

Dinner Menu

ANTIPASTI

CALAMARI OR SHRIMP 'AMARI'	9.5	SPINACH ARTICHOKE DIP	8.5
SHRIMP STUFFED MUSHROOMS	9.5	CARAMELIZED SAUSAGES	8
GRILLED POLENTA	8	STEAMED LITTLE NECK CLAMS	9.5
BRUSCHETTA	7	GARLIC BREAD	3.5

INSALATE

SOUP:	Romeo's famous homemade tomato basil or soup of the day	cup 3	bowl 5
HOUSE:	greens in chianti vinaigrette w/ parmesan, tomatoes & croutons	4	w/ chicken 7
CAESAR:	romaine in caesar dressing w/ parmesan, egg & croutons	4	w/ chicken 7
CAPRESE:	fresh mozzarella & tomato slices w/ basil leaves		9
JULIET'S:	bowtie pasta, garden greens, olives, bell peppers, tomatoes, onions, pepperoncinis, squash, zucchini & artichokes in chianti vinaigrette; topped w/ a chicken breast	10	
ROMEO'S:	spinach, pancetta, bell peppers, grilled mushrooms & gorgonzola in roasted garlic balsamic vinaigrette	10	
TUNA STEAK:	greens, carrots, olives, onions, cilantro & goat cheese in chianti vinaigrette; topped w/ a seared ahi tuna steak *	13	
CHIPOTLE:	romaine, chipotle ranch, onions, black beans, corn, olives, seitanos, tomatoes & cilantro; topped w/ fried chicken or grilled zucchini, sour cream & crispy corn tortillas	11	
SALMON:	garden greens, tomatoes & onions in lemon vinaigrette w/ walnuts & goat cheese; topped w/ grilled fresh atlantic salmon*	12	
GREEK:	romaine, kalamata olives, tomatoes, capers, onions, & pepperoncinis in lemon vinaigrette; topped w/ gulf shrimp & feta cheese	14	

SPECIALITA

EGGPLANT PARMESAN:	cut to order fresh eggplant sautéed in olive oil served w/ pasta of the day	14
RISOTTO:	parmesan cream with mushrooms and diced red bell peppers topped with basil	14
PORK LOMBARDO:	pork loin* over polenta w/ roasted bell peppers, salsa verde & asparagus spears	15
SICILIAN SAUSAGES:	sautéed bell peppers, onions & tomato pesto w/ homemade sausage & linguini	13
STUFFED SHELLS:	homemade sausage stuffed pasta shells topped w/ a mushroom sugrosa sauce	13
CHICKEN PARMESAN:	hand breaded chicked served w/ pasta of the day	14

ROMEO'S: spinach, pancetta, bell peppers, grilled mushrooms & gorgonzola in roasted garlic balsamic vinaigrette 10

TUNA STEAK: greens, carrots, olives, onions, cilantro & goat cheese in chianti vinaigrette; topped w/ a seared ahi tuna steak * 13

SALMON: garden greens, tomatoes & onions in lemon vinaigrette w/ walnuts & goat cheese; topped w/ grilled fresh atlantic salmon* 12

GREEK: romaine, kalamata olives, tomatoes, capers, onions, & pepperoncinis in lemon vinaigrette; topped w/ gulf shrimp & feta cheese 14

SPECIALITA

EGGPLANT PARMESAN: cut to order fresh eggplant sautéed in olive oil served w/ pasta of the day 14

RISOTTO: parmesan cream with mushrooms and diced red bell peppers topped with basil 14

PORK LOMBARDO: pork loin* over polenta w/ roasted bell peppers, salsa verde & asparagus spears 15

SICILIAN SAUSAGES: sautéed bell peppers, onions & tomato pesto w/ homemade sausage & linguini 13

STUFFED SHELLS: homemade sausage stuffed pasta shells topped w/ a mushroom sugarosa sauce 13

CHICKEN PARMESAN: hand breaded chicken served w/ pasta of the day 14

PICATTA: chicken breasts topped w/ capers, mushrooms, asparagus & spinach in lemon butter 13

SCALLOPINE: chicken breast w/ artichokes, prosciutto, capers, mushrooms & angel hair in lemon butter 14

MARSALA: chicken breast with sautéed mushrooms and shallots w/ fettucini alfredo & broccoli 14

SEARED AHI TUNA: *served over pasta frita w/ sautéed vegetables in chianti vinaigrette 16

