

Romeo

RISTORANTE ITALIANO € PIZZERIA

ANTIPASTI FREDDI

COLD STARTERS

OLIVE MARINATE 	£5.90
Olives marinated in garlic, fresh herbs and extra virgin olive oil	
INSALATA DI GAMBERETTI	£7.90
Prawns topped with a classic Marie Rose sauce served on a bed of mixed lettuce leaves	
MOZZARELLA CAPRESE 	£8.90
Fresh mozzarella, tomatoes, basil leaves and extra virgin olive oil	
ANTIPASTO MISTO	£10.90
A small selection of Italian cured meats, parma ham, salami, mortadella and coppa with a marinated garnish and Italian cheese	
BURRATA 	£10.90
Fresh imported mozzarella cheese with a ricotta centre and fresh grilled vegetables served on a garlic bread (as available)	
Add Parma Ham	£3.00

ANTIPASTI CALDI

HOT STARTERS

MINISTRONE 	£7.90
Fresh home-made traditional Italian soup	
FUNGHI FRITTI 	£8.90
Fried breaded fresh mushrooms, served with a homemade garlic mayo	
CALAMARI FRITTI	£8.90
Deep fried squid served with a lemon and garlic mayonnaise	
MOZZARELLA FRITTI 	£8.90
Pieces of freshly breaded mozzarella fried and served with a fresh tomato and basil dip	
GAMBERONI ALLA GRIGLIA	£9.90
King prawns butterflied and grilled with garlic	
POLPETTE	£9.90
Our famous home-made meatballs made with 100% prime Welsh beef in tomato sauce, served with a slice of garlic bread	

PANE SPECIALE

SPECIAL BREADS

PANE E GRISSINI 	£4.95
Fresh white bread and breadsticks with extra virgin olive oil and balsamic vinegar for dipping	
PANE ALL’AGLIO 	£4.90
Two slices of fresh bread basked with garlic	
PANE ALL’AGLIO & MOZZARELLA 	£5.90
Two slices of fresh bread baked with garlic and mozzarella cheese	
PANE BRUSCHETTA 	£6.90
Two slices of garlic bread with fresh tomatoes	
FOCACCIA AL ROSMARINO 	£6.90
Home-made garlic pizza bread with rosemary	
FOCACCIA AL POMODORO 	£7.90
Home-made garlic pizza bread with tomato sauce	
FOCACCIA MOZZARELLA 	£8.90
Home-made garlic pizza bread with mozzarella cheese	

CONTORNI EXTRA

EXTRA SIDE ORDERS

VEGETALI E PATATE 	£4.50
Fresh vegetables and potatoes of the day	
PATATINE FRITTE 	£4.50
Chips	
INSALATA MISTA 	£4.50
Mixed salad	
INSALATA DI POMODORI 	£4.50
Tomato salad with chopped onions, fresh basil and a drizzle of extra virgin olive oil	
INSALATA DI RUCOLA E PARMIGGIANO 	£4.95
Rocket leaves and parmesan cheese salad dressed with olive oil and balsamic vinegar	

PASTA

PASTA DISHES

SPAGHETTI BOLOGNESE	£13.90
Classic beef and tomato sauce made with 100% prime Welsh beef	
SPAGHETTI CARBONARA	£13.90
With bacon in an egg and cream sauce	
SPAGHETTI CON POLPETTE	£15.90
Topped with our famous home-made meatballs	
RIGATONI ALL’ARRABIATA 	£12.90
Sauce made with cherry tomatoes, extra virgin olive oil, tomato, garlic and chilli	
RIGATONI AL SALSICCIA PICCANTE	£15.90
Rigatoni pasta with Italian spicy sausage imported from Calabria in a light tomato sauce with a touch of cream	
RIGATONI ALLA CARNE	£16.90
Rigatoni pasta with pieces of Welsh beef steak in a tomato sauce with garlic and herbs	
TAGLIATELLE AI FUNGHI PORCINI 	£17.90
Egg pasta with fresh cultivated mushrooms and wild porcini in a light creamy white wine sauce	
TAGLIATELLE CARBONARA CON TARTUFO NERO	£19.95
Egg pasta with bacon and black truffles in a light egg and cream sauce	

PIZZA

AUTHENTIC PIZZAS

MARGHERITA 	£13.90
Cheese and tomato	
VEGETARIANA 	£14.90
Cheese, tomato, mushrooms and grilled peppers	
NAPOLI	£14.90
Cheese, tomato and anchovy fillets	
DIAVOLA	£15.90
Cheese and tomato with Italian spicy pepperoni sausage	
ALLA CARNE	£16.90
Cheese and tomato with pieces of Welsh beef steak marinated in Italian herbs and chilli, topped with sliced red onions	

RISOTTI

ITALIAN RICE SPECIALITY

In our Risotti we use authentic Italian Arborio rice.

