

ZUPPE:

Zuppa di Pomodoro: tomato soup

Crema Di Funghi: cream of mushroom soup

Minestrone Con Pastina: vegetable soup

Crema Di Asparagi: cream of asparagus soup

Zuppa Di Cipolle: onion soup

Zuppa Di Mais: corn soup

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ANTI PASTI:

Sedano é Rucola: grilled goat cheese on Multi Grain toast topped with roasted hazelnuts & served with rocca, celery, black mushrooms, parmesan & drizzled with sweet balsamic dressing.

AntiPasto Misto: Romero's famous mixed hors d'oeuvres

Brezaola: very thin slices of Italian dried beef served on a bed of rocca & drizzled with extra herbed olive oil

Salmone Affumicato: smoked salmon served on flaky pastry

Prosciutto Crudo: parma ham with melon, avocado or figs

Carpaccio: thin slices of raw tender beef on a bed of rocca & parmesan

Cocktail di Gamberi: shrimp cocktail

Funghi Saltati: fresh mushrooms sautéed in olive oil & rosemary

Melanzane Alla Juliana: grilled eggplant, mozzarella, parmesan served with pomodoro basil sauce

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INSALATE:

Insalata di Granchi é Gamberi: mixed lettuce, crab, shrimp & herbed creamy dressing

Insalata Romana: Iceburg lettuce, blue cheese, green pepper croutons, & worchesteshire sauce.

Insalata di Sedano é Parmiggiano: rocca, black mushrooms, sunflower seeds, celery & curled parmesan.

Insalata Marco Polo: mixed leaf lettuce crispy noodles, almonds, sunflower seeds & soya/olive oil dressing

Insalata di Rughetta: rocca with fresh mushrooms & parmesan

Insalata Romero: caesar's salad Romero style with roasted almonds & hazelnuts

Insalata ai tre Colori: mozzarella, tomato & basil or thyme with yoghurt / basil dressing

Insalata Primavera: ice berg, broccoli, red & green pepper, mushrooms and more in creamy herb dressing

Insalata ai Frutti di Mare: Romero's famous seafood salad

Insalata di Pollo é Rughetta: grilled chicken salad with rocca, mushrooms, orange segments & pine nuts in honey / balsamic dressing

Insalata Greca: greek salad

Insalata Mista: mixed greens in Italian dressing

PASTA:

Pasta Mista: mixed pasta; (3 kinds)

Pasta Mista: mixed pasta; (5 kinds)

Pasta Mista – speciale (min2): penne asparagus, ravioli salmon & spaghetti aglio olio

Linguine al Pesto: with basil sauce, chicken & pine nuts

Penne Campagnole Di Pollo: penne with rose sauce & chicken served in a fresh basket of parmesan

Tortellini alla salsa Rosa é Funghi: served with mushrooms in rose sauce

Tortellini Panna é Prosciutto: served with cream, & crispy prosciutto crudo

Fettuccine al Gorgonzola: fettuccine with blue cheese sauce, chicken & broccoli

Fettuccine al Salmone: with smoked salmon in creamy dill sauce

Fettuccine alla Panna: with cream & mushrooms

Fettuccine alla Fiorentina: with spinach, cream & parmesan

Spaghetti ai Frutti di Mare: spaghetti with mixed seafood in rose sauce

Spaghetti Aglio é Olio: with garlic, olive oil, hot peppers & sun-dried tomatoes

Ravioli alla Panna: ravioli with spinach, ricotta cheese in a creamy mushroom sauce

Ravioli al Salmone: ravioli with salmon in creamy salmon sauce

Penne alla Vodka: penne with rose sauce & vodka

Penne agli Asparagi: penne with creamy sauce & asparagus

Penne ai Quattro Formaggi: penne with four cheeses sauce and parsley

Penne all' Arrabbiata: penne with spicy tomato sauce, garlic and hot peppers

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PASTA INEGRALE (Whole Wheat Pasta):

Spaghetti: made from whole-wheat served with grilled vegetables, sun-dried tomatoes, garlic with olive oil.

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PASTA AL FORNO:

Lasagne

Penne "Casserole": penne with a selection of seafood in rose sauce topped with mozzarella cheese

Penne Mozzarella al Forno: oven baked penne with mozzarella cheese

Cannelloni ai Spinaci & Formaggio: cannelloni crepes stuffed with spinach, or meat & topped with cheese

Spaghetti Bolognese: with tomato & meat topped with mozzarella & baked to perfection.

