

APPETIZERS

- Toasted Ravioli • \$6.95**
St. Louis Style Beef Ravioli with Marinara
- Garlic Bread with Cheese • \$3.50**
- Mozzarella with Marinara • \$7.50**
Hand-cut Mozzarella, Breaded and Lightly Fried, with Marinara
- Filomena's Meatballs • \$3.95**
Filomena's Classic Meatball recipe topped with marinara and baked with Provolone and fresh grated Romano
- Bruschetta • \$6.95**
Garlic Crostini, Pesto, Ripe Tomato and Fresh Mozzarella drizzled with Olive Oil, Reduced Balsamic and Minced Basil
- Calamari • \$7.95**
With Marinara Sauce & a Pepper Relish
- Mussels • \$7.95**
Steamed Mussels with White Wine, Prosciutto, and Garlic
- Stuffed Cherry Peppers • \$6.95**
Cherry Peppers Stuffed with Sharp Provolone and Prosciutto, Marinated in Olive Oil
- Rome Platter • \$19.95**
Calamari, Bruschetta, Stuffed Peppers, and Mozzarella with Marinara Sauce. Serves Four. Additional servings • \$4.95 per person.

SALADS

- Dressings: House Italian, Lite Italian, Bleu Cheese, Caesar, Honey Mustard, Parmesan Pepper, Ranch or Balsamic Vinaigrette Add Anchovies \$2.00*
- House Salad • \$2.95**
 - Caesar Salad • \$6.95**
Romaine lettuce tossed with Rome's House Caesar dressing and Homemade Croutons
Add Chicken \$3.00 • Add Shrimp \$4.00
 - House Chicken Salad • \$8.95**
Choice of Sliced Grilled Chicken, Cajun-Style Grilled Chicken, or Buffalo-Style Chicken over a bed of Fresh Garden Vegetables with Roasted Peppers and Mozzarella Cheese
 - Caprese Salad • \$7.95**
Vine-Ripened Tomatoes, Fresh Mozzarella, and Fresh Basil over a bed of Baby Spinach, finished with Olive Oil and a Balsamic Reduction
 - Steak Tip Salad • \$10.95**
Marinated Steak Tips over a bed of Fresh Garden Vegetables, Roasted Peppers, and Gorgonzola Cheese

Add a Cup of Soup or House Salad to Any Entree for \$1.95

FROM THE SEA

- Shrimp & Broccoli Fettuccine • \$14.95**
Sautéed Shrimp and Broccoli in a light Garlic Wine Sauce over a bed of Fettuccine
- Homemade Linguini and Clams • \$15.95**
Available with a light Red or Garlic Wine Sauce
- Shrimp Scampi with Homemade Linguini • \$14.95**
Sautéed Shrimp with Lemon Garlic Wine Sauce
- Seafood Ravioli • \$16.95**
Ravioli Stuffed with Lobster, Shrimp, and Scallops, tossed in a Parmesan Cream Sauce with Spinach and Sun Dried Tomatoes
- Frutti di Mare • \$18.95**
Cod, Shrimp, Mussels, and Clams with Red Bell Pepper and Scallions in a Light Garlic Wine Marinara over Angel Hair

