



El Segundo
 2321 Rosecrans Ave
 El Segundo, CA - 90245-4903
 Phone: 310-643-0812
 Fax: 310-643-0205

Lunch Menu

Lunch served from 11:00 AM to 4:00 PM everyday.

Our menu is like a paperback romance novel, only our passion is for great food. There are so many great choices, you'll probably find more than just one favorite. So, if you have a hard time deciding, just close your eyes and point. With our menu, everyone is a winner.

Select a category

- [Vino \(Wine\)](#)
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Vino (Wine) [top](#)

Honored Macaroni Grill Tradition

Chardonnay - House Wine

The most famous of all white wines.

White Zinfandel - House Wine

One of America's favorite wines.

Chianti - House Wine

Proprietary blend made in the Tuscan style.

Red Sangria

Sparkling Wine and Champagne

Asti Spumante - Martini & Rossi (Italy)

Champagne - Korbel Brut (Ca.)

Brut - Fresecobaldi (Italy)

Blush, Lightly Sweet & Crisp White Wines

Sauvignon Blanc - Chateau Ste. Michelle (WA)

White Zinfandel - Beringer (Ca.)

Pinot Grigio - Maso Canali (Italy)

Pinot Grigio - Placido (Italy)

Pinot Grigio - Lumina (Italy)

Riesling - Rosemount (SE Australia)

Medium to Full-Bodied Chardonnays

Chardonnay - Chalone Vineyard Monterey (Ca.)

Chardonnay - Kendall-Jackson® Vintner's Reserve (Ca.)

Chardonnay - Robert Mondavi Napa Valley (Ca.)

Chardonnay - Mezzacorona (Italy)

Light & Fruity, Medium-bodied Red Wines

Pinot Noir - Clos du Bois (CA)

Pinot Noir - Mirassou (CA)

Merlot - Columbia Crest (Wa.)

Merlot - Chateau Ste. Michelle (Wa.)

Merlot - Robert Mondavi Private Selection (CA)

Merlot - Blackstone (CA)

Merlot - Franciscan Oakville Estate (CA)

Regional Italian Red Wines

Chianti Classico Riserva DOCG - Ruffino Riserva Ducale (Italy)

Merlot - Ecco Domani (Italy)

Chianti D.O.C.G. - Gabbiano (Italy)

Sangiovese, Merlot, Cabernet - Banfi Cantine Toscana (Italy)

Syrah - Arancio (Italy)

Barbera - Michele Chiarlo "Le Orme" (Italy)

Chianti Classico DOCG - Volpaia (Tuscany)

Super Tuscan - Cum Laude from Castello Banfi (Tuscany)

Rich, Full-Bodied Red Wines

Zinfandel - St. Francis "Old Vines" (CA)

Cabernet Sauvignon - Coppola Diamond Collection Claret (CA)

Cabernet Sauvignon - Robert Mondavi Napa Valley (CA)

Meritage - Estancia (CA)

Cabernet Sauvignon - Trinchero Family Selection (Ca.)

Zinfandel - Ravenswood Vintners Blend (Ca.)

Shiraz/Cabernet - Penfolds, Koonunga Hill (Aus.)

Cabernet Sauvignon - B.V. Napa (Ca.)

Bevande (Drinks) [top](#)

Caffe Romano

Coffee, Kahlua® and Bailey's® sweetened with chocolate and fresh whipped cream.

Cappuccino

Equal parts of espresso, steamed milk and froth. Flavored cappuccinos also available.

Espresso

Traditional single shot of dark, rich coffee

Classic Martini

Chilled to perfection and made with your choice of Grey Goose Vodka or Bombay Sapphire Gin.

Italian Margarita

Cuervo Gold tequila, Italian Gran Gala®, triple sec, sweet and sour and lime. On the rocks or frozen.

Leaning Bellini

Our signature bellini blended and frozen with Barcadi® rum, peach nectar, white wine and champagne.

Ultimate Leaning Bellini

A twist of red raspberry liqueur added to our signature bellini.

Cosmopolitan Cello

A cool combination of SKYY Vodka and Caravella Limoncello with triple sec, cranberry juice and lime.

Sour Apple Martini

The ultimate temptation! ABSOLUT Vodka and DeKuyper Sour Apple Pucker.

Italian Sodas

Mango, Raspberry, Sicilian Orange, Pomegranate and Blackberry. Also available as cream sodas.

Flavored Tea

Blackberry Mint, Mango or Raspberry. Iced or hot tea also available.

Lemonade

Raspberry or Strawberry

Italian Bottled Water

San Pellegrino Sparkling Mineral Water or Acqua Panna Natural Spring Water

Antipasti top

Tomato Bruschetta - \$6.29

Toasted bread topped with extra virgin olive oil, fresh tomatoes and basil.