TUSCAN RIBEYE: A hand cut 16 oz. black angus ribeye* w/ crispy homemade onion rings; served w/ a garlic butter baked potato & grilled asparagus 29

Romeo's sauces are all made in house from fresh ingredients daily

**Consuming raw or undercooked food may increase your risk of foodborne illness.*

ROMEO'S: spinach, pancetta, bell peppers, grilled mushrooms & gorgonzola in roasted garlic balsamic vinaigrette 10

TUNA STEAK: greens, carrots, olives, onions, cilantro & goat cheese in chianti vinaigrette; topped w/ a seared ahi tuna steak * 13

SALMON: garden greens, tomatoes & onions in lemon vinaigrette w/ walnuts & goat cheese; topped w/ grilled fresh atlantic salmon* 12

GREEK: romaine, kalamata olives, tomatoes, capers, onions, & pepperoncinis in lemon vinaigrette; topped w/ gulf shrimp & feta cheese 14

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PORK LOMBARDO: pork loin* over polenta w/ roasted bell peppers, salsa verde & asparagus spears 15

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STUFFED SHELLS: homemade sausage stuffed pasta shells topped w/ a mushroom sugarosa sauce 13

CHICKEN PARMESAN: hand breaded chicken served w/ pasta of the day 14

PICATTA: chicken breasts topped w/ capers, mushrooms, asparagus & spinach in lemon butter 13

SCALLOPINE: chicken breast w/ artichokes, prosciutto, capers, mushrooms & angel hair in lemon butter 14

MARSALA: chicken breast with sautéed mushrooms and shallots w/ fettucini alfredo & broccoli 14

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PASTE

HOMEMADE LASAGNA:

MEAT: sausage and meat sauce

14

VEGGIE: mushrooms, artichokes & spinach

14

SPAGHETTI: w/ homemade meatballs or meat sauce

ARRABIATTA: fettuccini, prosciutto, tomatoes, mushrooms & red pepper in white wine cream sauce

14

CAPELLINI POMODORO: w/ tomatoes, garlic, sautéed mushrooms & spinach topped w/ pine nuts

14

CANNELLONI: pasta stuffed w/ shredded chicken & asiago served over pomodoro & alfredo sauce

13

MANICOTTI: pasta stuffed w/ ricotta, romano, mozzarella & walnuts over pomodoro & alfredo sauce

13

FETTUCCINI ALFREDO: w/ grilled chicken add 3 w/ Texas Gulf shrimp add 5

11

HOMEMADE CHEESE RAVIOLI OR CHEESE TORTELLINI:

SUGAROSA: spinach, mushrooms, garlic & sun-dried tomatoes in a tomato cream sauce

14

DI PARMA: prosciutto, mushrooms & green peas in a parmesan cream sauce

14

SHRIMP ROMEO: Gulf shrimp w/ linguini, artichokes, bell peppers, mushrooms, onions, spinach & fennel

HOMEMADE POMODORO OR PESTO CREAM SAUCE

16

PIZZA

TEXAS GULF SHRIMP: sun-dried tomatoes,

garlic, bell peppers, pepperoncinis, onions &

smoked mozzarella topped w/ grilled shrimp

14

CHIPOTLE CHICKEN: corn, black beans,

serranos, tomatoes, onions, parmesan, smoked

mozzarella & cilantro w/ grilled chicken

13

TOMATO ARTICHOKE: artichokes, tomatoes, roasted garlic, fontina & goat cheese

12

GUSTOSA: homemade sausage, roasted peppers, caramelized onions, red pepper & mozzarella

12

CALZONE: made to order w/ tomatoes, fresh basil, ricotta, parmesan & mozzarella

11

MARGHERITA: fresh basil, fresh mozzarella & fresh grated parmesan & fresh tomatoes

13

BIANCA: garlic, fontina, parmesan, fresh mozzarella, gorgonzola

12

ADDITIONAL TOPPINGS:

chicken, homemade meatballs,

homemade sausage, shrimp,

pepperoni, prosciutto

3

bell peppers, fresh basil, roasted garlic,

olives, goat cheese, mushrooms, tomatoes,

zucchini, sun-dried tomatoes, artichokes

2

PASTE

HOMEMADE LASAGNA:

