



The Main Event

Legendary

Our Legendary Spaghetti with Meat Sauce & Meatballs Platter

Piled-high pasta perfectly cooked and smothered with scratch-made Meat Sauce and topped with 4 large Meat Balls. Served with unlimited refills on Salad or soup and warm garlic breadsticks. Caution-You must be very hungry! 14.95

Garlic Bread Angus Burgers



These delicious 1/3 pound premium, seasoned 100% Certified Angus beef burgers are grilled "Piastra" style on a very hot flattop to seal in the flavor. They are served on a thick garlic bread bun and dressed with romaine, Roma tomatoes, red onion and parmesan garlic aioli.

Served with our own unique Garlic Parmesan fries. Add a side salad or cup of soup...1.00

Bacon Alfredo Burger

Melted Mozzarella, White Cheddar, Grilled bacon and a side of our legendary "Alfredo" sauce for dipping. 9.95

Burger Italiano

Topped with a delicious blend of Roma tomatoes, fresh garlic, basil pesto and seasoned to perfection. 8.25

Tuscan Cheeseburger

Melted Mozzarella and White Cheddar. 8.75

Spicy Tuscan Cheeseburger

Melted Mozzarella, White Cheddar, Greek pepperoncini's and a spicy blend of peppers and garlic. 8.95

Oven Panini's



Chicken Parmesan Panini

Seasoned and breaded chicken breast smothered in Basil marinara, mozzarella and parmesan. Served on a garlic bread bun with our unique garlic parmesan fries. 8.95

Soup & Grilled Cheese Panini

Grilled Mozzarella and white Cheddar cheese on seasoned Garlic bread with your choice of Pasta Fagioli or Creamy Tomato with Basil soup. 6.95

Garlic & Herb Wraps

These unique sandwiches are wrapped in a garlic-herb flatbread and served with a warm garlic breadstick.

Chicken Alfredo Wrap

Marinated grilled chicken, Italian seasonings, grilled seashell pasta and creamy Alfredo sauce. 6.95

Mozzarella and Meatball Wrap

Jumbo Italian meatballs, a melted blend of Mozzarella, & white Cheddar, hand-rolled in a robust fresh-made Basil Marinara. 7.50

Grilled Chicken Caesar Wrap

Grilled marinated chicken, crisp romaine lettuce, aged parmesan cheese, Roma tomatoes, and drizzled with Caesar dressing. 6.95

Beverages

Romeos Raspberry Ice Tea

Fresh brewed tea with raspberry Italian syrup

Lemonade

Classic, Raspberry, Huckleberry

Hand-crafted Italian Sodas

A refreshing blend of Italian Da Vinci syrup, cream, club soda and a splash of citrus soda over ice.

**Passion-Fruit, Strawberry, Raspberry, Vanilla,
Lime, Huckleberry, Sugar-Free Raspberry**

Herbal Tea

"Chado High" lemon rose.

Featured Coffee & Decaf

"By the Bean" fresh roast.

San Pellegrino

Refreshing Italian spring water. Orange, Lemon & Spring

Hot Tea

Fresh Brewed Lipton Ice Tea

Arnold Palmer

Henry Wienhards Root Beer

Soft Drinks

Pepsi, Diet Pepsi, 7up, Mountain Dew

Strawberry Limonata

A sparkling Italian Strawberry lemonade

Iced Coffee

Gourmet Coffee, half & half, ice, Italian syrup

Hot Chocolate

Topped with whip cream.

new Italian Breeze

Fresh from the isle of Capri, a sparkling juice blend of pineapple, raspberry and lemon-lime citrus.

Bottled Water

Romeos Private-label filtered spring water.

Fresh-cut Salads

Served with warm garlic breadsticks. Add a cup of soup for only 1.95

All of our salads are prepared with fresh-cut Romaine hearts and green leaf. No Iceberg or other filler greens are used.



Our House dressing is a scratch-made Creamy Parmesan served on all our garden salads and available only at Romeos!

Shrimp Caesar Bacon

Our mouth-watering gourmet Caesar on crisp Romaine with grilled garlic shrimp, crisp bacon and fresh grated parmesan. 8.95

Grilled Chicken Caesar

Fresh-cut Romaine with a savory Caesar dressing, marinated, grilled chicken breast, fresh grated parmesan, home-style garlic croutons. 7.95

Classic Caesar

Crisp Romaine, aged Parmesan, Garlic croutons and classic Caesar dressing. 4.95

Sicilian Steak Salad

Grilled, hand-cut Tuscan sirloin steak served over a fresh Garden salad with mozzarella, white cheddar, pepperoncini's and our Creamy Parmesan dressing. 9.45

