

RED WINE LIST

BAROLO D.O.C.G. £30.00
One of Italy's best wines, with lingering fruit on the palate, which makes it an excellent choice with Italian food (13% vol.)

BARBERA D'ALBA D.O.C. £15.00
From the Albesi Hillside of Piemonte Northern Italy this is a testy tannic fragrant wine (13% vol.)

CHIANTI "FIASCO" D.O.C.G. £15.00
The wine has a bright ruby red colour, its flavour is dry yet soft and well balanced. Bottled in the traditional Italian straw flask (12% vol.)

CHIANTI "CLASSICO" D.O.C.G. £17.00
Produced using traditional methods and matured in Slavonian oak casks to create perfect full bodies (12% vol.)

BRUNELLO DI MONTALCINO D.O.C.G. £39.00
The wine has a deep colour and complex flavour, produced from a severe selection of Sangiovese grapes. It's released after three years of oak cask maturation and at least six months of bottle ageing (13% vol.)

BACCAROSSA I.G.T £25.00
Wine of refined elegance soft and velvety with a fine body and intense bouquet of forest fruit. Aged in oak. Due to the high quality of this wine, tiny amounts of sediments could be present on the bottom of the bottle (13.5% vol.)

LACRIMA CRISTI D.O.C. £17.00
A dry, full bodied red wine which comes from the slopes of Vesuvius in Naples. First made by medieval monks it has ruby red colour, a fruity bouquet and a full smooth taste (12% vol.)

CANNONAU di SARDEGNA D.O.C. £15.00
The maximum Colour and noble tannins are extracted from the fruit. This wine is then kept in oak barriques for one year to mature. An intense winery fragrance is achieved, making this a red wine drinkers delight (13% vol.)

RAPITALA ROSSO D.O.C. £15.00
From a region of Sicily this wine has a full character with a good floral aroma and bags of ripe fruit (12% vol.)

VINO ROSSO DELLA CASA £3.00 / £6.90 / £13.50
Glass 175ml 1/2 litre 1litre
Quality House red wine, medium dry (11% vol.)

VALPOLICELLA CLASSICO D.O.C. £15.00
This wine is made from a blend of Corvina Rondinella and Molina grapes, from the hills of Verona. It has a light dry flavour and a delicate bouquet (11% vol.)

AMARONE "IL BOSCO" RISERVA D.O.C.G £39.00
Amarone produced by il Bosco vineyard's It is only made when the grapes reach perfection and are from a quality vintage crop. This Amarone comes in numbered bottles and is perfect with red meat and pasta (vol. depending on vintage)

LAMBRUSCO ROSSO D.O.C £12.00
Semi sparkling sweet wine (8/10% vol.)

MONTEPULCIANO D'ABRUZZO D.O.C. £15.00
Wine produced with Montepulciano and Sangiovese grapes, plum colour with an intense spice & cherry aroma (11% vol.)

PRIMITIVO DI MANDURIA D.O.C. £20.00
This is a deep flavoured ripe fruit complex wine that develops even whilst in the glass. A lovely, plummy, spicy, velvety finish (14% vol.)

NEGROAMARO I.G.T £15.00
Traditional wine from 'Saletta' part of the southeast of Italy. Fruity bouquet, Ruby red colour well balanced and smooth taste. (13% vol.)

SALICE SALENTINO RISERVA D.O.C. £25.00
Ruby red riserva from Negroamaro and Malvasia grapes. Excellent wine from the Puglia region south east of Italy (13% vol.)

Romeo

WHITE WINE LIST

SOAVE CLASSICO D.O.C. £15.00
One of Italy's best known white wines. Light and dry (11% vol.)

GAVI DI GAVI D.O.C. £17.00
This delicate wine is obtained from Cortese grapes in the Piemonte region, with a light dry aroma and a gentle perfume (11% vol.)

SPARKLING WINE

ASTI SPUMANTE D.O.C. £16.00
Sparkling sweet white wine with aromatic flavour (7% vol.)

PROSECCO SPUMANTE D.O.C £16.00
Sparkling white wine a fruity, dry, bouquet (11% vol.)

CHAMPAGNE

MOET ET CHANDON £45.00
Excellent famous sparkling wine from France (12% vol.)

DOM PERIGNON £120.00
Excellent quality, special cuvee from Moet & Chandon vineyards made mainly from grapes of the summer year harvest to ensure consistency. The blend is made of 18% Chardonnay, 37% Pinot Munier, and 45% Pinot Noir. (12.5% vol.)

CRISTAL LOUIS RODERER BRUT £150.00
One of the most prestigious champagne. It's unique flavour has to be tasted to be believed. In 1876 Alexander II ordered that his personal champagne be served in a clear Crystal bottle as it symbolised elegance and refinement. (12% vol.)