Chef's Recommended Wine

Sangiovese, Merlot, Cabernet - Banfi Centine Toscana (Italy)

Mozzarella Fritta - \$5.99

Fried mozzarella with zesty pizzaiola sauce and basil pesto.

Chef's Recommended Wine

Merlot - Ecco Domani (Italy)

Shrimp & Artichoke Dip - \$7.99

Shrimp, artichokes and spinach baked together and bubbling with Parmesan and mozzarella cheeses. Served with crispy croutons.

Chef's Recommended Wine

Pinot Grigio - Lumina (Italy)

Calamari Fritti - \$8.29

Thin, crispy calamari with zesty pizzaiola and basil pesto aioli sauces for dipping.

Chef's Recommended Wine

Pinot Grigio - Lumina (Italy)

Romano's Sampler - \$10.29

A platter for every palate. Tomato Bruschetta, Mozzarella Fritta and Calamari and served with our zesty pizzaiola sauce.

Chef's Recommended Wine

Pinot Noir - Mirassou (CA)

Brick Oven Formaggio - \$6.99

Melted mozzarella cheese served bubbling from our brick oven with Parmesan bread crisps and your choice of toppings: grilled chicken pizzaiola or Italian sausage & pepperoni.

Crab-Stuffed Mushrooms - \$8.49

NEW! Mushrooms stuffed with succulent crab and Italian seasonings, then baked to a golden brown in our brick oven

Parmesan-Crusted Artichokes - \$7.29

NEW! Parmesan-crust ed artichoke cakes topped with marinated artichokes and diced tomatoes. Served with basil pesto aioli and pizzailoa sauce

Brick-Oven Pizzas top

Pizza Margherita - \$9.29

Featuring the classic taste of tangy tomato sauce, mozzarella, fresh tomatoes and herbs.

BBQ Chicken Pizza - \$9.99

Spicy Italian BBQ chicken smothered in bubbling mozzarella and pecorino cheeses.

Pesto Chicken Pizza - \$9.99

Grilled chicken, pesto, sundried tomatoes, mozzarella, ricotta and Parmesan cheeses baked with garlic-olive oil.

Sicilian Pizza - \$9.99

Sweet Italian sausage, pepperoni, fontina and mozzarella cheeses baked with a spicy marinara sauce and topped with basil.

Sandwiches top

Roasted Chicken & Cheese - \$8.99

Oven-roasted chicken, mozzarella and bruschetta tomatoes on hearth-baked ciabatta bread. Served with Romano's Parmesan chips.

Brick Oven Meatball - \$8.99

Italian meatballs, marinara and mozzarella piled onto baked open-faced ciabatta bread and served with Romano's Parmesan chips.

Chicken Caesar Calzonetto - \$8.29

Fresh pizza dough stuffed with grilled chicken, Caesar dressing, roasted tomatoes and basil pesto aioli.

Tuscan Lunch - \$7.49

Your choice any 1/2 sandwich and house salad, soup or pasta salad.

Insalata (Salad) top

Mozzarella alla Caprese (3) - \$6.49

Imported buffalo mozzarella, vine-ripened tomatoes and basil with balsamic vinaigrette.

Mozzarella alla Caprese (5) - \$8.49

Imported buffalo mozzarella, vine-ripened tomatoes and basil with balsamic vinaigrette.

Insalata Blu - \$7.29

Fresh bibb lettuce tossed with a blend of toasted walnuts, red onions, bleu cheese and tangy balsamic vinaigrette. Add \$1 per person.

Steak & Arugula Salad - \$12.99

Tender cuts of beef cooked to order on a bed of fresh baby arugula, spinach, radicchio, apple-smoked bacon and bleu cheese. Served with Toscana dressing. Approximately 9 carbs

Parmesan-Crust ed Chicken - \$9.99

Parmesan-breaded chicken breast, crispy bacon and roma tomatoes with crisp mixed greens and our house made Parmesan peppercorn ranch dressing.

Seared Sea Scallops - \$11.99

Seared sea scallops, tender leaves of spinach, arugula, feta cheese, crispy prosciutto, toasted walnuts and Parmesan crisps with light citrus dressing.

Chicken Caesar - \$9.79

Grilled chicken, fresh romaine lettuce mixed with juicy tomatoes, mushrooms, feta cheese with Caesar Dressing.

Chicken Florentine - \$9.79

Imported orzo pasta tossed with grilled chicken, fresh spinach, pine nuts, black olives, capers and Parmesan, then drizzled with garlic lemon vinaigrette.

Garden della Casa - \$1.99

Sweet Italian vinaigrette with entree. Fat-Free Italian Dressing also available.