RISOTTO AL POLLO	£17.90
With pieces of chicken breast and peas in a cream sauce	
RISOTTO BOSCAIOLA	£18.90
With pieces of beef steak, fresh mushrooms and peas in a light tomato sauce with a touch of cream	

SPECIALITA

MAIN COURSE SPECIALS

10oz WELSH BEEF SIRLOIN	£29.90
8oz WELSH BEEF FILLET	£32.90
SAUCES	£3.95
Barolo, Gorgonzola, Peppercorn or Pancetta	
BLACK TRUFFLE AND MUSHROOM SAUCE	£5.95
FILETTO STROGANOFF	£33.95
Prime Welsh fillet steak cut into strips with onions, peppers, fresh mushrooms and cream on a small bed of rice	
VITELLO SALTIMBOCCA	£26.90
Medallions of veal pan-fried with sage and wine and topped with Parma ham	

LINGUINE AI GAMBERONI	£17.90
Linguine with king prawns, fresh courgettes, garlic and extra virgin oil in a very light tomato sauce with a dash of cream	
LINGUINE AI FRUTTI DI MARE	£18.90
Linguine with fresh local mussels, king prawns and clams in a light, fresh tomato sauce	
RAVIOLONI 	£15.90
Large fresh ravioli made with buffalo ricotta and leaf spinach in a light tomato sauce with a touch of cream	
LASAGNA VEGETARIANA 	£14.90
Layers of green pasta oven baked with mixed vegetables in a tomato and white sauce and topped with mozzarella cheese	
CANNELLONI AL FORNO	£14.50
Pasta tubes filled with a Welsh beef mince filling and a small amount of spinach, oven baked in a tomato and white sauce and topped with mozzarella cheese	
LASAGNE	£14.90
Home-made classic dish with layers of pasta oven baked with beef bolognese and white sauce, topped with mozzarella cheese	

Our pizzas use only the finest ingredients imported from Italy. Dough made fresh using Caputo, ‘the flour of Naples’, San Marzano DOP tomatoes, Fior di Latte mozzarella and 100% Italian extra virgin olive oil.

SALAMI MISTI	£18.90
Cheese and tomato with Parma ham, mortadella and salami	
PROSCIUTTO DI PARMA E RUCOLA	£18.90
Cheese and tomato with Parma ham, rocket leaves and shavings of Parmesan cheese	
PIZZA AL TARTUFO	£19.90
Cheese and tomato with shavings of black truffle and a drizzle of truffle oil	
Extra toppings	£1.50
Extra Parma ham	£3.00
Extra black truffles	£6.00

RISOTTO AL PESCATORE	£18.90
With mixed seafood in a light tomato sauce	
RISOTTO FUNGHI E TARTUFO	£20.90
A creamy Risotto with fresh mushrooms, shavings of black truffle and parmesan	



Fresh vegetables and potatoes



Mixed salad



Chips

If you have any specific dietary requirements, please ask a member of staff.

We pride ourselves on using local produce including prime quality Welsh beef, combined with 100% authentic Italian products. Please allow adequate time for its fresh preparation.

Minimum charge: For adults, either a full main course from the menu or two starters per person. For children under 12 years of age, half portions of pizza or pasta at £8.90 each.

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RED WINE LIST

VINO ROSSO DELLA CASA
Personally sourced Italian red wine, grape variety dependent on seasons. Please ask which is our current choice. (12-13% vol.)
Litre carafe (1000ml) £29.90
Bottle (750ml) £24.90
Half litre carafe (500ml) £16.90
Large glass (250ml) £8.50
Standard glass (175ml) £7.50

01. VALPOLICELLA CLASSICO DOC £35.90
A blend of Corvina Rondinella and Molina grapes from the hills of Verona. It has a light dry flavour and a delicate bouquet. (12% vol.)

02. AMARONE DOCG £89.00
Produced just west of Verona, this is a unique and highly sought-after rich and full bodied red, one of Italy’s finest wines. (15% vol.)

03. MONTEPULCIANO D’ABRUZZO DOC
Bottle (750ml) £28.50
Large glass (250ml) £9.60
Standard glass (175ml) £8.50
Wine produced with Montepulciano and Sangiovese grapes, plum colour with an intense spice and cherry aroma. (12% vol.)

04. PRIMITIVO DI MANDURIA DOC £37.90
This is a deep flavoured ripe fruit complex wine that develops even whilst in the glass. A lovely, plummy, spicy, velvety finish. (14% vol.)