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FROM THE RISOTTERIA:

Our Risotto is cooked with the finest Italian Arborio rice

Risotto agli Asparagi: risotto in creamy asparagus

Risotto ai Funghi Mista: risotto with black & shitake mushrooms

Risotto Vegetariano: risotto with seasonal vegetables

Risotto Al Salmone: risotto in creamy smoked salmon & dill

Risotto “Rosa”: risotto with gulf shrimp in rose sauce

Risotto ai Frutti Di Mare: seafood risotto in spicy tomato base sauce

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VITELLO É MANZO:

Scaloppine alla Milanese: veal fried with herb enriched bread crumbs

Scaloppine Rucola: veal with chopped water cress & rucola in a delicate creamy sauce

Saltimbocca alla Romana: veal topped with ham, cheese, cognac & soya sauce

Scaloppine al Limone: veal cooked in lemon sauce

Scaloppine al Marsala: veal cooked in cream, mushrooms & Marsala wine

Involtini: rolled veal stuffed with vegetables & mozzarella cheese

Scaloppine alla Pizzaiola: veal with garlic, capers & oregano in tomato sauce

Vitello al Gorgonzola: veal with blue cheese sauce & mushrooms

Vitello alla Griglia: grilled milk fed veal

Vitello Aglio Olio: grilled veal topped with garlic & pepper in olive oil

Filetto Al Balsamico: slices of grilled tenderloin on a bed of rocca, topped with shaved parmesan, black mushrooms & drizzled with balsamic sauce.

Filetto al Pepe: fillet (230 gram) the classic pepper steak

Filetto Mostarda: (230 gram fillet) with dijon mustard, cream & capers

Filetto Aglio Olio é Peperoncino: (230 gram fillet) with olive oil, garlic & hot peppers

Filetto agli Asparagi: fillet (230 gram) with asparagus & mozzarella cheese

Filetto al Gorgonzola: fillet (230gram) with blue cheese & mushroom sauce

Manzo in Salsa Verde: strips of beef fillet cooked with creamy pesto sauce, pine nuts & served with fettuccine

Manzo alla Davidoff: strips of beef fillet topped with creamy tarragon sauce & served with fettuccine

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POLLO:

Pollo al Burro: chicken with soya and brandy sauce

Pollo alla Milanese: breaded chicken breast

Pollo All'Acciuga: grilled breast of boneless chicken, topped with mozzarella, anchovy sauce & a hint of light balsamic sauce

Pollo Arrotolato: rolled chicken breast folded with mozzarella & basil deep fried with seasoned bread crumbs

Involtini di Pollo: rolled chicken breast folded with black olive paste, sun-dried tomato & a choice of pesto or mushroom sauce

Pollo Alla Griglia: grilled boneless chicken in soya, mushrooms, & rosemary

Pollo Alla Modenese: chicken breast, dijon mustard, cream & green peppers

Pollo Tutto Nudo: shredded chicken breast in rosemary flavored creamy sauce served with fettuccine

Pollo alla Genovese: chicken breast topped with creamy pesto sauce & pine nuts

Pollo Marsala: grilled boneless breast of chicken with mozzarella, capers, anchovies & cooked in Marsala wine

Pollo al Limone: boneless breast of chicken with lemon sauce

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PESCE – FRUTTI DI MARE:

Cozze alla Provinciale (Mussels): muscles served with spicy provincial sauce

Filetto di Pesce Impanato: fried breaded fillet of red snapper served with creamy rocula sauce.

Filetto di Pesce al Peperoncino: grilled fillet of red snapper in hot spices

Filetto di Pesce alla Griglia: fillet of red snapper grilled with smoked spices & herbs

Misto di Pesce é Frutti Di Mare: mixed seafood; grilled fish, calamari pane, and spicy shrimp

Gamberi alla Panna: grilled gulf shrimps topped with creamy fennel sauce on a bed of flaky pastry

Gamberi Romero: grilled shrimp wrapped in bacon served with sage sauce

Gamberi alla Griglia: grilled jumbo shrimp

Gamberi Fritti: fried shrimp

Seppioline Impanate: fried breaded squid