Antipasto Salad

Greek pepperoncini's, grilled pepperoni, Italian sausage coins, black olives, Roma tomatoes, mozzarella, provolone over crisp romaine lettuce and served with our House Creamy Parmesan dressing. 7.50

Italian Garden Salad

Crisp romaine lettuce, Roma tomatoes, black olives, parmesan garlic croutons, red onions, Greek pepperoncini's, carrots, and our "House" Creamy Parmesan or fat-free Raspberry Vinaigrette . 4.95

Chopped Chicken and Pasta Salad

Penne tossed with grilled chicken, fresh basil, Roma tomatoes, provolone, and mozzarella in an creamy Italian Pesto Dressing. 7.75

Unlimited Soup, Salad, & Breadsticks

Choose an Italian House or Caesar salad and a hot bowl of Creamy Tomato Basil, Pasta E' Fagioli or Zuppa Toscana. 8.95

Great Value → Lunch Soup & Salad Special \$6.95 ... Daily 11-5



Unlimited Soup, Salad, & Breadsticks

Choose an Italian House or Caesar salad and a hot bowl of Creamy Tomato Basil, Pasta E' Fagioli or Zuppa Toscana (Fridays).

Scratch-Made Stockpot Soups

Our soups are made in house using farm-raised vegetables, real gourmet stocks, real ingredients and real taste!

Pasta E' Fagioli

Traditional Italian recipe of beef, beans, vegetables, and pasta in a slightly spicy beef broth. The House favorite. Bowl 4.45

Gourmet Shrimp Tomato Bisque

Generous bowl of creamy tomato bisque with grilled shrimp, fresh basil. Bowl 7.25

Creamy Tomato Basil Soup

Fresh cream, Roma tomatoes with just the right blend of basil, pesto, garlic, and seasonings. Bowl 4.45

Italian Wedding Soup

Jumbo meatballs in a rich beef broth with fresh grated parmesan and garlic croutons. Bowl. 6.45

Zuppa Toscana **Fridays!**

Italian sausage, fresh heavy cream, potatoes and hearty seasonings. This soup combines unique flavors to form a rich, delicious soup. Your taste buds will be overjoyed. Served every Friday! 4.95

Small Plates & Side dishes

Pasta with Alfredo 3.95

Grilled seasoned Italian vegetable side2.00

Pasta with Marinara ...2.95

Pasta with Meat Sauce ...3.45

visit us at: www.romeositaliankitchen.com or on

Lasagna Stacks

This unique Lasagna is our specialty, we use only fresh ricotta and scratch-made marinara (never canned) layered with mozzarella and provolone then slow baked at almost 500 degrees to bring out the flavors of the Roma tomatoes, fresh basil and creamy roasted cheeses. We bake our Stacked Lasagna fresh throughout the day, order early, when it's gone, it's gone!!

Five Cheese Stack

10 Layers of Roma tomatoes, pasta, and roasted mozzarella, parmesan, cheddar, ricotta, and provolone cheeses. The House Favorite! 10.95

Classic Stack

Our popular five cheese lasagna put back in the oven and double baked with an extra layer of Mozzarella and Provolone. 11.95



Carbonara Stack

Our five cheese Lasagna prepared Carbonara-style with crisp bacon, grilled artichokes, creamy parmesan, fresh garlic and sun-dried tomatoes. A truly unique stacked lasagna inspired by the recipes of Tuscany. 13.50

Sicilian Meat Lovers Stack

A meat lovers delight, Lasagna stacked with grilled pepperoni, meatballs, and grilled Italian sausage. A real Lasagna feast!!

12.50



The Italian Feast

A generous combination of our most popular entrées, our Five Cheese Lasagna Stack and our legendary Chicken Fettuccine Alfredo. 16.95



Godfather Stack

20 layers of creamy roasted cheeses, bolognese-style meat sauce, grilled pepperoni, pan seared beef and blended Italian sausage, with a meatball and Italian Flag at the summit!

Are you daring enough to "finish off" the Godfather?

16.95



Romeos Abbondante Service: All entrées are served with unlimited warm garlic breadsticks and your choice of: A steaming hot bowl of Pasta e Fagioli or Creamy Tomato Basil soup, Or try a fresh Italian Garden salad with our House Creamy Parmesan dressing or our Classic Caesar salad with fresh grated parmesan. Refills of soup or salad and bread are complimentary!

Chicken, Stuffed Pasta & Classics



Our Old-world cooking style for Shrimp, Chicken and Steak is done "Alla Piastra" where we sear the food using a very hot cast iron flat top. This traditional Italian cooking method produces excellent flavors as it seals in the juices and caramelizes the meat.