Caesar della Casa - \$1.99

House Caesar with entree. Low-fat Caesar Dressing also available.

Signature Soups [top](#)

Chicken Toscana

Roasted chicken, fresh spinach, tomato and onion in a cream broth with Parmesan gnocchi.

Cup \$2.99

Bowl \$4.49

Tomato Basil & Cheese Tortellini

Roasted tomatoes, cheese tortellini and mozzarella.

Cup \$2.99

Bowl \$4.49

Soup and Salad - \$6.79

Fresh soup of the day with your choice of Caesar or garden salad. Served with warm bread - bottomless!

Pasta di Prima [top](#)

Pasta Milano - \$9.29

Imported bowtie pasta with tender, grilled chicken, sundried tomatoes and fresh mushrooms in a roasted garlic cream sauce.

Carmela's Chicken Rigatoni - \$9.49

Grilled chicken, mushrooms, caramelized onions, fresh basil and Parmesan cheese tossed with imported rigatoni pasta and creamy marsala wine sauce.

Chef's Recommended Wine

Merlot - Ecco Domani (Italy)

Penne Rustica - \$10.29

Imported penne pasta with shrimp, grilled chicken and smoked prosciutto baked under a golden crust of Parmesan cheese.

Chef's Recommended Wine

Chardonnay - Kendall-Jackson® Vintner's Reserve (Ca.)

Shrimp Portofino - \$10.79

Tender, sauteed shrimp with mushrooms, pine nuts and spinach in a tangy lemon butter sauce. Served with pasta.

Chef's Recommended Wine

Sauvignon Blanc - Chateau Ste. Michelle (WA)

Create Your Own Pasta - \$8.99

Choose from six different pastas, seven sauces and eleven seasonal ingredients. [Click here to see an order pad.](#)

Vodka Rustica - \$11.99

Penne pasta with grilled chicken and smoked prosciutto in a zesty tomato-cream sauce made with a touch of SKYY Vodka. Topped with Parmesan cheese and baked to a golden brown.

Penne with Oven-Roasted Chicken - \$11.99

NEW! Penne pasta, oven-roasted chicken, asparagus, fresh buffalo mozzarella and sun-dried tomatoes sauteed in a light olive oil garlic sauce

Seafood Linguine - \$14.99

NEW! Sweet, tender shrimp, scallops and clams sauteed with oven-roasted tomatoes, basil, arugula and linguine in a white wine, garlic and olive oil sauce.

Stuffed Pasta [top](#)

Chicken Cannelloni - \$8.79

Hand-rolled pasta stuffed with oven-roasted chicken, melted cheese and spinach, then baked in an Asiago cream sauce. Topped with tomato sauce.

Lobster Ravioli - \$15.99

Decadent lobster-filled tarragon pasta topped with sauteed shrimp, asparagus, tomatoes and lemon butter sauce.

Chef's Recommended Wine
Pinot Grigio - Lumina (Italy)

Mushroom Ravioli - \$11.99

NEW! Ravioli generously filled with tender mushrooms and melted cheese, then covered with our famous Carmela's marsala wine cream sauce.

Amore De La Grill top

Tuscan Rib-eye - \$18.99

A juicy 16 oz. bone-in Choice steak cooked to order, then served with creamy garlic mashed potatoes and fresh grilled asparagus.

Chef's Recommended Wine
Cabernet Sauvignon - B.V. Napa (Ca.)

Boursin Filet - \$20.99

Center-cut tenderloin cooked to order and topped with creamy pepper Boursin cheese. Served with garlic mashed potatoes and fresh grilled asparagus.

Chef's Recommended Wine
Cabernet Sauvignon - Coppola Diamond Collection Claret (CA)

Grilled Halibut - \$16.99

Lightly seasoned halibut topped with a tomato basil relish and served with creamy pesto Parmesan risotto.

Chef's Recommended Wine
Chardonnay - Kendall-Jackson® Vintner's Reserve (Ca.)

Chicken Portobello - \$12.99

Grilled chicken breast topped with a grilled Portobello mushroom, melted mozzarella and demi glaze. Served with spinach orzo pasta.

Chef's Recommended Wine
Chardonnay - House Wine

Grilled Pork Chops - \$16.49

Thick center-cut chops covered with a rosemary balsamic glaze, then served with wild mushroom risotto and sauteed broccoli.

Chef's Recommended Wine
Shiraz/Cabernet - Penfolds, Koonunga Hill (Aus.)

Honey Balsamic Chicken - \$10.29

Savory grilled chicken with honey balsamic glaze. Served with sundried tomato capellini pasta and sauteed broccoli.