MEAT: sausage and meat sauce

14

VEGGIE: mushrooms, artichokes & spinach

14

SPAGHETTI: w/ homemade meatballs or meat sauce

11

ARRABIATTA: fettuccini, prosciutto, tomatoes, mushrooms & red pepper in white wine cream sauce

14

CAPELLINI POMODORO: w/ tomatoes, garlic, sautéed mushrooms & spinach topped w/ pine nuts

14

CANNELLONI: pasta stuffed w/ shredded chicken & asiago served over pomodoro & alfredo sauce

13

MANICOTTI: pasta stuffed w/ ricotta, romano, mozzarella & walnuts over pomodoro & alfredo sauce

13

FETTUCCINI ALFREDO: w/ grilled chicken add 3 w/ Texas Gulf shrimp add 5

11

HOMEMADE CHEESE RAVIOLI OR CHEESE TORTELLINI:

SUGAROSA: spinach, mushrooms, garlic & sun-dried tomatoes in a tomato cream sauce

14

DI PARMA: prosciutto, mushrooms & green peas in a parmesan cream sauce

14

SHRIMP ROMEO: Gulf shrimp w/ linguini, artichokes, bell peppers, mushrooms, onions, spinach & fennel

HOMEMADE POMODORO OR PESTO CREAM SAUCE

16

PIZZA

TEXAS GULF SHRIMP: sun-dried tomatoes,

garlic, bell peppers, pepperoncinis, onions &

smoked mozzarella topped w/ grilled shrimp

14

CHIPOTLE CHICKEN: corn, black beans,

serranos, tomatoes, onions, parmesan, smoked

mozzarella & cilantro w/ grilled chicken

13

TOMATO ARTICHOKE: artichokes, tomatoes, roasted garlic, fontina & goat cheese

12

GUSTOSA: homemade sausage, roasted peppers, caramelized onions, red pepper & mozzarella

12

CALZONE: made to order w/ tomatoes, fresh basil, ricotta, parmesan & mozzarella

11

MARGHERITA: fresh basil, fresh mozzarella & fresh grated parmesan & fresh tomatoes

13

BIANCA: garlic, fontina, parmesan, fresh mozzarella, gorgonzola

12

ADDITIONAL TOPPINGS:

chicken, homemade meatballs,

homemade sausage, shrimp,

pepperoni, prosciutto

3

bell peppers, fresh basil, roasted garlic,

olives, goat cheese, mushrooms, tomatoes,

zucchini, sun-dried tomatoes, artichokes

2

REVANDE

SHRIMP ROMEO: Gulf shrimp w/ linguini, artichokes, bell peppers, mushrooms, onions, spinach & fennel

HOMEMADE POMODORO OR PESTO CREAM SAUCE 16

PIZZA

TEXAS GULF SHRIMP: sun-dried tomatoes,
garlic, bell peppers, pepperoncinis, onions &
smoked mozzarella topped w/ grilled shrimp 14

CHIPOTLE CHICKEN: corn, black beans,
serranos, tomatoes, onions, parmesan, smoked
mozzarella & cilantro w/ grilled chicken 13

TOMATO ARTICHOKE: artichokes, tomatoes, roasted garlic, fontina & goat cheese 12

GUSTOSA: homemade sausage, roasted peppers, caramelized onions, red pepper & mozzarella 12

CALZONE: made to order w/ tomatoes, fresh basil, ricotta, parmesan & mozzarella 11

MARGHERITA: fresh basil, fresh mozzarella & fresh grated parmesan & fresh tomatoes 13

BIANCA: garlic, fontina, parmesan, fresh mozzarella, gorgonzola 12

ADDITIONAL TOPPINGS:

chicken, homemade meatballs,
homemade sausage, shrimp,
pepperoni, prosciutto 3

bell peppers, fresh basil, roasted garlic,
olives, goat cheese, mushrooms, tomatoes,
zucchini, sun-dried tomatoes, artichokes 2

BEVANDE

Barrett's: locally micro-roasted coffees 2
Harney & Sons: herbal & iced pekoe or mango teas 2
Espresso, cappuccino, & café latte 4
Abita root beer 3
Maine Root Ginger Brew 3
Martinelli's: 100% pure apple juice 3
San Pelligrino/ Panna .5 ltr 2.75 ltr 5
San Pelligrino Lemonata or Arancita 3

20% gratia

No split



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RISTORANTE ITALIANO

1500 Barton Springs Rd., Austin, TX
115 North Loop 1604 East, San Antonio, TX