Chicken Alfredo

Grilled marinated chicken breast over our mouth-watering Fettuccine Alfredo. A House Favorite. 12.95

Grilled Sicilian Pasta

Pepperoni, Italian sausage, and lean ground beef with melted mozzarella, provolone, and parmesan cheeses in a classic tomato sauce served over penne. 11.45

Fettuccini Alfredo

Creamy Parmesan Alfredo with perfectly cooked Al Dente fettuccine. An Italian Classic. 9.95

Chicken Primavera

Grilled marinated chicken breast, crisp spring vegetables, and penne pasta smothered in a creamy parmesan Alfredo sauce. 13.50

Manicotti Formaggio

Thin sheets of pasta hand rolled and stuffed with 4 cheeses then oven baked and topped with creamy Alfredo. Served with Spaghetti Marinara. 12.50

Ravioli with Chicken, Sausage or Mozzarella

Ravioli smothered with an artisan Tomato Alfredo sauce and your choice of Chicken, Sausage or Mozzarella. 12.95

Spaghetti Carbonara

Crisp, hickory smoked bacon and creamy parmesan Alfredo sauce, fresh basil and Roma tomatoes top this delicious spaghetti dish. 12.45



Chicken Parmigiana

A generous portion of hand breaded and baked chicken breasts smothered in a tangy basil marinara and topped with creamy parmesan, served with angel hair pasta. 13.95

Seafood & Steak

Steak & Shrimp Alfredo

A generous serving of our premium grilled Tuscan sirloin and Roasted Garlic Shrimp with our classic creamy Fettuccine Alfredo. 15.95



Lobster and Steak Alfredo Dinner for two

A large platter of Lobster Ravioli with Roasted garlic shrimp and Tuscan Sirloin Steak with Fettuccine Alfredo. 34.95

Lobster Ravioli

Maine Lobster stuffed inside jumbo ravioli then topped with fresh Roma tomatoes, fresh basil, roasted garlic and grilled shrimp. 19.95

Creamy Garlic Shrimp Pasta

Succulent grilled garlic rubbed shrimp over angel hair pasta with creamy parmesan Alfredo sauce. 12.95

Any Entrée can be prepared "Diavolo" style for guests who like it spicy!



"You be the Chef" Special 10.95

This is your chance to create your own Italian classic. From Spaghetti with Meatballs to Pasta Primavera to Penne with Italian sausage, You be the Chef! Just let your server know what you have created by choosing your combination of pasta, sauce and meat or vegetable. Served with warm garlic breadsticks and your choice of our House Garden salad, a Caesar salad or a hot bowl of scratch-made soup. Refills on soup or salad and bread are unlimited!

Choose your Pasta:

Fettuccine
Spaghetti
Angel Hair
Penne
Whole-Grain Spirals
SeaShells

Choose your Sauce:

Basil Marinara- Simmered ripe plum tomatoes fresh garlic, onions and basil.
Meat Sauce- Hearty Bolognese-style with seared beef and Italian sausage.
Tomato Alfredo- Creamy Parmesan Marinara.
Aglio y Olio- Roasted garlic and olive oil.
Arrabbiata- A spicy garlic Marinara sauce.

Choose one of your favorite meats or vegetables!

Italian Meatballs

Four large beef, parmesan, seasoned Meatballs simmered in marinara.

Chef Vegetable Choice

Mushrooms, Sun dried-tomatoes, Artichoke hearts, carrots, olives, fresh tomatoes, red onions or Greek peppercinnis. (Choose up to 3)

Marinated grilled Chicken breast.

Marinated in our secret recipe and grilled to perfection.

Roasted Garlic Shrimp

Roasted garlic and lemon pepper grilled shrimp. 12.95

Choose Two Meats or Vegetables ...12.95

Seared Flat-top Summer Vegetables

Italian summer blend of grilled broccoli, carrots, zucchini, yellow squash, green Italian beans, red bells and cauliflower.

Grilled Garlic Mushrooms

A generous portion of fresh grilled mushrooms.

Hearty Italian Sausage Link

Old-world style 1/4 lb. sausage link with a mild hint of crushed red pepper, sage and fennel.

Tuscan Steak

Grilled hand-cut sirloin steak seasoned with our Tuscan garlic spice rub. 12.95

Choose Three Meats or Vegetables ...14.95

Healthy Chef

Meals under 500 calories

Delicious whole-grain spirelli pasta is used in our Healthy Chef entrées. We've also reduced the salt and minimize the calories from fat and sugar. It's the goodness that we put in that makes our Healthy Chef entrées so delicious and nutritious. You can feel good about treating yourself to a meal that delivers a healthy culinary experience. The entrées are all under 500 calories. They do not include unlimited soup, salad and breadsticks.