Chef's Recommended Wine
Chardonnay - House Wine

Pollo Magro "Skinny Chicken" - \$10.29

Grilled chicken breast with honey balsamic glaze served with grilled tender-crisp asparagus and broccoli. Less than 6 fat grams and 500 calories

Chef's Recommended Wine
Chardonnay - Chalone Vineyard Monterey (Ca.)

Simple Salmon - \$15.29

Seasoned grilled salmon filet served with grilled tender-crisp asparagus and broccoli. Less than 600 calories

Chef's Recommended Wine
Sauvignon Blanc - Chateau Ste. Michelle (WA)

Chicken Sorrentino - \$12.99

NEW! Grilled chicken breast with balsamic honey glaze, with roasted roma tomatoes, arugula and imported buffalo mozzarella on capellini pasta.

Classico Italian top**Mama's Trio - \$13.49**

Three Italian favorites on one plate. Lasagna, Chicken Cannelloni and Chicken Parmesan.

Chef's Recommended Wine

Chianti - House Wine

Chicken Scaloppine - \$10.29

Sauteed chicken breast with mushrooms, artichokes, tangy capers and smoked prosciutto in a lemon butter sauce. Served over capellini pasta.

Chef's Recommended Wine

Pinot Grigio - Placido (Italy)

Twice Baked Lasagna with Meatballs - \$11.99

Six layers of tender pasta stuffed with seasoned meatballs, three cheeses and Bolognese sauce, then baked in our brick oven until bubbling.

Chef's Recommended Wine

Chianti Classico Riserva DOCG - Ruffino Riserva Ducale (Italy)

Chicken Parmesan - \$9.79

Hand-breaded chicken lightly sauteed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan. Served with pasta.

Chef's Recommended Wine

Chianti Classico Riserva DOCG - Ruffino Riserva Ducale (Italy)

Eggplant Parmesan - \$8.79

Hand-breaded eggplant lightly sauteed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan. Served with pasta.

Chef's Recommended Wine

Zinfandel - Ravenswood Vintners Blend (Ca.)

Fettuccine Alfredo - \$8.99

Fettuccini pasta with a homemade sauce of cream butter and Parmesan cheese.

Lasagna - \$8.79

Pasta sheets layered with meat Ragu and ricotta cheese

Chef's Recommended Wine

Pinot Noir - Mirassou (CA)

Veal Marsala - \$13.99

Veal topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce. Served with capellini pasta.

Veal Parmesan - \$13.99

Hand-breaded veal lightly sauteed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan. Served with pasta.

Chef's Recommended Wine

Cabernet Sauvignon - Trinchero Family Selection (Ca.)

Chicken Marsala - \$9.99

Chicken topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce. Served with capellini pasta.

Chef's Recommended Wine

Merlot - Blackstone (CA)

Spaghetti & Meat Sauce - \$7.99

With meaty tomato sauce

Chef's Recommended Wine

Chianti D.O.C.G. - Gabbiano (Italy)

Spaghetti & Meatballs - \$9.29

Served with your choice of tomato basil or hearty meat sauce.

Chef's Recommended Wine
Chianti D.O.C.G. - Gabbiano (Italy)

Chicken & Shrimp Scaloppine - \$13.29

NEW! Sauteed chicken and shrimp with mushrooms, artichokes, capers and smoked prosciutto in a lemon butter sauce. Served over capellini pasta.

Desserts top

Smothered Chocolate Cake - \$5.49

Topped with warm homemade chocolate ganache and sprinkled with pecan pieces.

Tiramisu - \$6.29

An Italian tradition of ladyfingers dipped in espresso liqueur, then layered between rich mascarpone cream.

Lemon Passion - \$5.49

Citrus cake soaked in a sweet cream, topped with lemon mousse and finished off with our fresh Italian whipped cream and caramel.

Dessert Ravioli - \$5.49

Crumbled peanuts, caramel and rich chocolate ganache wrapped in golden-fried pastries. Served with vanilla ice cream and topped with caramel sauce.

New York Cheesecake - \$5.49

Your choice - Caramel Fudge or plain.

Amaretto Apple Crispetti - \$5.79

NEW! Layers of tender apples and brown sugar baked under a buttery almond crisp, then topped with vanilla ice cream and warm caramel sauce.

Italian Sorbetto - \$4.29

NEW! Imported Italian raspberry and lemon sorbets made with fresh fruit juice. Served with an almond biscotti

Kids Menu top

All Kid's items include a drink and vanilla ice cream with chocolate sauce. Feel free to substitute a salad or steamed broccoli for fries.

Macaroni 'n Cheese - \$4.99

Lots of cheese and lots of pasta.

Chicken Fingerias - \$4.99

With fries.