05. NEGROAMARO IGT £29.90
Traditional wine from the ‘Salento’ part of southeast Italy. Fruity bouquet, ruby red colour, well balanced and smooth taste. (13% vol.)

06. SALICE SALENTINO RISERVA DOC £35.90
Ruby red riserva from Negroamaro and Malvasia grapes. Excellent wine from the Puglia region in the southeast of Italy. (13.5% vol.)

07. BAROLO DOCG £69.00
One of Italy’s best wines, with lingering fruit on the palate, which makes it an excellent choice with Italian food. (13.5% vol.)

08. CHIANTI ‘CLASSICO’ DOCG (GALLO NERO) £36.90
Produced using traditional methods and matured in Slavonian oak casks to create perfect full bodies. (13.5% vol.)

09. BRUNELLO DI MONTALCINO DOCG £89.00
This wine has a deep colour and a complex flavour. It is produced from the Sangiovese grape and is released after three years of oak maturation and at least six months of bottle ageing (14.5% vol.)

SOFT DRINKS

PEPSI MAX	Pint	£3.90	Half	£2.90
R WHITES LEMONADE	Pint	£3.90	Half	£2.90
FRESH FRUIT JUICE		£2.95		
SAN PELLEGRINO	Limonata	£2.90		
SAN PELLEGRINO	Aranciata	£2.90		
AQUA PANNA	Still water 500ml	£2.95		
SAN PELLEGRINO	Sparkling water 500ml	£2.95		

WHITE WINE LIST

VINO BIANCO DELLA CASA
Personally sourced Italian white wine, grape variety dependent on seasons. Please ask which is our current choice. (12-13% vol.)
Litre carafe (1000ml) £29.90
Bottle (750ml) £24.90
Half litre carafe (500ml) £16.90
Large glass (250ml) £8.50
Standard glass (175ml) £7.50

10. CHARDONNAY DEL VENETO DOC
Bottle (750ml) £25.90
Large glass (250ml) £8.90
Standard glass (175ml) £7.90
Wine produced with the famous Chardonnay grapes and a small amount of Trebbiano, fresh and crisp with an attractive bouquet. (12% vol.)

11. PINOT GRIGIO DOC
Bottle (750ml) £28.50
Large glass (250ml) £9.60
Standard glass (175ml) £8.50
This wine comes from the Veneto region, fresh and crisp and easy to drink at any time. (12.5% vol.)

12. VERDICCHIO DEI CASTELLI DI JESI DOC
Bottle (£750ml) £28.90
A delicious, crisp dry wine typical of the Marche region. A choice selection from the Castles of Jesi. (12% vol.)

13. VERNACCIA DI SAN GIMIGNANO DOC £35.90
A very dry, crisp white wine produced on the San Gimignano hills in the heart of Tuscany. (12.5% vol.)

14. ORVIETO ABBOCCATO DOC £29.95
This wine is made from the Verdello and Procarino Greco grapes. Light and well balanced with a delicate medium-sweet taste. (12% vol.)

15. GAVI DI GAVI DOCG £36.90
This delicate wine is obtained from Cortese grapes in the Piedmonte region with a light dry aroma and a gentle perfume. (12.5% vol.)

BEERS AND CIDER

LOCAL LAGER	500ml	£5.85
LOCAL BITTER	500ml	£5.50
LOCAL CIDER	500ml	£4.90
PERONI	330ml	£4.60
MORETTI	330ml	£4.50

COCKTAILS

GODFATHER	£8.90	NEGRONI	£9.95
Amaretto di Saronno and Jack Daniels over ice		Gordon’s gin, Martini Rosso and Campari	
AMERICANO	£9.50	ESPRESSO MARTINI	£10.95
Martini Rosso, Campari and soda		Vodka, Tia Maria and espresso	
AMALFI SUNSET	£9.90	ROMEO & GIULIETTA	£10.95
Malfy Blood Orange gin, lemonade, and Prosecco DOC		Aperol, Triple Sec, Limoncello and orange juice	

CHAMPAGNE

HOUSE CHAMPAGNE £49.90
Excellent famous sparkling wine from France. (12% vol.)

ROSÉ

HOUSE ROSÉ
Bottle (750ml) £24.90
Large glass (250ml) £8.50
Standard glass (175ml) £7.50
Light pink colour with a lovely bouquet, delicate and exuberant. (12-13% vol.)

SPARKLING WINE

ASTI SPUMANTE DOC £27.90
Sparkling sweet wine with aromatic flavour. (7% vol.)
PROSECCO DOC £28.90
Glass £8.95
Sparkling white wine with a fruity, dry bouquet. (11% vol.)