Pasta Primavera with Sun-dried Tomato Marinara

Grilled summer vegetable medley with whole grain spirals tossed in a light sun-dried tomato marinara. 8.50



Tomato Basil & Angel Hair

Fresh Basil and hand-cut, vine-ripened Roma tomatoes, roasted garlic, olive oil seasoned and tossed with angel hair or whole grain Spirelli pasta. 7.25

NEW Shrimp Milano

Whole-grain spirals tossed with Basil Marinara, and a medley of grilled summer vegetables with succulent garlic shrimp. 9.95

NEW Venetian Raspberry Chicken

Roasted garlic sauce, grilled chicken, artichoke hearts and whole grain pasta with a raspberry red wine drizzle. 8.95

A 15% gratuity may be added to groups of 8 or more.

Please inform your server if you would like to add this yourself.

Lunch/Early Bird Special ...6.95

Senior Special!

In a hurry? This Special can be Ready in ten minutes or less!! Really in a hurry for Lunch? Come in, place your order at the counter, and we'll deliver your order to your table in minutes!! Guaranteed!!

Served Monday thru Saturday 11 to 5

Add a cup of scratch-made soup or fresh side salad. only...1.95

Choose your Pasta;

Spaghetti, Fettuccine, Penne, Angel hair, Whole-grain Spirals, Seashells

Choose your Sauce;

Marinara, Meat Sauce, Tomato Alfredo, Aglio Y Olio (roasted garlic in olive oil), Arrabbiata (Spicy Marinara)

Choose your favorite Meat or Vegetable;

Meatballs, Grilled Garlic Mushrooms, Grilled Summer Vegetables, Italian Sausage, Marinated grilled Chicken
Chef Vegetable Choice(pick up to 3)--Mushrooms, sun-dried tomatoes, artichokes, black olives, Roma tomatoes, red onions, carrots.

Choose two Meats or Vegetables...8.95

Choose Grilled garlic Shrimp or Tuscan Steak ...8.95

Quick Lunch / Early Bird Menu

Served Monday thru Saturday 11 to 5

All entrées served with a warm garlic breadstick.

Chicken Alfredo

Grilled marinated chicken breast over our mouth-watering Fettuccine Alfredo. 8.95

Chicken Primavera

Grilled marinated chicken breast, crisp spring vegetables, and penne smothered in a creamy parmesan Alfredo sauce. 9.50

Carbonara Lasagna Stack

Sun-dried tomatoes, artichoke hearts, 10 layers of roasted cheese and plum tomatoes. 9.50

Sicilian Meat Lovers Lasagna Stack

Our 10 layer Lasagna with grilled pepperoni, meatballs, and grilled Italian sausage. 8.50

Manicotti Formaggio

Thin sheets of pasta rolled and stuffed with 4 cheeses and topped with marinara and creamy Alfredo. 8.50

Chicken Parmesan

Breaded and baked chicken cutlets smothered in basil marinara and topped with creamy parmesan. 9.95

Fettuccine Alfredo

A Classic parmesan cream recipe. 5.95

Steak & shrimp Alfredo

Tuscan steak, Garlic shrimp over our classic Fettuccine Alfredo. 12.95

Creamy Garlic Shrimp Pasta

Succulent grilled garlic rubbed shrimp over angel hair pasta with creamy parmesan Alfredo sauce. 8.95

Spaghetti Carbonara

Crisp, hickory smoked bacon and creamy parmesan Alfredo sauce, pesto basil and Roma tomatoes. 8.45

low fat

Tomato Basil & Angel Hair

Roma tomatoes, basil pesto, roasted garlic, olive oil, parmesan cheese, tossed with angel hair pasta.(Add Chicken..2.00) 7.25

Ravioli with Chicken, Sausage or Cheese

Ravioli smothered with Tomato Alfredo Sauce and your choice of Chicken, Sausage or Cheese. 8.95

Grilled Sicilian Pasta

Pepperoni, Italian sausage, and beef with melted mozzarella, provolone, & parmesan cheese in a classic tomato sauce. 7.45

Five Cheese Lasagna Stack

10 Layers of Roma tomatoes, pasta, and mozzarella, parmesan, cheddar, ricotta, and provolone cheeses. 6.95

Godfather Lasagna Stack

The godfather of all meat lasagnas. Pepperoni, sausage, beef and 20 layers! 12.95

Add a side of salad or cup of soup.

House garden, Caesar, Pasta fagioli, Creamy tomato basil 2.00

Once upon a time....

After more than a quarter century preparing Italian cuisine in many different restaurant kitchens, I was on a culinary research visit to Italy, when I came across a family restaurant run by the Romeo brothers. The brothers were excellent Chef's, yet so different, that they each had their own side of the menu. Luigi would prepare very indulgent dishes from every region of Italy. Gregorio would specialize in Sicilian entrées that were very healthy low-fat dishes. When I returned home, I designed a menu that both brothers would be proud of and even named the restaurant after my two favorite adopted Italians! Enjoy their traditions. Grazie!