

A world of flavors from our travels to your table.



Chef Ron Romanini graduated from the world renowned Culinary Institute of America in 1986.

Ron immediately went to Japan where he trained for 1½ years under sushi, washoku, and master chefs. He then went to work for the Princess Hotels in Acapulco, Mexico, Arizona and Bermuda where he mastered gourmet southwestern and Mexican cuisines.

For the past 11 years, Ron was the Executive Chef at one of Greater Cleveland's finest restaurants.

Andrea Romanini was director of special events and dining room manager at Tanglewood Country Club for several years where she coordinated corporate and charity events as well as weddings – making sure their special day was perfect.

Our families' Roman, Neapolitan and Sicilian recipes are also a part of the Romanini menu.

We hope you enjoy our around the world dining experience and our personal service.

All the Best,

The Romaninis

Hours of Operation:

Monday thru Thursday – 11:30 to 9:00 pm

Friday – 11:30 am to 10:00 pm

Saturday – 4:00 pm to 10:00 pm

Sunday Brunch – 10:00am to 2:00pm

238 E. Garfield Rd

Aurora, OH 44202

(330) 562-1205

www.romaninis.com

-- SMALL PLATES--

Italian Mussels and Clams	12
clams and mussels prosciutto, garlic, chardonnay, tomato and gorgonzola crostini	
Eggplant Rollatini	8
eggplant stuffed with ricotta, mozzarella, parmesan, tomato basil sauce	
Calamari Banana Pepper Duo	9
one stuffed banana pepper with italian sausage and calamari frita with tomato basil sauce	
Mozzarella en Carozza	8
fresh mozzarella melted sandwiched between two pieces of egg dipped bread served with parmesan and marinara	
Antipasto Bar	9
assorted italian cheeses, marinated olives, roasted and grilled vegetables, dry aged meats, seafood salad and daily new selections	
Crab Stuffed Portobello	9
stuffed portobello mushroom with lump crab, ricotta and spinach served in a pool of creamy polenta	
Petit Chicken and Eggplant Parmigiano	8
lightly fried chicken and eggplant smothered with melted mozzarella and parmigiano served in marinara sauce	
Gourmet Mushrooms, Escarole and Beans	8
sautéed portobello, crimini and shiitake mushrooms with escarole, cannellini beans in a tomato scented chicken broth	
Hot House Smoked Salmon Insalata	9
with olive oil, lemon, capers, onion and sour cream	

-- SOUP & SALADS --

Homemade Soup du Jour	5
Side Salad	5
house salad roasted red pepper caesar fresh vegetable chop	
Caprese Chicken Salad	10
toasted pinenuts, scallions, fresh basil, celery, extra virgin olive oil, tomatoes and fresh mozzarella	
Knife & Fork Caesar	9
crisp romaine heart, drizzled with caesar dressing, croutons, anchovies, parmesan and roasted peppers	
add grilled chicken	11
add three grilled shrimp	12
Homemade Dressings: red wine garlic vinaigrette roasted red pepper caesar	

-- HOMEMADE GOURMET PIZZAS & PANINIS --

Margherita Pizza	9
fresh tomato, fresh mozzarella, parmesan, fresh basil and olive oil	
Italian Sausage Pizza	11
zesty italian sausage, parmesan, mozzarella with tomato sauce	
Fungi Pizza	10
portobello with garlic, rosemary, olive oil, parmesan and mozzarella	
Romanini Deluxe Pizza	12
sausage, mushroom, peppers, tomato and onion with tomato sauce	
Meatball Pizza	11
homemade pork and veal meatballs sliced thin with tomato sauce, mozzarella and parmesan	
Prosciutto Pizza	12
fresh tomatoes, garlic, prosciutto, olive oil and crushed red pepper	
Romanini Burger	10
6 oz. kobe beef, caramelized onions, gorgonzola and American cheese, crispy pancetta, sunny side up egg	
Tuscan Chicken	9
grilled zucchini, roasted sweet bell peppers, lettuce, roasted garlic mayo on italian bread	

