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## 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**

*(Contains Pasteurized Egg Whites)*

*Frey Ranch Estate Distilled Vodka, Housemade Passion Fruit Syrup, Coconut Water Infused with Vanilla, Topped with Ginger Foam*

### **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

### CREAMY CHICKEN AND GNOCCHI SOUP 14

Sofrito, Guanciale, Sundried Tomatoes, Baby Spinach

### MINESTRONE 13

Tomato-Chicken Broth, Garden Vegetables, Gigli 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, 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



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## Pasta and Risotto

*Pastas Are Prepared In-House Daily by Our Chefs*

### LOBSTER AGNOLOTTI 41

*Lobster Asparagus Salad, Shaved Fennel, Arugula, Creamy Diavolo Sauce*

### BOLOGNESE CON MAFALDINE 36

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

### SPAGHETTI CARBONARA 35

*Guanciale, Toasted Black Peppercorn, Garlic, Shallots, 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 AND MEATBALLS 36

*Veal-Beef-Pork Meatballs, Marinara, Pecorino Cheese*

### LOBSTER-ASPARAGUS RISOTTO 35

*Maine Lobster, Asparagus, Cream, Pecorino Cheese*

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## Wood-Burning Oven

### COLORADO RACK OF LAMB\* 65

*Black Garlic Risotto, Roasted Red Pepper-Feta-Cucumber Salad*

### ITALIAN SAUSAGE ARRABBIATA CASSERUOLA 47


*Italian Sausage, Red Onion, Red Bell Pepper, Toasted Fennel, Basil, Mozzarella, Grana Padano, Gigli Pasta*

### BAROLO-BRAISED BEEF SHORT RIB 52

*Mascarpone Polenta, Romanesco, Roasted Tomato, Baby Turnips, Porcini Mushrooms*

### ROMANZA CANNELLONI 35

*Italian Sausage, Beef, Prosciutto, Spinach, Ricotta, Four Cheese Besciamella, Tomato Sauce*

 contains nuts

*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

Chicken Breast, Mozzarella, Marinara, Parmesan, Pappardelle

#### CHICKEN PICCATA 39

Capers, Shallots, Garlic, Lemon Butter Sauce, Spaghetti

#### CHICKEN MARSALA 39

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

### VEAL

#### VEAL CHOP PARMESAN 63

Milk-Fed Veal, Mozzarella, Marinara, Parmesan, Pappardelle

#### OSSO BUCO 55

Soft Creamy Polenta, Fontina Cheese, Marinated Dorati Tomatoes, Toasted Ciabatta Gremolata

#### VEAL CHOP SALTIMBOCCA 65

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

### 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, Roasted Vine-Ripened Cherry Tomatoes, Barolo Wine Sauce

### FISH AND SEAFOOD

#### PAN-SEARED SEA BASS 54

Shrimp Risotto, Lobster Cream, Arugula-Radicchio Salad

#### PAN-SEARED ŌRA KING SALMON 48

Mediterranean Couscous Salad, Lemon-Parsley Gremolata, Lemon-Caper Piccata Sauce

#### JUMBO SEA SCALLOPS 52

Pancetta Scallops, Lobster Asparagus Risotto, Micro Herb Salad, Tomato-Basil Sauce

#### LANGOUSTINE AND PRAWN SCAMPI 48

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

#### CIOPPINO 49

Clams, Mussels, Shrimp, Fresh Fish, Tomato-Garlic Broth, Wood-Grilled Bruschetta, Basil Pesto

### VEGETARIAN

#### EGGPLANT PARMESAN 28

Breaded Eggplant, Mozzarella, Tomato-Basil Sauce, Warm Ciliegine Crisps, Grape Tomato Relish

#### WILD MUSHROOM PAPPARDELLE 32

Wild Mushrooms, Shallots, Garlic, Truffle Oil, Chardonnay, Cream, Parmesan  
Chicken 38 | Shrimp 40

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

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