Grilled Chicken & Broccoli - \$4.99

Boneless, skinless grilled chicken breast, steamed broccoli and served with pasta.

Mona Lisa's Masterpizza - \$4.99

Choose from cheese or pepperoni.

Fettuccine Alfredo - \$4.99

Asiago cream sauce with parmesan over pasta.

Spaghetti - \$4.99

Choice of red sauce or meat sauce. With one giant meatball.

Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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Dinner Menu

Dinner served from 4:00 PM to close everyday.

Our menu is like a paperback romance novel, only our passion is for great food. There are so many great choices, you'll probably find more than just one favorite. So, if you have a hard time deciding, just close your eyes and point. With our menu, everyone is a winner.

Select a category

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Vino (Wine) [top](#)

Honored Macaroni Grill Tradition

Chardonnay - House Wine

The most famous of all white wines.

Chianti - House Wine

Proprietary blend made in the Tuscan style.

White Zinfandel - House Wine

One of America's favorite wines.

Red Sangria

Sparkling Wine and Champagne

Asti Spumante - Martini & Rossi (Italy)

Champagne - Korbel Brut (Ca.)

Brut - Frescobaldi (Italy)

Blush, Lightly Sweet & Crisp White Wines

White Zinfandel - Beringer (Ca.)

Pinot Grigio - Maso Canali (Italy)

Pinot Grigio - Placido (Italy)

Sauvignon Blanc - Chateau Ste. Michelle (WA)

Pinot Grigio - Lumina (Italy)

Riesling - Rosemount (SE Australia)

Medium to Full-Bodied Chardonnays

Chardonnay - Chalone Vineyard Monterey (Ca.)

Chardonnay - Kendall-Jackson® Vintner's Reserve (Ca.)

Chardonnay - Robert Mondavi Napa Valley (Ca.)

Chardonnay - Mezzacorona (Italy)

Light & Fruity, Medium-bodied Red Wines

Pinot Noir - Clos du Bois (CA)

Pinot Noir - Mirassou (CA)

Merlot - Columbia Crest (Wa.)

Merlot - Chateau Ste. Michelle (Wa.)

Merlot - Robert Mondavi Private Selection (CA)

Merlot - Blackstone (CA)

Merlot - Franciscan Oakville Estate (CA)

Regional Italian Red Wines

Chianti Classico Riserva DOCG - Ruffino Riserva Ducale (Italy)

Merlot - Ecco Domani (Italy)

Chianti D.O.C.G. - Gabbiano (Italy)

Sangiovese, Merlot, Cabernet - Banfi Centine Toscana (Italy)

Syrah - Arancio (Italy)

Barbera - Michele Chiarlo "Le Orme" (Italy)

Chianti Classico DOCG - Volpaia (Tuscany)

Super Tuscan - Cum Laude from Castello Banfi (Tuscany)

Rich, Full-Bodied Red Wines

Zinfandel - St. Francis "Old Vines" (CA)

Cabernet Sauvignon - Trinchero Family Selection (Ca.)

Zinfandel - Ravenswood Vintners Blend (Ca.)

Shiraz/Cabernet - Penfolds, Koonunga Hill (Aus.)

Cabernet Sauvignon - B.V. Napa (Ca.)

Cabernet Sauvignon - Coppola Diamond Collection Claret (CA)

Cabernet Sauvignon - Robert Mondavi Napa Valley (CA)

Meritage - Estancia (CA)

Bevande (Drinks) [top](#)

Caffe Romano

Coffee, Kahlua® and Bailey's® sweetened with chocolate and fresh whipped cream.

Cappuccino

Equal parts of espresso, steamed milk and froth. Flavored cappuccinos also available.

Classic Martini

Chilled to perfection and made with your choice of Grey Goose Vodka or Bombay Sapphire Gin.

Espresso

Traditional single shot of dark, rich coffee

Italian Margarita

Cuervo Gold tequila, Italian Gran Gala[®], triple sec, sweet and sour and lime. On the rocks or frozen.

Leaning Bellini

Our signature bellini blended and frozen with Barcadi[®] rum, peach nectar, white wine and champagne.

Ultimate Leaning Bellini

A twist of red raspberry liqueur added to our signature bellini.

Cosmopolitan Cello

A cool combination of SKYY Vodka and Caravella Limoncello with triple sec, cranberry juice and lime.

Sour Apple Martini

The ultimate temptation! ABSOLUT Vodka and DeKuyper Sour Apple Pucker.

Italian Sodas

Mango, Raspberry, Sicilian Orange, Pomegranate and Blackberry. Also available as cream sodas.

Flavored Tea

Blackberry Mint, Mango or Raspberry. Iced or hot tea also available.