GRECO DI TUFO D.O.C. £17.00
From the Campania region of south west Italy. This wine has an intense yet steely character, introduced into Italy by the Greeks (12% vol.)

FRASCATI SUPERIORE D.O.C. £15.00
Made with Malvesia and Trebbiano grapes grown in the light volcanic soil on the hillsides around Rome. Fresh, fragrant and dry (11% vol.)

VINO BIANCO DELLA CASA £3.00 / £6.90 / £13.50
Glass 175ml 1/2 Litre 1 Litre Quality house White, medium dry (11% vol.)

ROSÉ CHIARETTO BARDOLINO £15.00
A Rosé wine from the lake Garda made with corvina and molinara grapes. Light and dry (12% vol.)

CHARDONNAY DEL VENETO D.O.C £15.00
Wine produced with the famous Chardonnay grapes and small amount of Trebbiano, fresh and crispy with an attractive bouquet (11% vol.)

PINOT GRIGIO D.O.C. £15.00
This wine comes from the Veneto region, fresh and crispy and easy to drink at any time. 11% vol.)

LAMBRUSCO BIANCO D.O.C. £12.00
The extra fizz helps to create that something special. Sweet, light and fruity (8-10% vol.)

VERDICCHIO DEI CASTELLI DI JESI D.O.C. £15.00
A delicious crispy dry wine typical of the Marche region. A choice selection from the Castles of Jesi (11% vol.)

VERNACCIA DI SAN GIMIGNANO D.O.C £17.00
A very dry crispy white wine produced on the San Gimignano hills in the heart of Tuscany (11.5%vol.)

ORVIETO ABBOCCATO D.O.C. £15.00
This wine is made from the Verdello and Procarino Greco grapes. Light, well balanced with a delicate medium sweet taste (11% vol.)

VERMENTINO DI SARDEGNA D.O.C. £15.00
Pale straw yellow in colour, this wine from Sardinia is delicate with a well balanced acid note (12% vol.)

Romeo

**PAYMENT: WE WELCOME CASH,
CREDIT CARDS, AND DEBIT CARDS
BUT WE DO NOT ACCEPT CHEQUES.
THANK YOU**

**MINIMUM CHARGE: FOR ADULTS EITHER A FULL MAIN
COURSE OFF THE MENU OR TWO STARTERS PER PERSON.
FOR CHILDREN UNDER 12 YEARS OF AGE HALF
PORTIONS OF PIZZA OR PASTA AT £5.90 EACH**

AS WE ARE PROUD OF THE FOOD WE SERVE PLEASE ALLOW ADEQUATE TIME FOR ITS FRESH PREPARATION

ANTIPASTI FREDDI

COLD STARTERS

OLIVE MARINATE	£ 4.50
Olives marinated in garlic, fresh herbs and extra virgin olive oil	
MELONE	£ 4.50
Chilled melon	
PROSCIUTTO E MELONE	£ 6.90
Parma ham and melon	
ANTIPASTO MISTO	£ 6.90
A small selection of Italian cured meats, parma ham salami, mortadella and pancetta with a small garnish	
ANTIPASTO VEGETARIANO	£ 5.50
Marinated roast vegetables and olives on a bed of rocket leaves and dressed with olive oil and balsamic vinaigrette	
MOZZARELLA DI BUFALA CAMPANA	£ 6.90
Fresh buffalo mozzarella served with grilled vegetables dressed with extra virgin olive oil and balsamic vinegar	
MOZZARELLA CAPRESE	£ 5.90
Fresh mozzarella, tomatoes, basil leaves and extra virgin olive oil	
FORMAGGIO CAPRINO	£ 5.90
Grilled Italian goats cheese served on a mixed leaves salad with sun blushed tomatoes	
INSALATA ITALIANA	£ 5.50
Mixed lettuce leaves with tomatoes, rocket, olives and shavings of parmesan, dressed with extra virgin olive oil & lemon juice	
INSALATA DI GAMBERETTI	£ 6.90
Prawns topped with a classic Marie Rose sauce served on a bed of mixed lettuce leaves	
PROSCIUTTO E FORMAGGIO AFFUMICATO	£ 6.90
Smoked cheese fingers wrapped with Parma ham, gently warmed, served with rocket leaves, dressed with olive oil and Balsamic vinegar.	
CARPACCIO DI MANZO	£ 9.90
Thin slices of raw fillet of beef marinated in olive oil and lemon dressing on rocket leaves and shavings of pamasan	

