ROMANO'S Macaroni GRILL®


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APPETIZERS

1 ROMANO'S SAMPLER

Crispy Mozzarella *510 cal*, Fried Calamari *580 cal* and Mac & Cheese Bites. *960 cal*

$16.99

2 MAC & CHEESE BITES

Crispy and creamy cubes of pasta and cheese, served with Alfredo sauce. *760 cal*

$8.99

3 CRISPY MOZZARELLA

Mozzarella cheese breaded daily, served with arrabbiata sauce. *820 cal*

$12.99

4 FRIED CALAMARI

Crispy calamari served with fresh lemon, arrabbiata sauce, and basil aioli. *760 cal*

$12.99

5 SPINACH AND ARTICHOKE DIP

Baked spinach and artichokes with Parmesan and mozzarella cheese. Served with garlic bread toasts. *990 cal*

$12.99

Add shrimp *180 cal* $2.99

6 SAVORY MEATBALLS

Juicy beef meatballs with Romano cheese, caramelized onions, and arrabbiata sauce, finished with Parmesan cheese and parsley.

$12.99

Based on a 2,000-calorie daily diet used for nutritional purposes, but calorie intake may vary. Additional nutritional information is available upon request. Changing, modifying, or requesting additional ingredients for your dish may incur an extra charge; please ask your server.

08/2026

SOUPS AND SALADS

BOTTOMLESS COMBINATION OF SOUP AND SALAD

210 - 350 cal **$9.99**

BOTTOMLESS HOUSE SALAD

With main course *180 cal* **$4.99** | Without main course *210 cal* **$7.99**

BOTTOMLESS SOUP *200- 410 cal*

With main course **$4.99** | Without main course **$7.99**

1 CAESAR SALAD WITH CHICKEN

Romaine lettuce, Parmesan cheese, croutons, pieces of roasted chicken breast and Caesar dressing. *650 cal*

$13.99

2 GRILLED CHICKEN SALAD

Grilled chicken breast mixed with romaine lettuce, Parmesan cheese, tomatoes, mushrooms, feta cheese, and Caesar dressing. *700 cal*

$15.99

3 SALMON FRITTI SALAD

Mixed salad with fried salmon croutons, tomatoes, red onion, capers, feta cheese and Italian vinaigrette. *930 cal*

$17.99

4 BREADED CHICKEN SALAD

Crispy breaded chicken breast with Parmesan cheese, mixed lettuce, tomatoes, prosciutto, and ranch dressing. *1200 cal*

$16.99

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08/2026


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CLASSIC PASTAS

1 MAMA'S TRIO
A combination of chicken parmesan, lasagna, and fettuccine Alfredo. *1600 cal*
$26.99

2 CARMELA'S CHICKEN PASTA
Penne pasta with pieces of roasted chicken breast, caramelized onions, mushrooms, and creamy Marsala sauce. *1030 cal*
$17.99

3 SPAGHETTI BOLOGNESE
Spaghetti with meat sauce. *660 cal*
$16.99
Add meatballs (6) *330 cal* $5.99

4 FETTUCCINE ALFREDO
Fettuccine pasta in Alfredo sauce. *1040 cal*
$15.99

5 BOLOGNESE LASAGNA
Lasagna filled with meat and Italian sausage, ricotta and mozzarella cheese. Served with tomato sauce and fresh basil. *1110 cal*
$18.99

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CLASSIC PASTAS

1 VODKA RUSTICA
Penne pasta with pieces of roasted chicken breast, shallots, prosciutto, and scallions in an arrabbiata sauce with cream and a touch of vodka. *1040 cal*
$17.99

2 SUGO BIANCO
Farfalle pasta sautéed with pieces of roasted chicken breast, prosciutto and red onion in Asiago sauce. *1000 cal*
$16.99

3 PENNE RUSTICA
Penne pasta with pieces of roasted chicken breast, shrimp, and prosciutto in a creamy, slightly spicy rosemary sauce, topped with Parmesan cheese and paprika.
1090 cal **$19.99**

4 CHICKEN CANNELLONI
Pasta filled with shredded chicken breast, spinach, and ricotta cheese, baked in tomato sauce. *830 cal*
$15.99

5 FOUR CHEESE RAVIOLI
Ravioli filled with cheese, served with Alfredo sauce, a touch of pesto and red sauce. *730 cal*
$15.99