SPECIALTY PASTA

- Filomena's Spaghetti and Meatballs • \$9.95**
Filomena's Classic Meatballs and Marinara Served Over Angel Hair Spaghetti, and Baked with Provolone Cheese
- Gnocchi Rosa • \$11.95**
An Italian Dumpling made from Potato, Semolina Flour, and Eggs Tossed with a Creamy Tomato Alfredo Sauce
- Baked Ravioli • \$9.50**
Cheese Filled Ravioli made with Ricotta, Asiago, Mozzarella and Romano Cheeses, served with Marinara and Baked with Provolone Cheese
- Homemade Cheese-Filled Lasagna • \$10.95**
Lasagna Noodles layered and baked with a blend of Ricotta, Mozzarella, and Romano Cheeses, topped with Gino's Marinara Sauce
Add Meatballs - \$2.95 Add Meat Sauce - \$2.50
- Aglio Olio Fresca • \$11.95**
Homemade Linguini Tossed with Fresh Tomatoes, Spinach, Fresh Mozzarella & Romano Cheese, Sautéed in an Extra Virgin Olive Oil and Garlic Sauce
- Penne Pesto • \$11.95**
A Homemade Sauce made with Fresh Basil, Extra Virgin Olive Oil, Romano Cheese and Cream
- Carbonara with Homemade Linguini • \$13.95**
A Rich Cream Sauce of Butter, Cream, Scallions, Prosciutto, Egg Yolk, and Romano Cheese
- Baked Penne Salsicce • \$12.95**
Penne Tossed in a Creamy Tomato Alfredo with Scallions and a Sweet Homemade Crumbled Sausage, Baked with Fresh Mozzarella
- Fra Diavolo • \$10.95**
Spicy Garlic Wine Marinara with Sautéed Peppers and Scallions over Angel Hair
- Penne Ala Vodka • \$12.95**
A Creamy Tomato Alfredo with Prosciutto, Scallions, and a hint of Vodka.
- Homemade Baked Five Cheese Macaroni • \$11.50**
Macaroni baked with a Blend of Cheddar, American, Provolone, Mozzarella, and Romano Cheeses.

Customize Your Pasta:

Substitute your pasta with your choice of Ravioli, Gnocchi, or Homemade Linguini for just - \$1.00
Add Grilled Chicken - \$3.00 Add Shrimp - \$4.00 Add Mushrooms, Red Peppers, or Broccoli - \$1.00 each

ALA CARTE

- Angel Hair • \$5.95**
- Angel Hair Aglio Olio • \$9.95**
- Side of Alfredo • \$2.95**
- Side of Mixed Veggies • \$2.50**
- Roasted Potatoes • \$2.50**
- Ziti • \$5.95**
- Fettuccine • \$5.95**
- Cheese Ravioli • \$7.95**
- Homemade Linguini • \$7.95**
- Potato Gnocchi • \$7.95**
An Italian dumpling made from Potato, Semolina Flour and Eggs
- Add Meat Sauce • \$2.50**
- Add (2) Meatballs or Sausage • \$2.95 each**
- Add Anchovies • \$2.00**
- Add Grilled Chicken • \$3.00**
- Add Peppers, Onions, or Mushrooms • \$1.00 each**
- Baked with Mozzarella • \$1.00**
- Baked with Fresh Mozzarella • \$2.00**



Family Style, Catering and Gluten Free Menus available

ROME SPECIALTIES

Served with choice of ziti, angel hair, or roasted potatoes.
Substitute to mixed vegetables, gnocchi, ravioli or homemade linguini for \$1.00

Bacon Wrapped Pork Loin • \$16.95
Slow Roasted Center Cut Pork Loin Wrapped with Bacon, Served over Gorgonzola Mashed Potatoes & Finished with Red Wine Reduction

Chicken Florentine • \$14.95
Marinated Chicken Breast Grilled and Layered with Prosciutto, Spinach, and Parmesan Cream Sauce

Chicken Marsala • \$14.95
Tender Breast of Chicken sautéed with Mushrooms and Red Bell Peppers in a Marsala Wine Sauce

Chicken Romano • \$15.95
A House Favorite! Lightly Breaded Chicken Breast Layered with Prosciutto, Provolone, and Finished with a creamy Romano Alfredo Sauce

Chicken Piccata • \$14.95
Tender Breast of Chicken sautéed with Red Bell Peppers, Mushrooms, and Capers in Lemon Wine Sauce

Veal Marsala • \$18.95
Tender Cutlets of Veal Sautéed with Mushrooms and Red Bell Pepper in a Marsala Wine Sauce

Veal Piccata • \$18.95
Tenderized Veal sautéed & smothered in Mushrooms and Capers in a light Butter Chardonnay Wine Sauce

Ribeye • \$17.95
14 oz. Hand Cut Ribeye Grilled and Served with your Choice of Gorgonzola Mashed Potatoes, Roasted Potatoes, Vegetables or Pasta

Steak Marsala • \$18.95
14 oz. Hand Cut Ribeye Grilled and Smothered with Mushrooms, Bell Peppers in a Marsala Wine Sauce

PASTA ALFREDO

Substitute your pasta with your choice of Ravioli, Gnocchi or Homemade Linguini for just \$1.00
Add Grilled Chicken \$3.00 • Add Shrimp \$4.00 • Add Mushrooms, Red Peppers or Broccoli \$1.00 each

Fettuccine Alfredo • \$10.95

Pasta covered in a Rich Sauce of Butter, Cream, and Romano Cheese.

