
Specialty Drinks

PINEAPPLE NOLA WHISKEY SOUR 18

Knob Creek Bourbon, Corretto Coffee Liqueur, Pineapple Juice, Fresh Lemon Juice, Housemade Simple Syrup

BLOOD ORANGE APEROL SPRITZ 18

Aperol Liqueur, Housemade Blood Orange Syrup, La Marca Prosecco

OLD FASHIONED FOR TWO 35

Bulleit Rye, Luxardo Amaretto Liqueur, Housemade Demerara Syrup, Dash of Lemon Bitters, Smoked with Cherry Wood

LIMONCELLO TINI 18

(Contains Pasteurized Egg Whites)

Grey Goose Essences White Peach & Rosemary Vodka, Housemade Limoncello, Italicus Liqueur, Freshly Squeezed Lime, Topped with Housemade Citrus Rose Foam

PASSIONE 18

Frey Ranch Estate Distilled Vodka, Housemade Passion Fruit Syrup, Coconut Water Infused with Vanilla, Topped with Ginger Foam, Contains Pasturized Egg Whites

PREMIO MANHATTAN 18

Angel's Envy Rye Whiskey, Amaro Montenegro, Oleo-Saccharum, Angostura Bitters, Maraschino Cherry

HOUSEMADE LIMONCELLO 18

Traditional Limoncello Crafted by Our In-House Mixologist

Starters

FRIED CALAMARI AND ROCK SHRIMP 23

Lightly Crusted Calamari and Shrimp, Fennel, Onions, Artichokes, Spicy Marinara, Calabrian Pesto Aioli



PRIME BEEF CARPACCIO* 34

Certified Angus Beef® Tenderloin, Toasted Pine Nuts, Arugula, Capers, Parmesan, Extra Virgin Truffle Oil

CRISPY PORK BELLY 24

Calabrian Chili-Honey Glaze, Balsamic Figs, Pickled House Giardiniera, Grilled Ciabatta

PETITE ANTIPASTO BOARD 23

Italian Cured Salumi, Sheep Milk Ricotta, Marinated Artichokes, Rosemary-Orange Olives, Grilled Italian Bread

MAMA'S MEATBALLS 23

Veal-Beef-Pork Meatballs, Bellwether Farms Ricotta, Grilled Crostini, Extra Virgin Basil Oil



DUNGENESS CRAB AND LOBSTER PESTO ARANCINI 28

Romesco Sauce, Pea Tendrils, Roasted Tomato, Hazelnuts

CHILLED JUMBO PRAWNS 28

Meyer Lemon, Parsley, Shaved Tomato and Fennel Arugula Salad, Diavolo Cocktail Sauce

Soups and Salads

ZUPPA DEL GIORNO 14

Daily Inspired, Freshly Made Soup

MINESTRONE 13

Tomato-Chicken Broth, Garden Vegetables, Ditalini Pasta, Cannellini Beans

CAESAR SALAD 15

Hearts of Romaine, Marinated Baby Tomatoes, Parmesan Crisp, Focaccia, Caesar Dressing

ANTIPASTO SALAD 18

Baby Arugula, Radicchio, Sweet Soppressata, Calabrian Salami, Provolone, Artichokes, Castelvetro Olives, Italian Vinaigrette



BURRATA CAPRESE SALAD 19

Vine Ripened Tomatoes, Red Onions, Micro Basil, Balsamic Syrup, Basil Pesto

LITTLE GEM AND ARUGULA SALAD 17

Candied Calabrian Chili-Bacon Crumbles, Oven Dried Cherry Heirloom Tomatoes, Gorgonzola, Pickled Red Onions, Meyer Lemon Vinaigrette

Enhancements

GARLIC AND HERB ROASTED BABY MARBLE POTATOES 10

ROASTED GARLIC WHIPPED POTATOES 11

SAUTÉED BROCCOLINI, GARLIC AND RED CHILI FLAKES 12

OVEN ROASTED ROMANESCO, CAULIFLOWER, CHILI FLAKES, LEMON AND PECORINO 12

SPAGHETTI, OLIVE OIL, PARMESAN AND PARSLEY 11

WOOD OVEN ROASTED GARLIC BREAD 10

SAFFRON PORCINI MUSHROOM RISOTTO 16

KING CRAB LEG MEAT MP

Food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, nuts, fish and shellfish



contains nuts

Pasta and Risotto

Pastas Are Prepared In-House Daily by Our Chefs

CHEF'S PILLOWS DEL GIORNO 41

Housemade, Daily Inspired Raviolis - Ask your server for today's inspiration

BOLOGNESE CON MAFALDINE 36

Slow Cooked Ragu of Kobe Beef, Pork, Veal and Pancetta, Tomatoes, Cream, Basil, Grana Padano

RIGATONI ALLA ZOZZONA 37

Pancetta, Italian Sausage, Toasted Garlic, Shallots, House Tomato Sauce, Egg Yolk, Parmesan and Pecorino Cheese

