

## ***Lunch***

### ***Appetizers***

#### ***Bruschetta \$7.95***

*Grilled Italian bread topped with fresh diced tomato,  
basil, onion and olive oil*

#### ***Prosciutto Con Melone \$8.95***

*Parma prosciutto with sweet ripened cantaloupe*

#### ***Calamaretti Fritti \$10.95***

*Lightly breaded calamari fried until golden  
Served with our spicy marinara sauce*

#### ***Gamberi Fritti \$11.95***

*Lightly breaded jumbo shrimp fried until golden  
Served with our spicy marinara sauce*

#### ***Antipasto Freddo Per Due \$14.95***

*A selection of imported Italian cured meats, cheese and marinated vegetables.  
Served with our garlic herb vinaigrette (FOR TWO)*

### ***Zuppa***

#### ***Zuppa di Giorno \$4.00***

*Chef's choice of soup for the day*

### ***Insalata***

#### ***Insalata di Cesare \$7.95***

*Crisp romaine lettuce, garlic and herb croutons and parmesan cheese  
Served with a traditional Cesare dressing*

#### ***Insalata di Casa \$7.95***

*Crisp field greens, vine-ripe sliced tomatoes, Bermuda onions, black and green olives  
Served with an Italian herb vinaigrette*

#### ***Insalata Bandiera \$8.95***

*Tender asparagus with fresh mozzarella and roasted peppers on  
tossed field greens with our Italian herb vinaigrette*

#### ***Insalata di Tuscano \$9.95***

*Grilled seasoned chicken breast and grilled plum tomato  
drizzled with olive oil and balsamic vinegar over field greens*

## ***Farinacei***

### ***Pasta and Sauces \$10.95***

*Rigatoni, Penne, Linguini or Cavatelli Pasta  
Alfredo, Bolognese, Marinara, Creamy Vodka or Garlic and Oil*

### ***Capellini Santa Margherita \$12.95***

*Angel hair pasta tossed with fresh tomato, asparagus, garlic, and drizzled with truffle oil*

### ***Linguini con Salsiccia \$13.95***

*Italian sausage and peppers in a tomato sauce tossed with linguini*

### ***Seafood Cannelloni \$18.95***

*Maine lobster meat, pan seared sea scallops, succulent shrimp and sautéed shallots  
blended with a lobster sherry cream reduction and seasoned with fresh herbs*

## ***Pollo***

### ***Pollo Siciliana \$13.95***

*Sautéed breast of chicken, onions, peppers, cherry tomatoes and fried potatoes.*

### ***Pollo di Angelo \$14.95***

*Sautéed breast of chicken, sun dried tomatoes, onions and portabello mushrooms  
in a delicate basil sauce served over linguini topped with pignoli nuts*

### ***Pollo San Ricardo \$16.95***

*Sautéed breast of chicken topped with eggplant covered with a  
mushroom marinara sauce and melted mozzarella cheese served over linguini*

## ***Vitello***

### ***Vitello Saltimbocca Romano \$16.95***

*Sautéed medallions of veal with spinach, prosciutto, Marsala wine and mozzarella*

### ***Vitello di Spinaci \$17.95***

*Sautéed scaloppini of veal with olive oil, spinach, red onions and  
tomatoes in a shallot sherry wine sauce*

### ***Vitello Zingara \$19.95***

*Sautéed medallions of veal, sweet peppers, mushrooms, artichoke hearts,  
prosciutto and spicy tomato-marsala sauce*

## ***Pesche***

### ***Gambro di Pomodoro \$16.95***

*Sautéed jumbo shrimp with fresh tomatoes and mushrooms, garlic and white wine over capellini pasta*

### ***Salmone alla Brace \$17.95***

*Grilled salmon with lemon, white wine and garlic, served with rice and vegetable*

### ***Snapper Livernese \$19.95***

*Sautéed filet of snapper, red onions, capers, black calamata olives and white wine*

### ***Shrimp Fra Diavlo \$19.95***

*Jumbo Gulf Shrimp served with our spicy marinara sauce served over linguini*

### ***Zuppa di Pesce \$21.95***

*Clams, mussels, calamari, shrimp and fresh fillet combined with parsley, garlic and white wine over linguini with red sauce*

## ***Carne***

### ***Costoletta di Miale Milanese Capricciosa \$17.95***

*Breaded pork cutlet topped with arugula, fresh tomato, red onions and balsamic vinegar*

### ***Bistecca Al Gorgonzola \$24.95***

*12 oz. New York strip steak broiled to your liking topped with gorgonzola olive butter*

### ***Veal Osso Bucco \$24.95***

*Baby veal shank slowly roasted with garden vegetables & white wine, served on a bed of rice pilaf*

## ***Panini***

### ***Romulus \$9.95***

*Grilled breast of chicken, sautéed spinach, red onions, plum tomatoes and bleu cheese*

### ***Verdura \$9.95***

*Grilled vegetables, portabello mushroom, roasted peppers and mozzarella cheese, drizzled with pesto sauce*

### ***Italiano Grande \$10.95***

*Cappicola, soppressata, prosciutto, provolone cheese, roasted red peppers, lettuce and balsamic vinaigrette*

# ***Dinner***

## ***Appetizers***

### ***Bruschetta \$8.95***

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basil, onion and olive oil*

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### ***Calamaretti Fritti \$11.95***

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drizzled with olive oil and balsamic vinegar over field greens*

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in a delicate basil sauce served over linguini topped with pignoli nuts*

### ***Pollo San Ricardo \$18.95***

*Sautéed breast of chicken topped with eggplant covered with a  
mushroom marinara sauce and melted mozzarella cheese served over linguini*

### ***Pollo Scarpariello \$21.95***

*Tender chicken breast and Italian sausage sautéed with mushrooms,  
garlic, olive oil and white wine*

## ***Vitello***

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### ***Veal Osso Bucco \$24.95***

*Baby veal shank slowly roasted with garden vegetables & white wine, served on a bed of rice pilaf*

### ***Costate Di Agnello \$34.95***

*New Zealand Rack of Lamb served with our homemade jus reduction*

### ***Seafood & Beef Romulus \$36.95***

*Chef Charite's Signature dish. A trio of grilled petite filet mignon, jumbo shrimp and lump crab cakes with Morel mushrooms with a shallot brandy demi-glace. Served with Parisienne potatoes and seasonal vegetables.*

*This menu is just a taste of the wonderful dishes we can create for you. If you would like a dish that is not on our menu, we would be happy to accommodate your request.*

## ***Party Menus***

*We offer complete party planning for groups up to 20.  
Sit down and family style menus are available.*

*Please contact our Restaurant Manager for a special appointment.*