Lemonade

Raspberry or Strawberry

Italian Bottled Water

San Pellegrino Sparkling Mineral Water or Acqua Panna Natural Spring Water

Antipasti [top](#)

Tomato Bruschetta - \$6.29

Toasted bread topped with extra virgin olive oil, fresh tomatoes and basil.

Chef's Recommended Wine

Sangiovese, Merlot, Cabernet - Banfi Centine Toscana (Italy)

Mozzarella Fritta - \$5.99

Fried mozzarella with zesty pizzaiola sauce and basil pesto.

Chef's Recommended Wine

Merlot - Ecco Domani (Italy)

Shrimp & Artichoke Dip - \$7.99

Shrimp, artichokes and spinach baked together and bubbling with Parmesan and mozzarella cheeses. Served with crispy croutons.

Chef's Recommended Wine

Pinot Grigio - Lumina (Italy)

Calamari Fritti - \$8.29

Thin, crispy calamari with zesty pizzaiola and basil pesto aioli sauces for dipping.

Chef's Recommended Wine

Pinot Grigio - Lumina (Italy)

Romano's Sampler - \$10.29

A platter for every palate. Tomato Bruschetta, Mozzarella Fritta and Calamari and served with our zesty pizzaiola sauce.

Chef's Recommended Wine

Pinot Noir - Mirassou (CA)

Brick Oven Formaggio - \$6.99

Melted mozzarella cheese served bubbling from our brick oven with Parmesan bread crisps and your choice of toppings: grilled chicken pizzaiola or Italian sausage & pepperoni.

Crab-Stuffed Mushrooms - \$8.49

NEW! Mushrooms stuffed with succulent crab and Italian seasonings, then baked to a golden brown in our brick oven

Parmesan-Crusted Artichokes - \$7.29

NEW! Parmesan-crusted artichoke cakes topped with marinated artichokes and diced tomatoes. Served with basil pesto aioli and pizzailoa sauce

Brick-Oven Pizzas top

Pizza Margherita - \$9.29

Featuring the classic taste of tangy tomato sauce, mozzarella, fresh tomatoes and herbs.

BBQ Chicken Pizza - \$9.99

Spicy Italian BBQ chicken smothered in bubbling mozzarella and pecorino cheeses.

Pesto Chicken Pizza - \$9.99

Grilled chicken, pesto, sundried tomatoes, mozzarella, ricotta and Parmesan cheeses baked with garlic-olive oil.

Sicilian Pizza - \$9.99

Sweet Italian sausage, pepperoni, fontina and mozzarella cheeses baked with a spicy marinara sauce and topped with basil.

Insalata (Salad) top

Garden della Casa - \$1.99

Sweet Italian vinaigrette with entree. Fat-Free Italian Dressing also available.

Insalata Blu - \$7.29

Fresh bibb lettuce tossed with a blend of toasted walnuts, red onions, bleu cheese and tangy balsamic vinaigrette. Add \$1 per person.

Insalata Blu - Half Portion w/entree - \$4.49

Fresh bibb lettuce tossed with a blend of toasted walnuts, red onions, bleu cheese and tangy balsamic vinaigrette.

Steak & Arugula Salad - \$12.99

Tender cuts of beef cooked to order on a bed of fresh baby arugula, spinach, radicchio, apple-smoked bacon and bleu cheese. Served with Toscana dressing. Approximately 9 carbs

Mozzarella alla Caprese (3) - \$6.49

Imported buffalo mozzarella, vine-ripened tomatoes and basil with balsamic vinaigrette.

Mozzarella alla Caprese (5) - \$8.49

Imported buffalo mozzarella, vine-ripened tomatoes and basil with balsamic vinaigrette.

Parmesan-Crusted Chicken - \$9.99

Parmesan-breaded chicken breast, crispy bacon and roma tomatoes with crisp mixed greens and our house made Parmesan peppercorn ranch dressing.

Seared Sea Scallops - \$11.99

Seared sea scallops, tender leaves of spinach, arugula, feta cheese, crispy prosciutto, toasted walnuts and Parmesan crisps with light citrus dressing.

Chicken Florentine - \$9.79

Imported orzo pasta tossed with grilled chicken, fresh spinach, pine nuts, black olives, capers and Parmesan, then drizzled with garlic lemon vinaigrette.

Chicken Caesar - \$9.79

Grilled chicken, fresh romaine lettuce mixed with juicy tomatoes, mushrooms, feta cheese with Caesar Dressing.

Caesar della Casa - \$1.99

House Caesar with entree. Low-fat Caesar Dressing also available.

Signature Soups top

Chicken Toscana

Roasted chicken, fresh spinach, tomato and onion in a cream broth with Parmesan gnocchi.