6 EGGPLANT PARMESAN
Fresh eggplant pan-seared with a delicate breading, baked with tomato sauce, mozzarella cheese, roasted tomatoes, and finished with basil. Served with capellini pasta, tomato sauce, and Parmesan cheese.
$19.99

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08/2026


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Create Your Own Pasta

STEP 1

Choose your

PASTA

PENNE *360 cal*
FETTUCCINE *360 cal*
FARFALLE *360 cal*
CAPELLINI *360 cal*
SPAGHETTI *360 cal*

STEP 2

Choose your

SAUCE

AGLIO E OLIO *510 cal*
ASIAGO *450 cal*
ARRABBIATA *270 cal*
TOMATO BASIL *190 cal*
TOMATO CREAM *220 cal*







CHOOSE YOUR PASTA, SAUCE AND FRESH INGREDIENTS

FROM $15.99

STEP 3

Choose up to 3 of our

FRESH INGREDIENTS

ROASTED GARLIC *40 cal*
TOMATO *5 cal*
RED ONION *10 cal*
BROCCOLI *10 cal*
ARTICHOKES *10 cal*
MUSHROOMS *5 cal*
SPINACH *5 cal*
ROASTED RED PEPPER *5 cal*
SUN-DRIED TOMATO *60 cal*

STEP 4

Choose to

COMPLETE

for an additional charge

GRILLED CHICKEN BREAST *290 cal* $4.99
SHRIMP (6) *180 cal* $4.99
MEATBALLS (6) *330 cal* $5.99
PROSCIUTTO *210 cal* $3.99
BACON *150 cal* $3.50


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MEATS*

1 ROSEMARY SIRLOIN STEAK

8 oz. 100% USDA Angus sirloin steak with rosemary butter and spices. Served with broccoli and rosemary roasted potatoes. *1170 cal*

$25.99

2 PARMESAN CRUSTED SIRLOIN STEAK

8 oz. 100% USDA Angus sirloin, gratinéed with Parmesan cheese and garlic cream, with toasted breadcrumbs. Served with broccoli and mashed potatoes. *760 cal*

$26.99

3 SKIRT STEAK

8 oz. grilled skirt steak. Can be served Classic style (with chimichurri, mashed potatoes, and broccoli) or Chianti style (with red wine sauce, fettuccine, spinach, sun-dried tomatoes, and mushrooms in a light cream and Parmesan cheese sauce).

Classic *720 cal* **$25.99** | Chianti *1310 cal* **$27.99**

FISH AND SEAFOOD*

4 SCAMPI ALLA ROMANA

Sautéed shrimp in a creamy garlic sauce. Served with capellini pasta and fresh tomatoes. *1180 cal*

$20.99

5 GRILLED SALMON

Grilled salmon fillet with your choice of Mediterranean or teriyaki sauce, served with orzo pasta and spinach. *1200 cal*

$24.99

6 FETTUCCINE ALFREDO WITH SHRIMP

Your choice of sautéed or breaded shrimp with fettuccine pasta sautéed in Alfredo sauce. *1190 cal*

$20.99

*Warning: Consuming undercooked meats, fish, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For more information, consult your doctor or call 1-800-981-0023. Based on a 2,000-calorie-a-day diet for nutritional purposes, but calories may vary. Additional nutritional information is available upon request. Changing, modifying, or requesting additional ingredients for your dish may incur an extra charge; please ask your server.

CHICKEN*

1 PORTOBELLO CHICKEN

Grilled chicken breast with Portobello mushrooms, mozzarella cheese, and a roasted garlic and rosemary demi-glace sauce. Served with orzo pasta and spinach. *950 cal*

$20.99

2 CAPRESE CHICKEN

Grilled chicken breast with tomatoes, fresh mozzarella cheese, and lemon oil. Served with capellini pasta in a slightly spicy red sauce and fresh tomatoes. *750 cal*

$20.99

3 CHICKEN MARSALA

Pan-fried chicken breast fillets with mushrooms, roasted garlic, and Marsala wine sauce. Served with capellini pasta. *1040 cal*

$20.99

4 CHICKEN PARMESAN

Breaded chicken breast fillets, baked with tomato sauce, mozzarella cheese, and roasted tomatoes. Served with capellini pasta, tomato sauce, and Parmesan cheese.

