes and fresh Italian herbs

EGGPLANT PARMIGIANA

Fresh eggplant pan-seared with a delicate crust and baked with imported Italian tomato sauce, fresh mozzarella and basil. Served with capellini pasta

FETTUCCINE ALFREDO

Imported fettuccine pasta sauteed with cream, butter and Parmesan cheese

SPAGHETTI & MEATBALLS

Imported artisan spaghetti and handmade meatballs. Served with your choice of Italian tomato sauce or authentic Bolognese meat sauce

LASAGNA AL FORNO

Twice baked lasagna layered with authentic Bolognese meat sauce, ricotta and mozzarella. Topped with imported Italian tomato sauce, mozzarella and basil

CHICKEN MARSALA

Chicken topped with Portobello mushrooms, roasted garlic and Marsala wine sauce with capellini pasta

CHICKEN SCALOPPINE

Sauteed chicken with mushrooms, artichokes, capers and aged prosciutto in a lemon butter sauce. Served over capellini pasta 24.99

PARMESAN-CRUSTED SOLE

Hand-breaded and sauteed then topped with lemon butter sauce and capers. Served with sun-dried tomato and spinach orzo pasta

MAMA'S TRIO

Three authentic Italian Classics. Lasagna al Forno, Chicken Parmigiana, and Chicken Cannelloni

CHICKEN PARMIGIANA

Chicken breast hand-breaded with Parmesan cheese and garlic, sautéed and then baked with oven-roasted tomato asiago sauce and mozzarella cheese. Served over imported capellini pasta

VEAL PARMIGIANA

Hand-breaded veal slices lightly sautéed and baked with tomato sauce, fresh basil, mozzarella and Parmesan. Served with capellini pasta

MEDITERRANEAN GRILL

Simply prepared with extra virgin olive oil, fresh Italian herbs and lemon

ROSEMARY SPIEDINI

Grilled on skewers with fresh rosemary and served with colorful roasted vegetables

ITALIAN SAUSAGE

Artisan southern Italian sausage simply seasoned with fresh Italian herbs

GRILLED CHICKEN

Juicy chicken breast seasoned with extra virgin olive oil and fresh lemon zest

JUMBO SHRIMP

Succulent jumbo shrimp seasoned with extra virgin olive oil and fresh lemon zest

CENTER-CUT LAMB

Tender lamb loin seasoned with fresh rosemary and garlic olive oil

GRILLED SPECIALTIES

HONEY BALSAMIC CHICKEN

Grilled chicken with honey balsamic glaze. Served with sun-dried tomato capellini pasta and grilled broccoli

SIMPLE SALMON

Grilled salmon filet topped with fresh tomatoes served with grilled asparagus and broccoli

GRILLED SALMON

Salmon filet with savory honey glaze. Served with spinach orzo pasta

CALABRESE STRIP

Choice strip steak served with Calabrese potatoes roasted with rosemary, garlic and ripe grape tomatoes

BISTECCA FILET

Choice grilled tenderloin served with Calabrese potatoes roasted with rosemary, garlic and ripe grape tomatoes

CLASSICO COCKTAILS

LEANING BELLINI

Our signature bellini blended and frozen with Bacardi® Rum, peach nectar, white wine and champagne

ULTIMATE LEANING BELLINI

A twist of red raspberry liqueur added to our signature bellini

VENETIAN LEMONADE

Bacardi Rum with a special blend of Limoncello, lemonade and fresh mint flavors. Served tall on ice with fresh lemon

ITALIAN MARGARITA

An American favorite with Cuervo Gold® Tequila, Italian GranGala®, triple sec, sweet & sour and a wedge of lime. On the rocks or frozen

COSMOPOLITAN CELLO

A cool combination of SKYY® Vodka and Caravella® Limoncello with triple sec, cranberry juice and lime

MARTINIS

CLASSIC MARTINI

Chilled to perfection and made with your choice of Absolut® Vodka or Bombay Sapphire® Gin

POMEGRANATE MARTINI

ABSOLUT® Citron, Cointreau Orange Liqueur and Pomegranate

CHOCOLATE KISS

Vodka, Creme de Cacao and a dash of Kaluha

WHITE PEACH SANGRIA MARTINI

ABSOLUT® APEACH® Vodka, Chardonnay and splash of Sprite Martinis

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MAY BE COOKED TO ORDER. Please note that pesto and pesto aioli contain nuts.

VINO

SPARKLING WINES

Sparkling Chardonnay **Jackson Triggs Proprietors Edition** *Niagara*
Brut Champagne **Freixenet Carta Nevada** *Spain*
Brut Champagne **Trius** *Niagara*

LIGHTLY SWEET & CRISP WHITE

White Zinfandel **Robert Mondavi** *California*
Semi Dry Riesling **Hillebrand Artist Series** *Niagara*
Riesling **Hernder Estates** *Niagara*
Pinot Grigio **Citra Abruzzio** *Italy*
Gewurztraminer **Hernder Estates** *Niagara*
Pinot Grigio **Venetio** *Veneto, Italy*
Sauvignon Blanc **Jackson Triggs** *Niagara*

MEDIUM TO FULL-BODIED CHARDONNAY

Chardonnay **Chateau des Charmes** *Niagara*
Chardonnay **Private Reserve Peller Estates** *Niagara*
Chardonnay **Robert Mondavi** *California*

MEDIUM-BODIED RED

Shiraz/Malbec **Fuzion** *Argentina*
Pinot Noir **Inniskillin** *Niagara*
Pinot Noir **Chateau des Charmes** *Niagara*
Baco Noir **Hernder Estates** *Niagara*
Merlot **Trius** *Niagara*
Meritage **Hillebrand Artist Series** *Niagara*
Merlot **Robert Mondavi** *California*

REGIONAL ITALIAN RED

Merlot **Canaletto Nero d'Avola** *Sicily, Italy*
Chianti **Leonardo** *Da Vinci, Italy*
Sangiovese **Citra** *Abruzzo, Italy*
Negroamaro **Mezzomondo** *Italy*
Bertani Valpolicella **Secco Ripasso** *Italy*
Sangiovese **Fazi Battaglia** *Italy*

RICH, FULL-BODIED RED

Shiraz **Six Rows** *South Australia*
Cabernet Sauvignon **Peller Estates Private Reserve** *Niagara*
Zinfandel **Ravenswood** *California*
Malbec **Santa Julia Zuccardi** *California*

ICE WINES / LATE HARVEST

Vidal Icewine (200ml) **Inniskillin** *Niagara*
Vidal Icewine (50ml) **Inniskillin** *Niagara*
Late Harvest **Konzelmann Select** *Niagara*

VINO ROMANO

Chianti **Macaroni Grill** *California*
Chardonnay **Macaroni Grill** *California*
White Zinfandel **Macaroni Grill** *California*

BIRRA

CORONA EXTRA
COORS LIGHT

PERONI
MILLER LITE

BUDWEISER
BUD LIGHT

Other selections available

For parties of 8 or more, an 15% gratuity will be added to your check. Please feel free to increase or decrease this gratuity at your discretion