Cup \$2.99

Bowl \$4.49

Tomato Basil & Cheese Tortellini

Roasted tomatoes, cheese tortellini and mozzarella.

Cup \$2.99

Bowl \$4.49

Pasta di Prima [top](#)

Whole-wheat penne pasta available upon request.

Pasta Milano - \$11.49

Imported bowtie pasta with tender, grilled chicken, sundried tomatoes and fresh mushrooms in a roasted garlic cream sauce.

Carmela's Chicken Rigatoni - \$11.49

Grilled chicken, mushrooms, caramelized onions, fresh basil and Parmesan cheese tossed with imported rigatoni pasta and creamy marsala wine sauce.

Chef's Recommended Wine
Merlot - Ecco Domani (Italy)

Penne Rustica - \$12.79

Imported penne pasta with shrimp, grilled chicken and smoked prosciutto baked under a golden crust of Parmesan cheese.

Chef's Recommended Wine
Chardonnay - Kendall-Jackson® Vintner's Reserve (Ca.)

Shrimp Portofino - \$13.99

Tender, sauteed shrimp with mushrooms, pine nuts and spinach in a tangy lemon butter sauce. Served with pasta.

Chef's Recommended Wine
Sauvignon Blanc - Chateau Ste. Michelle (WA)

Create Your Own Pasta - \$8.99

Choose from six different pastas, seven sauces and eleven seasonal ingredients. [Click here to see an order pad.](#)

Vodka Rustica - \$11.99

Penne pasta with grilled chicken and smoked prosciutto in a zesty tomato-cream sauce made with a touch of SKYY Vodka. Topped with Parmesan cheese and baked to a golden brown.

Penne with Oven-Roasted Chicken - \$11.99

NEW! Penne pasta, oven-roasted chicken, asparagus, fresh buffalo mozzarella and sun-dried tomatoes sauteed in a light olive oil garlic sauce

Seafood Linguine - \$14.99

NEW! Sweet, tender shrimp, scallops and clams sauteed with oven-roasted tomatoes, basil, arugula and linguine in a white wine, garlic and olive oil sauce.

Stuffed Pasta [top](#)

Chicken Cannelloni - \$10.49

Hand-rolled pasta stuffed with oven-roasted chicken, melted cheese and spinach, then baked in an Asiago cream sauce. Topped with tomato sauce.

Lobster Ravioli - \$15.99

Decadent lobster-filled tarragon pasta topped with sauteed shrimp, asparagus, tomatoes and lemon butter sauce.

Chef's Recommended Wine
Pinot Grigio - Lumina (Italy)

Mushroom Ravioli - \$11.99

NEW! Ravioli generously filled with tender mushrooms and melted cheese, then covered with our famous Carmela's marsala wine cream sauce.

Amore De La Grill [top](#)

Tuscan Rib-eye - \$18.99

A juicy 16 oz. bone-in Choice steak cooked to order, then served with creamy garlic mashed potatoes and fresh grilled asparagus.

Chef's Recommended Wine
Cabernet Sauvignon - B.V. Napa (Ca.)

Boursin Filet - \$20.99

Center-cut tenderloin cooked to order and topped with creamy pepper Boursin cheese. Served with garlic mashed potatoes and fresh grilled asparagus.

Chef's Recommended Wine
Cabernet Sauvignon - Coppola Diamond Collection Claret (CA)

Grilled Halibut - \$16.99

Lightly seasoned halibut topped with a tomato basil relish and served with creamy pesto Parmesan risotto.

Chef's Recommended Wine
Chardonnay - Kendall-Jackson® Vintner's Reserve (Ca.)

Chicken Portobello - \$12.99

Grilled chicken breast topped with a grilled Portobello mushroom, melted mozzarella and demi glace. Served with spinach orzo pasta.

Chef's Recommended Wine
Chardonnay - House Wine

Grilled Pork Chops - \$16.49

Thick center-cut chops covered with a rosemary balsamic glaze, then served with wild mushroom risotto and sauteed broccoli.

Chef's Recommended Wine
Shiraz/Cabernet - Penfolds, Koonunga Hill (Aus.)

Honey Balsamic Chicken - \$12.49

Savory grilled chicken with honey balsamic glaze. Served with sundried tomato capellini pasta and sauteed broccoli.

Chef's Recommended Wine
Chardonnay - House Wine

Pollo Magro "Skinny Chicken" - \$10.29

Grilled chicken breast with honey balsamic glaze served with grilled tender-crisp asparagus and broccoli. Less than 6 fat grams and 500 calories

Chef's Recommended Wine
Chardonnay - Chalone Vineyard Monterey (Ca.)