1120 cal **$21.99**

5 FETTUCCINE ALFREDO WITH CHICKEN

Fettuccine pasta sautéed in Alfredo sauce with grilled chicken. *1380 cal*

$20.99

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KIDS' MENU

For children under 12 only. Served with your choice of fresh milk, juice, or soda.
Free unlimited refills on soda only. Includes ice cream. *300 cal*

1 CREATE YOUR OWN PASTA $10

Your choice of pasta and sauce. *630 cal*
Add for an additional $1.99: meatballs *200 cal*, chicken *200 cal*,
Bolognese sauce *100 cal* or bacon *60 cal*.

2 CHEESE PIZZA *370 cal* $10

Add for an additional $1.99: pepperoni *60 cal* or bacon *60 cal*.

3 MAC & CHEESE *540 cal* $10

Penne pasta in a creamy cheese sauce.

4 CHICKEN STRIPS *1250 cal* $10

Breaded chicken tenders served with french fries.

5 GRILLED CHICKEN *320 cal* $10

Grilled chicken breast served with broccoli and capellini pasta with red sauce.

DESSERT

6 WARM CHOCOLATE CAKE *1230 cal* $9.99

Homemade chocolate cake, served with chocolate sauce, toffee, whipped cream and vanilla ice cream.

7 TIRAMISU *820 cal* $9.99

Ladyfingers sponge cake with espresso and vanilla, with mascarpone cheese cream, covered in cocoa and served with whipped cream.

8 NY STYLE CHEESECAKE *690 cal* $10.99

Creamy cheesecake served with whipped cream and your choice of original or with strawberry, caramel, or chocolate sauce.

9 BROWNIE SUNDAE *720 cal* $9.99

Delicious homemade chocolate brownie, filled with peanut and chocolate caramel crumble, served with vanilla ice cream.

10 CARROT CAKE *577 cal* $10.99

Carrot and walnut cake, covered with cream cheese frosting. Served with whipped cream.

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08/2026

SIDES

GRILLED BROCCOLI *50 cal* $3.99

GRILLED ASPARAGUS *60 cal* $3.99

MIXED VEGETABLES $3.99

FRENCH FRIES *410 cal* $3.99

GARLIC MASHED POTATOES *340 cal* $3.99

MASHED POTATOES WITH CHEESE AND BACON *380 cal* $6.99

ROSEMARY ROASTED POTATOES *150 cal* $3.99

ORZO PASTA WITH SPINACH *610 cal* $5.99

PASTA WITH TOMATO SAUCE *270 cal* $5.99

PASTA WITH ALFREDO SAUCE *390 cal* $6.99

MUSHROOM RISOTTO *240 cal* $7.99

PESTO RISOTTO *390 cal* $6.99

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08/2026

WINES

RED

HOUSE WINE, CARLO ROSSI, CABERNET SAUVIGNON *California* 6 OZ *150 cal* $8.00

PLACIDO, CHIANTI *Italy*
6 OZ *140 cal* $7.50 | 9 OZ *220 cal* $9.25 | 750 ML *610 cal* $26.00

ROBERT MONDAVI, PINOT NOIR *California*
6 OZ *150 cal* $8.25 | 9 OZ *220 cal* $10.00 | 750 ML *630 cal* $32.00

ANGELINE, PINOT NOIR *California*
6 OZ *150 cal* $9.50 | 9 OZ *220 cal* $11.25 | 750 ML *630 cal* $37.00

SEVEN MOONS, BLEND *California*
6 OZ *150 cal* $10.00 | 9 OZ *220 cal* $11.75 | 750 ML *630 cal* $37.00

689, BLEND *California*
6 OZ *150 cal* $10.25 | 9 OZ *220 cal* $12.00 | 750 ML *630 cal* $38.00

CK MONDAVI, MERLOT *California*
6 OZ *150 cal* $7.50 | 9 OZ *220 cal* $9.25 | 750 ML *630 cal* $26.00

ROBERT MONDAVI, CABERNET SAUVIGNON *California*
6 OZ *150 cal* $8.25 | 9 OZ *220 cal* $10.00 | 750 ML *630 cal* $32.00

JOEL GOTT, CABERNET SAUVIGNON *California*
6 OZ *150 cal* $10.25 | 9 OZ *220 cal* $12.00 | 750 ML *630 cal* $38.00

JOSH, CABERNET SAUVIGNON *California*
6 OZ *150 cal* $8.25 | 9 OZ *220 cal* $10.00 | 750 ML *630 cal* $32.00