-- ENTREES --

includes side salad, potatoes romanini, fresh vegetable, house baked bread

Rainbow Trout Marechiaro (<i>Coastal Vines Chardonnay</i>) lemon, white wine, garlic and a splash of tomato and fresh basil	19
Diver Harvested Sea Scallops (<i>Estancia Chardonnay</i>) prosciutto di parma, roasted red pepper and caper chutney and roasted garlic cream	22
Veal and Shrimp Francaise (<i>Cantina Tollo Pinot Grigio or Castle Rock Noir Cuvee</i>) dipped in egg batter with gulf shrimp and tomato picatta sauce	22
Panko Encrusted Tilapia and Diver Harvested Sea Scallops (<i>Casa La Postelle Sauvignon</i>) balsamic glazed onions, scallions and lemon tartar sauce	18
Chicken Francaise (<i>Coastal Vines Pinot Grigio</i>) tender breast of boneless chicken dipped in egg batter sautéed in olive oil and finished in a lemon garlic white wine sauce	15
Chicken or Veal Sorrentina (<i>Coastal Vines Chardonnay</i>) thinly sliced chicken or veal sautéed with eggplant and prosciutto topped with mozzarella in a pink chardonnay lemon butter sauce	16 chicken 19 veal
Chicken Romanini (<i>Terra Andina Reserve Chardonnay</i>) bone-in chicken, rosemary, garlic, sweet peppers and potatoes in a lemon chardonnay sauce	15
Pork T-Bone Chop Grilled (<i>Crush Cabernet/Merlot or Coastal Vines Merlot</i>) fermented black beans, ginger and roasted garlic compound butter	20
Pork Osso Buco (<i>Coastal Vines Cabernet or Ruffino Chianti</i>) cabernet demi glace, fresh cut vegetables, tomatoes and garlic served in its own sauce	19
Braised Beef Short Ribs (<i>Avalon Cabernet Sauvignon or Seven Deadly Zins</i>) braised in cabernet sauvignon, fresh cut vegetables, garlic, tomatoes, fresh herbs	20

-- PASTA --

includes side salad and house baked bread | all pastas available as ½ order
pastas available in whole wheat

Rigatoni Bolognese (<i>Ruffino Chianti or Penfolds Shiraz</i>) beef short ribs, Italian sausage, tomato sauce	16
Peasants Pasta (<i>Orvieto Classico or Sediato Malbec-Bernardo</i>) potato, chicken breast, cannellini beans, browned pancetta, roasted tomatoes, aglio olio	15
Cappellini (<i>Ravenswood Zinfandel or Coastal Vines Cabernet</i>) sausage, middle neck clams, hot peppers, baby spinach, extra virgin olive oil, tomato, garlic	16
Spaghetti and Meatball (<i>Tomaresca Red Blend or Brownstone Merlot</i>) homemade marinara, pork and veal meatballs	15
Spaghetti ala Calamari (<i>Coastal Vines Chardonnay or Castle Rock Pinot Noir Cuvee</i>) spaghetti marinara topped with tender fried calamari	16
Linguini Fra Diabolo (<i>Terra Andina Cabernet or Casal Garcia Vinho Verde</i>) mussels, clams, shrimp and calamari tossed in a spicy light tomato basil sauce	18
Gnocchi Carbonara (<i>Any Chardonnary Selection</i>) homemade ricotta gnocchi tossed with apple wood smoked bacon, garlic, peas, cream, parmesan finished with egg yolk	15
Pasta Pisello (<i>Husch Sauvignon Blanc or Casa LaPostelle Sauvignon Blanc</i>) tender shells with bacon, garlic, mushrooms, peas and olive oil in a brothy tomato sauce	15
Penne Portobello and Chicken (<i>Coastal Vines Pinot Grigio or Coastal Vines Merlot</i>) penne topped with portobello, sautéed chicken breast, pancetta and garlic in a light olive oil and tomato sauce	16

(see wine suggestion after each entrée)

-- DESSERTS --

Romanini's Family Homemade Favorites

OUR HOMEMADE DESSERTS MAY BE ORDERED AS WHOLE CAKES OR PIES TO GO

-- CHILDREN'S MENU --
\$6.95

Macaroni & Cheese

Spaghetti & Meatball with Marinara or Butter

Chicken Fingers & Fries

Cheeseburger & Fries

Cheese Pizza

-- DRINKS --

Soft Drinks	1.75	Cappuccino	\$3.00
Coffee/Tea	1.75	San Pellegrino	\$2.00
Espresso	2.50	Voss Water 850 ml	\$4.00



RETAIL PRICES ON WINE TO GO