Cajun Steak Tip Alfredo • \$16.95

A Creamy Cajun Spiced Alfredo with Marinated Steak Tips, Mushrooms & Bell Peppers served over Fettuccine and Topped with Gorgonzola Cheese

PARMIGIANA

Served with choice of ziti, angel hair, or roasted potatoes.
Substitute to mixed vegetables, gnocchi, ravioli or homemade linguini \$1.00

Chicken Cutlet Parmigiana • \$11.95
Hand-breaded Chicken Breast with our House Marinara and Melted Mozzarella Cheese
Lighter Portion \$7.95

Baked Eggplant Parmigiana • \$9.95
Thick Sliced Eggplant, Hand-Breaded and Oven-Baked with Marinara and Mozzarella Cheese
Lighter Portion \$6.95

Sausage and Peppers • \$10.95
Gino's Signature Marinara Slow Simmered with Sweet Italian Sausage and Roasted Bell Peppers over Penne Pasta and Baked with Provolone Cheese

Veal Cutlet Parmigiana • \$17.95
Thin Slices of Hand Breaded Veal with our House Marinara and Melted Mozzarella
Lighter Portion \$10.95

Baked Ziti with Meat Sauce • \$9.50
Gino's Meat Sauce Recipe Made with Ground Angus Chuck served over Ziti and Baked with Mozzarella and Romano Cheese

HAND-MADE CALZONES

The Mario • \$8.50
Provolone and Mozzarella Cheeses, Salami, Pepperoni, and Roasted Peppers

The Rocco • \$7.95
Sliced Meatballs, Onion, Roasted Peppers, and Mozzarella Cheese

The Carmine • \$8.50
Prosciutto, Sliced Sausage, Pepperoni, Ham, and Mozzarella Cheese

The Filomena • \$7.95
Baked Eggplant, Mushrooms, Black Olives, and Mozzarella Cheese

The Bella • \$9.50
Grilled Chicken, Fresh Spinach, Prosciutto, Ricotta, and Mozzarella Cheese

Build Your Own Calzone • \$7.95
Choose any three toppings from our pizza menu
Add French Fries • \$1.50

PIZZA

All our pizzas are made fresh daily in our stone hearth ovens
10" Pizza serves One • 12" Pizza serves Two • 16" Pizza serves Three to Four

Cheese Pizza
10" \$5.00 • 12" \$7.00 • 16" \$12.00

One-Topping Pizza
10" \$5.50 • 12" \$8.50 • 16" \$14.50

Pizza Toppings (each) 10" 50¢ • 12" \$1.00 • 16" \$2.00
Extra Sauce • Extra Cheese • Pepperoni • Grilled Chicken • Sopressata • Bacon • Ham • Garlic • Green Pepper • Fresh Spinach • Artichoke Hearts • Fresh Basil • Ricotta • Roasted Peppers • Crumbled Sausage • Sliced Sausage • Broccoli • Onion • Mushrooms • Black Olives • Anchovies • Hamburger • Prosciutto • Salami • Pineapple • Jalapeño

HOUSE SPECIALTY PIZZAS

Gino Special
10" \$8.50 • 12" \$13.50 • 16" \$23.50
Pepperoni, Meatball, Peppers, Onion, Mushrooms, and Mozzarella

Fat Tony
10" \$8.50 • 12" \$13.50 • 16" \$23.50
Bacon, Crumbled Sausage, Pepperoni, Sopressata Dry Salami & Mozzarella