Simple Salmon - \$15.29

Seasoned grilled salmon filet served with grilled tender-crisp asparagus and broccoli. Less than 600 calories

Chef's Recommended Wine
Sauvignon Blanc - Chateau Ste. Michelle (WA)

Chicken Sorrentino - \$12.99

NEW! Grilled chicken breast with balsamic honey glaze, with roasted roma tomatoes, arugula and imported buffalo mozzarella on capellini pasta.

Classico Italian [top](#)

Mama's Trio - \$13.49

Three Italian favorites on one plate. Lasagna, Chicken Cannelloni and Chicken Parmesan.

Chef's Recommended Wine
Chianti - House Wine

Chicken Parmesan - \$12.49

Hand-breaded chicken lightly sauteed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan. Served with pasta.

Chef's Recommended Wine
Chianti Classico Riserva DOCG - Ruffino Riserva Ducale (Italy)

Chicken Scaloppine - \$13.29

Sauteed chicken breast with mushrooms, artichokes, tangy capers and smoked prosciutto in a lemon butter sauce. Served over capellini pasta.

Chef's Recommended Wine
Pinot Grigio - Placido (Italy)

Twice Baked Lasagna with Meatballs - \$11.99

Six layers of tender pasta stuffed with seasoned meatballs, three cheeses and Bolognese sauce, then baked in our brick oven until bubbling.

Chef's Recommended Wine
Chianti Classico Riserva DOCG - Ruffino Riserva Ducale (Italy)

Eggplant Parmesan - \$10.49

Hand-breaded eggplant lightly sauteed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan. Served with pasta.

Chef's Recommended Wine
Zinfandel - Ravenswood Vintners Blend (Ca.)

Fettuccine Alfredo - \$10.49

Fettuccini pasta with a homemade sauce of cream butter and Parmesan cheese.

Veal Marsala - \$13.99

Veal topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce. Served with capellini pasta.

Veal Parmesan - \$13.99

Hand-breaded veal lightly sauteed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan. Served with pasta.

Chef's Recommended Wine
Cabernet Sauvignon - Trinchero Family Selection (Ca.)

Spaghetti & Meat Sauce - \$9.79

With meaty tomato sauce

Chef's Recommended Wine
Chianti D.O.C.G. - Gabbiano (Italy)

Spaghetti & Meatballs - \$10.99

Served with your choice of tomato basil or hearty meat sauce.

Chef's Recommended Wine
Chianti D.O.C.G. - Gabbiano (Italy)

Chicken Marsala - \$13.29

Chicken topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce. Served with capellini pasta.

Chef's Recommended Wine
Merlot - Blackstone (CA)

Chicken & Shrimp Scaloppine - \$16.29

NEW! Sauteed chicken and shrimp with mushrooms, artichokes, capers and smoked prosciutto in a lemon butter sauce. Served over capellini pasta.

Desserts top

Tiramisu - \$6.29

An Italian tradition of ladyfingers dipped in espresso liqueur, then layered between rich mascarpone cream.

Smothered Chocolate Cake - \$5.49

Topped with warm homemade chocolate ganache and sprinkled with pecan pieces.

Lemon Passion - \$5.49

Citrus cake soaked in a sweet cream, topped with lemon mousse and finished off with our fresh Italian whipped cream and caramel.

Dessert Ravioli - \$5.49

Crumbled peanuts, caramel and rich chocolate ganache wrapped in golden-fried pastries. Served with vanilla ice cream and topped with caramel sauce.

New York Cheesecake - \$5.49

Your choice - Caramel Fudge or plain.

Amaretto Apple Crispetti - \$5.79

NEW! Layers of tender apples and brown sugar baked under a buttery almond crisp, then topped with vanilla ice cream and warm caramel sauce.

Tiramisu - \$6.29

An Italian tradition of ladyfingers dipped in espresso liqueur, then layered between rich mascarpone cream. Add \$3 per person

Italian Sorbetto - \$4.29

NEW! Imported Italian raspberry and lemon sorbets made with fresh fruit juice. Served with an almond biscotti

Kids Menu [top](#)

All Kid's items include a drink and vanilla ice cream with chocolate sauce.

Macaroni 'n Cheese - \$4.99

Lots of cheese and lots of pasta.

Chicken Fingerias - \$4.99

With fries.

Grilled Chicken & Broccoli - \$4.99

Boneless, skinless grilled chicken breast, steamed broccoli and served with pasta.

Mona Lisa's Masterpizza - \$4.99

Choose from cheese or pepperoni.

Spaghetti - \$4.99

Choice of red sauce or meat sauce. With one giant meatball.

Fettuccine Alfredo - \$4.99

Asiago cream sauce with parmesan over pasta.

Add Chicken \$2.00

Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.