SAUSAGE LASAGNA 36

Sausage Ricotta Filling, Mozzarella, Parmesan, Besciamella, Tomato-Basil Sauce

TUSCANY TRIO 40

Sampling of Sausage Lasagna, Fettuccine Alfredo, Chicken Parmesan

FETTUCCINE ALFREDO 31

*Farmstead Cream, Parmesan Cheese, Garlic, Freshly Grated Nutmeg
Chicken 38 | Shrimp 40*

LINGUINI AND CLAMS 36

Littleneck Clams, Garlic, Italian Parsley, Heirloom Cherry Tomatoes, Pinot Grigio, Extra Virgin Olive Oil or Spicy Diavolo

SPAGHETTI AL NERO 48

Lump Dungeness Crab, Roasted Fennel, Baby Bell Peppers, Baby Zucchini, Basil, Mint, Lemon-White Wine-Butter Pan Sauce, Toasted Italian Breadcrumbs

SPAGHETTI AND MEATBALLS 36

Veal-Beef-Pork Meatballs, Pecorino Cheese, Bellwether Farms Ricotta Marinara

LOBSTER ASPARAGUS RISOTTO 35

Maine Lobster, Asparagus, Cream, Pecorino Cheese

Wood-Burning Oven

DUO OF COLORADO LAMB* 69

Roasted Half Rack, Slow Braised Leg Ragout, Baby Carrots, English Peas, Minted House Gnocchi, Rosemary Lamb Jus

BAROLO BRAISED BEEF SHORT RIB 52

Creamy Mascarpone Polenta, Broccolini, Roasted Baby Carrots and Baby Turnips, Porcini Mushrooms

ROMANZA CANNELLONI 35

Italian Sausage, House Bolognese, Bufala Mozzarella, Ricotta, Four Cheese Besciamella, Tomato-Basil Sauce

Food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, nuts, fish and shellfish

**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. For our guests with food allergies and other related dietary restrictions, we are happy to discuss and attempt to accommodate your special needs.*

Main Courses

CHICKEN

CHICKEN PARMESAN 39

Scallopini Milanese, Bufala Mozzarella, Marinara, Parmesan, Rigatoni

CHICKEN PICCATA SCALLOPINI 39

Capers, Shallots, Garlic, Lemon-Butter Sauce, Spaghetti

CHICKEN MARSALA SCALLOPINI 39

Forest Mushrooms, Shallots, Garlic, Parsley, Espagnole, Imported Marsala, Cream, Sweet Butter, Spaghetti

VEAL

VEAL CHOP PARMESAN 63

Milk Fed Veal, Mozzarella, Marinara, Parmesan, Spaghetti

OSSO BUCO 55

Soft Creamy Polenta, Fontina Cheese, Marinated Dorati Tomatoes, Lemon Parsley Gremolata

VEAL CHOP SALTIMBOCCA 65

Prosciutto, Fontina, Wild Mushrooms, Garlic and Herb Roasted Marble Potatoes, Marsala Reduction

VEAL SCALLOPINI 49

Choice of Lemon Caper Piccata Sauce or Wild Mushroom Marsala, Spaghetti

BEEF



CERTIFIED ANGUS BEEF® PRIME FILET MIGNON* 68

Mushroom Confit, Roasted Garlic Whipped Potatoes, Barbaresco Demi-Glace



BONE-IN NIMAN RANCH PRIME RIBEYE* 88

Garlic Whipped Potatoes, Marinated Tomato-Red Onion Salad, Barolo Wine Sauce



ROASTED GARLIC AND PARMESAN CRUSTED NEW YORK STEAK* 78

Certified Angus Beef® Prime, Parsley, Red Wine Reduction

FISH AND SEAFOOD

PAN SEARED SEA BASS 54

Toasted Vegetable Soffritto Farrotto, Roasted Fennel and Bell Pepper Coulis, Lemon Parsley Gremolata

PAN SEARED ŌRA KING SALMON 48

Mediterranean Fregola Pasta Salad, Lemon Parsley Gremolata, Shallot-Caper Piccata Sauce

JUMBO SEA SCALLOPS 54

Roman Artichokes, Baby Leeks, Crispy Bacon Lardons, Celery Root Puree, Apricot Golden Raisin Mostarda

LANGOUSTINE AND PRAWN SCAMPI 48

Pancetta, Garlic, Capers, Shallots, Cherry Tomatoes, Spinach, Capellini Pasta

CIOPPINO 49

Clams, Mussels, Shrimp, Sea Bass, Salmon, Tomato-Garlic Broth, Wood Grilled Bruschetta

VEGETARIAN

ROASTED EGGPLANT MILANESE 28

Bufala Mozzarella, Tomato-Basil Sauce, Warm Ciliegine Crisps, Grape Tomato Relish

WILD MUSHROOM PAPPARDELLE 32

Wild Mushrooms, Shallots, Garlic, Truffle Oil, Chardonnay, Cream, Parmesan

Marinated Grilled Chicken 38 | Jumbo Tiger Prawns 40

ENHANCE YOUR ROMANZA EXPERIENCE WITH FRESH SEASONAL TRUFFLE, SHAVED BY THE CHEF MP

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