ANTIPASTI CALDI

HOT STARTERS

MINISTRONE	£ 4.50
Fresh home-made traditional Italian soup	
FUNGHI FRITTI	£ 5.50
Deep fried breaded fresh mushrooms, served with a garlic mayo	
FUNGHI TRIFOLATI	£ 6.90
Various fresh wild seasonal and cultivated mushrooms pan-fried in extra virgin olive oil balsamic vinegar and garlic	
FEGATINI DI POLLO	£ 5.90
Fresh chicken livers pan-fried in extra virgin olive oil, onions, garlic and balsamic vinegar	
CRESPILLE AI SPINACI	£ 5.50
Pancake filled with spinach in a creamy sauce	
CRESPILLE AI FRUTTI DI MARE	£ 5.90
Pancake filled with various seafood in a light cream sauce	
CALAMARI FRITTI	£ 6.50
Deep fried squid served with a lemon and garlic mayonnaise	
GAMBERONI ALLA GRIGLIA	£ 6.90
King Prawns butterfied and grilled with garlic	
MEZZA PORZIONE DI PASTA	£ 5.90
Half portion of pasta, of your choice served as STARTER ONLY NOT AS MAIN COURSE	

PANE SPECIALE

SPECIAL BREADS

PANE E GRISSINI	£ 1.50
Fresh white bread and bread-sticks	
PANE ALL, AGLIO	£ 2.50
Two slices of fresh bread baked with garlic	
PANE ALL, AGLIO & MOZZARELLA	£ 2.90
Two slices of bread baked with garlic and mozzarella cheese	
PANE BRUSCHETTA	£ 2.90
Two slices of garlic bread with fresh chopped tomatoes	
FOCACCIA AL ROSMARINO	£ 3.90
Home Made Garlic pizza bread with rosemary	
FOCACCIA AL POMODORO	£ 4.50
Home Made Garlic pizza bread with tomato sauce	
FOCACCIA MOZZARELLA	£ 4.90
Home Made Garlic pizza bread with mozzarella cheese	

PASTA

PASTA DISHES

SPAGHETTI BOLOGNESE	£ 7.90
Classic meat and tomato sauce	
SPAGHETTI CARBONARA	£ 7.90
With bacon in an egg and cream sauce	
SPAGHETTI CON POLPETTE	£ 7.90
Topped with home-made meat balls in tomato sauce	
PENNE ALL' ARRABBIATA	£ 7.90
Sauce made with extra virgin olive oil, tomato, garlic and chilli	
PENNE ALL' AMATRICIANA	£ 7.90
Tomato sauce with bacon, onions and garlic	
PENNE VEGETARIANE	£ 7.90
Topped with mixed vegetables in a light tomato sauce with fresh basil and herbs	
TAGLIATELLE ALLA PANNA	£ 7.90
Egg pasta with ham and fresh mushrooms in a cream sauce	
TAGLIATELLE AL ZAFFERANO	£ 8.90
Egg pasta with mixed seafood in a saffron and cream sauce	
TAGLIATELLE AL CAPRINO	£ 8.90
Egg pasta tossed with chunks of Goats Cheese, Tomato sauce and fresh Basil	

FUSILLI SALMONE E GAMBERETTI	£ 8.90
Pasta twists with fresh salmon and prawns in a light tomato sauce with a touch of cream	
FUSILLI AL POLLO E SPINACI	£ 8.90
Pasta twists with pieces of chicken breast and spinach in a creamy white sauce	
FUSILLI AL FILETTO	£ 8.90
Pasta twists with pieces of fillet steak in a tomato sauce with garlic and herbs	

LASAGNA	£ 7.90
Home-made classic dish with layers of pasta, oven baked with beef bolognese and white sauce, topped with mozzarella cheese	
LASAGNA VEGETARIANA	£ 7.90
Layers of green pasta oven baked with mixed vegetables in a tomato & white sauce and topped with mozzarella cheese	
CANNELLONI AL FORNO	£ 7.90
Pasta tubes filled with a meat filling and a small amount of spinach oven baked in a tomato & white sauce and topped with mozzarella cheese	

PASTA FRESCA RIPIENA	£ 8.90
Meat filled fresh pasta parcels served with a fresh tomato and cream sauce	
GNOCCHI AL FORNO	£ 8.90
Classic Italian pasta & potato dumplings. Slightly baked with tomato sauce, ricotta cheese and topped with mozzarella	