HAHN, CABERNET SAUVIGNON *California*
6 OZ *150 cal* $10.00 | 9 OZ *220 cal* $11.75 | 750 ML *630 cal* $37.00

LA FLOR, MALBEC *Argentina*
6 OZ *150 cal* $8.00 | 9 OZ *220 cal* $9.75 | 750 ML *630 cal* $30.00

TINTITO DEL PUEBLO, TEMPRANILLO *Spain*
6 OZ *150 cal* $7.50 | 9 OZ *220 cal* $9.25 | 750 ML *630 cal* $26.00

CONDADO DE HAZA, TEMPRANILLO *Spain*
6 OZ *150 cal* $10.25 | 9 OZ *220 cal* $12.00 | 750 ML *630 cal* $38.00

MONTEABELLON, TEMPRANILLO *Spain*
6 OZ *150 cal* $9.25 | 9 OZ *220 cal* $11.00 | 750 ML *630 cal* $35.00

BRISIOS, TEMPRANILLO *Spain*
6 OZ *150 cal* $8.00 | 9 OZ *220 cal* $9.75 | 750 ML *630 cal* $30.00

WHITE

HOUSE WINE, CARLO ROSSI, WHITE BLEND *California*
6 OZ *140 cal* $8.00

PLACIDO, PINOT GRIGIO *Italy*
6 OZ *140 cal* $7.50 | 9 OZ *220 cal* $9.25 | 750 ML *610 cal* $26.00

CAVIT, PINOT GRIGIO *Italy*
6 OZ *140 cal* $7.50 | 9 OZ *220 cal* $9.25 | 750 ML *610 cal* $26.00

PACO & LOLA, ALBARIÑO *Spain*
6 OZ *140 cal* $9.25 | 9 OZ *220 cal* $11.00 | 750 ML *610 cal* $35.00

PIEDRA DEL MAR, ALBARIÑO *Spain*
6 OZ *140 cal* $7.50 | 9 OZ *220 cal* $9.25 | 750 ML *610 cal* $26.00

BLANQUITO, ALBARIÑO *Spain*
6 OZ *140 cal* $7.50 | 9 OZ *220 cal* $9.25 | 750 ML *610 cal* $26.00

KENDALL JACKSON, CHARDONNAY *California*
6 OZ *140 cal* $10.25 | 9 OZ *220 cal* $12.00 | 750 ML *610 cal* $38.00

HAHN, CHARDONNAY *California*
6 OZ *140 cal* $10.00 | 9 OZ *220 cal* $11.75 | 750 ML *610 cal* $37.00

ANGELINE, CHARDONNAY *California*
6 OZ *140 cal* $10.00 | 9 OZ *220 cal* $11.75 | 750 ML *610 cal* $37.00

ROSÉ

BERINGER, WHITE ZINFANDEL *California*
6 OZ *140 cal* $7.25 | 9 OZ *220 cal* $9.00 | 750 ML *610 cal* $25.00

CHAMPAGNE & SPARKLING WINE

LA MARCA, PROSECCO *Italy* 750 ML *630 cal* $40.00

DA LUCA MINI BOTELLA, PROSECCO *Italy* 9 OZ *220 cal* $9.00

BEVERAGES

SODA (UNLIMITED REFILL) *180+ cal* $2.99

SAN PELLEGRINO Sparkling water *0 cal* $3.99 | **PERRIER** *0 cal* $3.49

BOTTLED WATER *0 cal* $2.99

HOT OR COLD TEA *0 cal* $2.69

LEMONADE *190 cal* $2.99 | **STRAWBERRY LEMONADE** *190 cal* $2.99

LIPTON ICED TEA LEMON SUGAR FREE *0 cal* $3.00

FRAPPÉS Strawberry *190 cal* / Pineapple *190 cal* / Lemon *180 cal* $3.99

CAPPUCCINO *60 cal* $2.99

ESPRESSO *60 cal* $2.49

DOUBLE ESPRESSO *60 cal* $3.49

Encantos de Puerto Rico

To purchase alcoholic beverages at this establishment, all persons must be 18 years of age or older with valid identification. Law 265 of September 4, 1998. Consuming alcohol while pregnant can cause birth defects, low birth weight babies, intellectual disability, and Fetal Alcohol Syndrome. For more information, consult your doctor or call 1-800-981-0023.

08/2026