SPECIAL EVENTS

MENU

Choose one of the menus below.
All options are served with your choice of coffee, iced tea or soda.

MENU OPTIONS

2 COURSE MENU	3 COURSE MENU	4 COURSE MENU
includes salad + entrée	choose salad, entrée + dolce OR choose antipasti, salad + entrée	includes antipasti, salad, entrée + dolce
$19 *per person*	$22 *per person*	$25 *per person*

Prices listed do not include tax or gratuity.

ROMANO'S Macaroni GRILL

2 COURSE MENU

Choose one from each of the categories below.

SALADS

CAESAR
fresh romaine, romano,
creamy caesar dressing

FRESH GREENS
bibb, radicchio, tomato,
mediterranean-spiced vinaigrette

ENTRÉES

PASTA

PENNE RUSTICA
roasted chicken, shrimp, prosciutto,
rosemary cream, parmesan

LASAGNA BOLOGNESE
bolognese sauce, italian sausage, ricotta,
grana padano, pomodoro

FETTUCCINE ALFREDO WITH CHICKEN
roasted chicken, parmesan, butter, cream

SEAFOOD

SHRIMP PORTOFINO
sautéed jumbo shrimp, capellini,
spinach, mushrooms, garlic,
pine nuts, lemon butter

GRILLED SALMON
atlantic fillet, mediterranean-spiced
vinaigrette, sun-dried tomato orzo, lemon

CHICKEN

POLLO CAPRESE
grilled chicken breast, imported buffalo
mozzarella, capellini pomodoro

CHICKEN SCALOPPINE
artichokes, mushrooms, capers, prosciutto,
lemon butter, capellini

CHICKEN PARMESAN
breaded milanese-style chicken breast,
capellini pomodoro, mozzarella

ROMANO'S Macaroni GRILL

3 COURSE MENU

Choose one from each of the categories below.

SALADS

CAESAR
fresh romaine, romano,
creamy caesar dressing

FRESH GREENS
bibb, radicchio, tomato,
mediterranean-spiced vinaigrette

ENTRÉES

PASTA

PENNE RUSTICA
roasted chicken, shrimp, prosciutto,
rosemary cream, parmesan

LASAGNA BOLOGNESE
bolognese sauce, italian sausage, ricotta,
grana padano, pomodoro

FETTUCCINE ALFREDO WITH CHICKEN
roasted chicken, parmesan, butter, cream

SEAFOOD

SHRIMP PORTOFINO
sautéed jumbo shrimp, capellini,
spinach, mushrooms, garlic,
pine nuts, lemon butter

GRILLED SALMON
atlantic fillet, mediterranean-spiced
vinaigrette, sun-dried tomato orzo, lemon

CHICKEN

POLLO CAPRESE
grilled chicken breast, imported buffalo
mozzarella, capellini pomodoro

CHICKEN SCALOPPINE
artichokes, mushrooms, capers, prosciutto,
lemon butter, capellini

CHICKEN PARMESAN
breaded milanese-style chicken breast,
capellini pomodoro, mozzarella

DOLCE

TIRAMISU
mascarpone, ladyfingers,
espresso, rum, cocoa

HOMEMADE CHOCOLATE CAKE
warm ganache, chocolate toffee,
whipped cream
Made with Ghirardelli® Chocolate

LEMON PASSION
citrus cake, lemon curd,
whipped cream

ROMANO'S Macaroni GRILL®

3 COURSE MENU

Choose one from each of the categories below.

ANTIPASTI

one per three guests

CALAMARI FRITTI
crisp-fried, calabrian pepper pesto, citrus black pepper aioli

CAPRESE
vine-ripened tomatoes, imported buffalo mozzarella, basil, honey balsamic glaze

BRUSCHETTA
grilled ciabatta bread, whipped ricotta, roma tomatoes, garlic, basil

SALADS

CAESAR
fresh romaine, romano, creamy caesar dressing

FRESH GREENS
bibb, radicchio, tomato, mediterranean-spiced vinaigrette

ENTRÉES

PASTA

PENNE RUSTICA
roasted chicken, shrimp, prosciutto, rosemary cream, parmesan

LASAGNA BOLOGNESE
bolognese sauce, italian sausage, ricotta, grana padano, pomodoro

FETTUCCINE ALFREDO WITH CHICKEN
roasted chicken, parmesan, butter, cream

SEAFOOD

SHRIMP PORTOFINO
sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter

GRILLED SALMON
atlantic fillet, mediterranean-spiced vinaigrette, sun-dried tomato orzo, lemon

CHICKEN

POLLO CAPRESE
grilled chicken breast, imported buffalo mozzarella, capellini pomodoro

CHICKEN SCALOPPINE
artichokes, mushrooms, capers, prosciutto, lemon butter, capellini

CHICKEN PARMESAN
breaded milanese-style chicken breast, capellini pomodoro, mozzarella

ROMANO'S Macaroni GRILL®

4 COURSE MENU

Choose one from each of the categories below.

ANTIPASTI

one per three guests

CALAMARI FRITTI
crisp-fried, calabrian pepper pesto, citrus black pepper aioli

CAPRESE
vine-ripened tomatoes, imported buffalo mozzarella, basil, honey balsamic glaze

BRUSCHETTA
grilled ciabatta bread, whipped ricotta, roma tomatoes, garlic, basil

SALADS

CAESAR
fresh romaine, romano, creamy caesar dressing

FRESH GREENS
bibb, radicchio, tomato, mediterranean-spiced vinaigrette

ENTRÉES

PASTA

PENNE RUSTICA
roasted chicken, shrimp, prosciutto, rosemary cream, parmesan

LASAGNA BOLOGNESE
bolognese sauce, italian sausage, ricotta, grana padano, pomodoro

FETTUCCINE ALFREDO WITH CHICKEN
roasted chicken, parmesan, butter, cream

SEAFOOD

SHRIMP PORTOFINO
sautéed jumbo shrimp, capellini, spinach, mushrooms, garlic, pine nuts, lemon butter

GRILLED SALMON
atlantic fillet, mediterranean-spiced vinaigrette, sun-dried tomato orzo, lemon

CHICKEN

POLLO CAPRESE
grilled chicken breast, imported buffalo mozzarella, capellini pomodoro

CHICKEN SCALOPPINE
artichokes, mushrooms, capers, prosciutto, lemon butter, capellini

CHICKEN PARMESAN
breaded milanese-style chicken breast, capellini pomodoro, mozzarella

DOLCE

TIRAMISU
mascarpone, ladyfingers, espresso, rum, cocoa

HOMEMADE CHOCOLATE CAKE
warm ganache, chocolate toffee, whipped cream
Made with Ghirardelli® Chocolate

LEMON PASSION
citrus cake, lemon curd, whipped cream

ROMANO'S Macaroni GRILL®