PIZZA

AUTHENTIC PIZZAS

All with fresh tomato sauce Mozzarella cheese and a drizzle of Extra Virgin olive oil	
MARGHERITA	£ 7.90
Cheese & tomato	
NAPOLI	£ 7.90
Cheese & tomato and anchovy fillets	
ROMANA	£ 7.90
Cheese & tomato with ham and fresh mushrooms	
TROPICALE	£ 7.90
Cheese & tomato with pineapple pieces and ham	
VEGETARIANA	£ 7.90
Cheese & tomato and mixed vegetables	
DIAVOLA	£ 7.90
Cheese & tomato with Italian spicy pepperoni sausage	
CALZONE	£ 7.90
Closed pizza with cheese & tomato ham and fresh mushrooms	
MARINARA	£ 7.90
Cheese & tomato with mixed seafood and anchovy fillets	
POLLO E MAIS	£ 8.90
Cheese & tomato with pieces of chicken breast and sweetcorn	
ALLA CARNE	£ 8.90
Cheese & tomato with pieces of beefsteak marinated in Italian herbs and chilli topped with sliced red onions	
SALUMI MISTI	£ 8.90
Cheese & tomato with Parma ham, mortadella and salami	
AL CAPRINO	£ 8.90
Cheese & tomato topped with Goats Cheese, Cherry Tomatoes and Roast Peppers	
PROSCIUTTO DI PARMA E RUCOLA	£ 10.00
Cheese & tomato with Parma ham, rocket leaves and shavings of Parmesan cheese	
EXTRA TOPPINGS	£ 1.00

RISOTTI

ITALIAN RICE SPECIALITY

LONG GRAIN RICE IS USED IN OUR RISOTTI

RISOTTO AL POLLO	£ 11.00
With pieces of chicken breast and peas in a cream sauce	
RISOTTO BOSCAIOLA	£ 11.00
With pieces of fillet steak, fresh mushrooms, peas, ham and a touch of cream	
RISOTTO AL ZAFFERANO	£ 11.00
With mixed seafood and saffron in a light cream sauce	
RISOTTO FUNGHI	£ 11.00
With mixed fresh seasonal mushrooms	

CONTORNI EXTRA

EXTRA SIDE ORDERS

VEGETALI E PATATE	£ 3.50
Fresh vegetables and potatoes of the day	
PATATINE FRITTE	£ 3.50
Chips	
INSALATA MISTA	£ 3.50
Mixed salad dressed with extra virgin olive oil and lemon juice	
SPINACI	£ 3.50
Garlic spinach	
INSALATA DI RUCOLA E PARMIGGIANO	£ 4.00
Rocket leaves and parmesan cheese salad dressed with olive oil and balsamic vinegar	

SPECIALITA

MAIN COURSE SPECIALS

FILETTO AL TARTUFO	£ 21.90
Fillet steak with pan fried fresh mushrooms and directly imported Italian truffle finished with a touch of cream	
FILETTO AL PEPE VERDE	£ 18.90
Fillet steak with green peppercorns in a brandy and cream sauce	
FILETTO AL BAROLO	£ 18.90
Fillet steak with a rich red Barolo wine sauce	
FILETTO AI FUNGHI PORCINI	£ 18.90
Fillet steak pan fried with Porcini wild mushrooms in its own rich sauce	
FILETTO STROGANOFF	£ 18.90
Fillet steak cut in strips and cooked with onions, peppers fresh mushrooms and cream. Served on a small bed of rice	
BISTECCA GAMBERONI E SENAPE	£ 17.90
Sirloin steak topped with king prawns in a light creamy mustard sauce	
BISTECCA AL GORGONZOLA	£ 15.90
Sirloin steak with a creamy Gorgonzola cheese sauce	
BISTECCA RUSTICA	£ 15.90
Sirloin steak pan fried with peppers, onions, fresh mushrooms and garlic, without any sauces	
BISTECCA ALLA PANCETTA	£ 15.90
Sirloin steak with Italian cured bacon, onions and fresh mushrooms in a light cream sauce	
VITELLO AI GAMBERONI	£ 17.90
Medallions of veal pan fried with King Prawns, garlic, lemon juice and extra virgin olive oil	
VITELLO SALTIMBOCCA	£ 15.90
Medallions of veal pan fried with sage, wine and topped with Parma ham	
VITELLO AL VINO BIANCO	£ 15.90
Medallions of veal gently pan fried in extra virgin olive oil, mushrooms and a splash of white wine	
POLLO CREMA	£ 13.90
Pieces of chicken breast cooked with onions, mushrooms and cream. Served on a small bed of rice	
POLLO CACCIATORE	£ 13.90
Chicken breast cooked with peppers, garlic, onions and mushrooms in a wine & tomato sauce	
POLLO PRIMAVERA	£ 13.90
Chicken breast cooked with peppers and onions in a light creamy sauce and sun dried tomatoes	

ALL THE ABOVE SPECIALS ARE SERVED

WITH ONE OF THE FOLLOWING:

Fresh Vegetables & Potatoes
Garlic Pasta
Mixed Salad
Chips

PESCE

FISH

GAMBERONI ALLA GRIGLIA	£ 17.90
King prawns, butterfied and grilled with garlic	

FOR MORE FISH DISHES PLEASE SEE SEPARATE MENU

DALLA GRIGLIA

FROM THE GRILL

FILETTO ALLA GRIGLIA	£ 17.90
Plain grilled prime fillet steak with chips and grilled tomatoes	
BISTECCA ALLA GRIGLIA	£ 15.00
Plain grilled sirloin steak with chips and grilled tomatoes	