White Garlic
10" \$5.50 • 12" \$8.50 • 16" \$14.50
Fresh Garlic and Mozzarella

The Sophie
10" \$6.50 • 12" \$10.50 • 16" \$18.50
Olive Oil, Fresh Spinach, Ricotta, Fresh Garlic, and Mozzarella

Italian Salsicce
10" \$7.50 • 12" \$11.50 • 16" \$19.50
Sweet Italian Sausage, Roasted Peppers, and Mozzarella

Margherita
10" \$7.50 • 12" \$11.50 • 16" \$19.50
Olive Oil, Fresh Mozzarella, Fresh Basil and Garlic, topped with Marinara

Shrimp Scampi
10" \$9.50 • 12" \$14.50 • 16" \$24.50
Shrimp, Fresh Garlic, Red Pepper, Scallions, and Mozzarella

The Capone
10" \$8.50 • 12" \$13.50 • 16" \$23.50
Shaved Chicago-Style Italian Beef, Green Peppers, Onion, a blend of American and Mozzarella Cheeses, and topped with Marinara

Taco Pizza
10" \$8.50 • 12" \$13.75 • 16" \$23.50
Tomato-Salsa, Seasoned Ground Beef and Garnished with Lettuce, Tortilla Chips and Cheddar Cheese

Buffalo Chicken
10" \$8.50 • 12" \$13.50 • 16" \$23.50
Spicy Homemade Buffalo Sauce, Chicken, Red Onion, and Mozzarella

Vegetarian
10" \$7.00 • 12" \$12.50 • 16" \$20.50
Sliced Tomatoes, Broccoli, Onion, Mushrooms, and Mozzarella

Hawaiian Partido
10" \$8.50 • 12" \$13.75 • 16" \$23.50
Ham, Prosciutto, Fresh Pineapple, Ricotta & Mozzarella

Bacon Cheeseburger
10" \$8.50 • 12" \$13.75 • 16" \$23.50
The Rome Special Sauce, Ground Chuck Hamburger, Bacon, A 5-Cheese Blend and Garnished with Lettuce, Tomato & Red Onion

STROMBOLI

Meatball • \$7.95
Meatballs, Roasted Peppers and Mozzarella

Italian • \$7.95
Hard Salami, Pepperoni, Ham, Prosciutto, Onion, Green Pepper, Provolone and Mozzarella

Italian Beef • \$8.50
Slow Roasted Chicago-Style Italian Beef with Roasted Peppers, Onions, and Mozzarella & American Cheeses

Buffalo Chicken • \$8.50
Grilled Chicken, Homemade Spicy Buffalo Sauce, Bleu Cheese Crumbles, Red Onion and Mozzarella. Served with your choice of Ranch or Bleu Cheese Dressing

Chicken Sopressata • \$8.50
Grilled Chicken, Sopressata Dry Salami, Fresh Spinach, Roasted Peppers & Mozzarella

SANDWICHES

We bake bread fresh daily in our ovens.
Add French Fries for \$1.50
Add extra sauce, cheese, onions, peppers or mushrooms for 50¢ each

Eggplant Parmigiana • \$6.95
Homemade Breaded Eggplant with Marinara Sauce and melted Mozzarella cheese

Meatball Parmigiana • \$6.95
Filomena's Meatballs with Marinara Sauce and melted Mozzarella Cheese

Chicken Parmigiana • \$7.95
Homemade Breaded Chicken Cutlet with Marinara Sauce and melted Mozzarella cheese

Italian • \$7.95
Toasted Provolone, Genoa Salami, Ham, Prosciutto, Lettuce, Tomato, Onion and Peppers

Rome Steak Sandwich • \$9.95
7oz Ribeye with Peppers, Onions, Mushrooms and Cheese

Veal Parmigiana • \$9.95
Homemade Breaded Veal Cutlet with Marinara Sauce and melted Mozzarella Cheese

Rome Chicken Club • \$7.95
A Marinated Grilled Chicken Breast over Lettuce, Fresh Tomato, Red Onion and a Lemon Garlic Aioli on a Ciabatta Roll