

WINES BY THE GLASS

	Glass	Bottle
Sparkling		
<i>Gloria Ferrer Royal Cuvée Brut, Carneros, 2002</i>	12.5	57
<i>Ruffino Extra Dry Proseco, Italy, N/V</i>	8	32
Whites		
<i>Chateau Ste. Michelle Riesling, Washington, 2009</i>	8	32
<i>Kenwood Chardonnay, Sonoma, 2009</i>	8	32
<i>Kenwood Sauvignon Blanc, Sonoma, 2010</i>	8	32
<i>Rombauer Chardonnay, Napa, 2009</i>	17	66
Blush		
<i>Beringer White Zinfandel, Napa, 2009</i>	7.5	26
Reds		
<i>Antonio Sanguineti Chianti, Tuscany, 2008</i>	9.5	36
<i>Barossa Jack Shiraz, Barossa Valley, So. Australia, 2008</i>	11.75	45
<i>Bouchaine Pinot Noir, Carneros, 2008</i>	15	58
<i>Seghesio Zinfandel, Sonoma, 2010</i>	13.75	55
<i>Duckhorn Merlot, Napa, 2007</i>	15	62

SPECIALTY DRINKS

Italian Wedding Cake 9.75

Stoli Vanilla, Di Sarrano Amaretto, Cream de Cacao,

Bellini 10.25

Peachchello and Champagne

Bocci Ball 10.75

Muddle Blood Oranges

Di Sarrano Amaretto, Orange Juice, Soda

Nergroni 8.75

Bombay Gin, Campari, Sweet Vermouth

Strawberry Basil Cooler 10.75

Fresh Basil Muddled with Strawberry Puree and Fresh Lemon,

*Ketel One Citroen vodka, Simple Syrup and a splash of
Sierra Mist*

Amoré 10.75

Muddled Strawberries with fresh Lemon Juice and Rock Candy Syrup,

Kettle One Vodka topped with a splash of Soda

Peach Cooler 10.75

Fresh Lemongrass Syrup, Ketel One Vodka,

Peach Schnapps, Peach Puree, Fresh Squeezed Lemon

Simple Syrup and a splash of Sierra Mist

18% gratuity added to parties of 8 or more

APPETIZERS

Antipasti 12.50

*Assorted Salami and Cheeses, Mediterranean Olives,
Vine ripened Tomatoes, Arugula, drizzled with Extra Virgin Olive Oil*

Beef Carpaccio 15

American Kobe Beef, Red Onions, Capers, Parmigiano and Micro Greens

Fried Calamari 12

*White Cornmeal crusted with Fennel, Onions, Pepperoncini,
spicy Marinara and Basil Aioli*

Prosciutto and Melon 12.50

Imported Parma Ham, seasonal ripe Melon and Arugula

Fritto Misto 20

*Italian battered Lobster Tail, Shrimp, Mushrooms, Zucchini, Peppers,
Basil Mayonnaise and Spicy Marinara*

Mushroom Ravioli 12.50

Wild Forest Mushroom Raviolis, Grappa-Thyme Cream Sauce

Pan seared Scallops 14.50

Pancetta wrapped Sea Scallops, fresh Basil-Tomato Sauce

SOUPS AND SALADS

Romanza Salad 6

Petit Greens, Roasted Portobello Mushroom, Tomato-Basil Vinaigrette

Caesar Salad 8

Romaine Hearts, creamy Caesar Dressing, Parmigiano Tuile

Tomato Caprese 9

Vine ripe Gold and Ruby Tomatoes, Buffalo Mozzarella, Balsamic Syrup

Fresh Baby Spinach and Baby Red Swiss Chard Salad 6.50

Gorgonzola Cheese, Pancetta Bacon, Red Onions and Oranges, Balsamic Vinaigrette

Minestrone 5.50

Hearty Garden Vegetables, Pasta and Pesto

Cream of Butternut Squash Soup 5.50

Frisee, Prosciutto Ham and Basil

The Washoe 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) poses 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.

FROM THE LANDS AND FIELDS

Italian Mixed Grill 27
*Lamb Chop, Chicken Breast, Italian Sausage,
Marinara Sauce, Rigatoni, Pecorino*

Veal Parmigiana 31
*Rich Tomato Sauce, Buffalo Mozzarella,
Basil Pesto, Parmigiano*

Italian Sausage 21
*Wood grilled Sausages, roasted Peppers,
Cipollini Onions, Penne*

Chicken Parmigiana 23
Buffalo Mozzarella, Pomodoro, Parmigiana

Tuscany Trio 24
*Sampling of Chicken Parmesan, Lasagna and
Fettucine Alfredo*

Pan Roasted Chicken Breast 24
*Stuffed with Prosciutto Ham, Baby Arugula
and Fontina Cheese, Red Bell Peppers and
Tomato Risotto*

Baked Lasagna 19
Bolognese Meat Sauce, Bechamel and Tomatoes

Veal Cacciatore 31
*Seared Veal Tournedo, Angel Hair Pasta
and Tomato-Roasted Garlic Sauce*

Fettucine Milanese 19
*Parma Ham, Garden Leeks, young Garlic,
Parmesan Cream, Romano Cheese*

Romanza Meatballs 23
*Kobe Beef, Veal and Pork Meatballs,
Marinara Sauce, Rigatoni, Pecorino Cheese*

Braised Colorado Lamb Shank 26
Gorgonzola Potato Puree, Spicy Broccolini

Veal Ravioli 19
*Milk Fed Veal, Parma Ham,
Tomato-Basil Sauce*

Louie's Baked Ziti 19
*Casserole of Italian Sausage, Pomodoro
Sauce, Three Cheeses bubbling hot from the
wood oven*

FROM THE RIVER AND SEAS

Cioppino 32
*Alaskan King Crab, Clams, Shrimp,
Mussels, Fresh Fish, Tomato-Garlic Broth,
Basil Pesto, wood grilled Bruschetta*

West Coast Scampi 28
*Sautéed Prawns, Roma Tomatoes, young
Garlic, Herb Butter, Spinach Tagliatelle*

Lobster Fra Diavolo 41
*1½ pound Maine Lobster, Rock Shrimp,
Spaghetti, Spicy Tomato Sauce*

Baby Red Abalone 80
*with Basil Beurre Blanc, Truffle-Potato
Puree and Baby Vegetable Mélange*

Pan Roasted Atlantic Salmon 27
*Atlantic Salmon, Red Wine Risotto,
Parmesan Broth, Vine Ripe
Tomato-Basil Salad*

Wood Grilled Swordfish 27
*Sweet Garlic Thyme Sauce, Vine Ripe
Tomato and Arugula Salad*

Linguini with Clams 23
*Littleneck Clams, Virgin Olive Oil, Pinot
Grigio, Garlic, Italian Parsley*

Pan Roasted Sea Bass 35
*Shrimp Risotto, Lobster Cream, Arugula-
Raddichio Salad*

THE WOOD GRILL

*All Steaks are USDA Choice, aged at least 28 days, marinated in Extra Virgin Olive Oil,
Garlic, Rosemary and Thyme; cooked over Oak and Cherry woods*

Tuscan style T-Bone Steak 36

Rack of Colorado Lamb 39
*Stuffed with Baby Spinach, Garlic, Asiago
Cheese, Fingerling Potatoes with Rosemary*

Filet Mignon of Beef 37

Wood grilled Filet and Scampi 40
*Grilled Filet of Beef, Garlic and
Herb Butter poached Jumbo Prawns*

SIDES

Broccolini with Garlic Breadcrumbs 5.50 Creamy Mascarpone/Pecorino Potatoes 5.50
Ratatouille 5.50 Seasonal Risotto 7.50
Steamed Asparagus with Basil Hollandaise 5.50
Red Wine braised Mushrooms and Cipollini Onions 5.50
Roasted Yukon Gold Fingerling Potatoes, Rosemary, Young Garlic 5.50

DESSERTS

Lemon Meringue Tart 8

with fresh Strawberry Sauce and Lemoncello Sorbetto

Vanilla Bean Crème Brulee 8

with Almond Shard and Anise Biscotti

Tiramisu 8

Mascarpone Cheese Mousse, Kahlua and Espresso laced Ladyfingers, garnished with Cocoa and Sugar

Italian Ricotta Cheesecake 8

Ricotta Cheese with touches of Lemon and Orange, finished with Citrus Sauce and Orange Sorbetto

Chocolate Gianduya Bombe 8

Dark Chocolate Dome filled with rich Chocolate Cream, Chocolate Cake and Italian Gianduya Confection

Assorted Gelato 8

*Housemade Gelato made daily, served with Italian Cookies
Ask your server for this evening's offerings*

AFTER DINNER DRINKS

Espresso 4

Our special Italian Blend

Caffe Romano 8

Tuaca, Kahlua and Galliano float

Caffe Romanza 8

Amaretto, Cointreau and Whipped Cream

Caffe Toscana 8

Frangelico, Kahlua, Bailey's Irish Cream

Caffe Veneto 8

Dark Rum, Bourbon, Crème de Cocoa

Cappuccino 5

Robust Italian Espresso with Steamed Milk Froth

Dessert Wines (bottle)

<i>Pieropan Recioto di Soave (500 ml), Veneto, 1996</i>	32
<i>Bonny Doon Framboise, California, 2003</i>	32
<i>Robert Mondavi Moscato d'Oro, Napa, 200</i>	37
<i>Hogue Late Harvest, Columbia Valley, 2004</i>	43

Port (glass)

<i>Graham's Six Grapes</i>	7.25
<i>Graham's 10 Yr. Tawny</i>	9.25
<i>Taylor Fladgate 20 Yr. Tawny</i>	14.00

Cognac (glass)

<i>Courvoisier VS</i>	8.50
<i>Hennessy VS</i>	9.00
<i>Hennessy VSOP</i>	9.50
<i>Hennessy XO</i>	16.50
<i>Rémy-Martin VSOP</i>	10.25
<i>Martell Cordon Bleu</i>	14.00

Single Malt Scotch (glass)

<i>Dalmore, 12 year</i>	8.75
<i>Dalmore, 21 year</i>	13.00
<i>Dalwhinnie, 15 year</i>	9.00
<i>Glenlivet, 12 year</i>	9.75
<i>Glenlivet, 18 year</i>	13.50
<i>Glenfiddich</i>	9.75
<i>Glenmorangie, 10 year</i>	9.75

Cordial (glass)

<i>Di Sarrano Amaretto</i>	8.00
<i>Frangelico</i>	8.00
<i>Bailey's</i>	8.00
<i>Grand Mariner</i>	9.00
<i>Grand Mariner 150</i>	29.50