

Pizza

13.00

Pizza Margherita (v)
Tomato, mozzarella & basil

16.00

Pizza Capricciosa
Tomato, mozzarella, ham, mushrooms & artichoke

16.00

Pizza D'ellorto (v)
Tomato, mozzarella, chargrilled peppers, courgette, asparagus & mushrooms

17.00

Pizza Vegana (v, vv)
Tomato, vegan cheese, grilled courgette, peppers, asparagus & cherry tomato

20.00

Pizza Naomi
Tomato, mozzarella, topped with rocket, cherry tomato & garlic king prawns

15.00

Pizza Roméo
Tomato, mozzarella, ham & olives

16.00

Pizza Tropicale
Tomato, mozzarella, ham, mushroom & pineapple

15.00

Pizza Prosciutto & Funghi
Tomato, mozzarella, ham & mushrooms

16.00

Pizza Primavera
Tomato, mozzarella topped with rocket, cherry tomato, extra virgin olive oil & parmesan shavings

18.00

Pizza Cinque Carne
Tomato, mozzarella, salami, pepperoni, chorizo, ham, bacon & drizzled with barbeque sauce

16.00

Pizza Picante (Very Hot!!)
Tomato, mozzarella, chilli and nduja (spicy salami)


21.00

Pizza Mare
With mozzarella, tomato, anchovies, tuna, peeled king prawns, mussels & garlic

Romeo's
by the sea 

The Esplanade, Penarth
Vale of Glamorgan
CF64 3AU
Tel: 029 2070 3428

for the facts drinkaware.co.uk

Romeo's
by the sea 

Menu

Starters

(df) dairy free - (v) vegetarian - (vv) vegan - (gf) gluten free
gluten free pasta available on request

Bruschetta Pomodoro (df, v, vv)
With chopped tomato, basil, garlic & olive oil

6.50

Funghi al Marsala (v)
Mushrooms in Marsala wine and cream

8.00

Polpette (df)
Homemade meatballs in a spicy tomato sauce

7.50

Bianchetti Fritti
Deep fried white bait served with garlic dip

7.50

Brie Fritto
Brie cheese coated in breadcrumbs, deep fried
& served with cranberry sauce

8.00

Calamari Fritti
Calamari rings coated in panko crumbs, and
deep fried, served with garlic dip

9.00

Cozze al Pomodoro (df, gf)
Mussels in tomato, garlic, chilli & white wine

8.50

Gamberoni (df, gf)
Peeled king prawns in garlic, white wine & chilli

13.00

Melanzane Parmiggiana (v, gf)
Grilled aubergine filled with mozzarella, parmesan
cheese, rolled and baked in tomato & oregano sauce

9.00

Funghi con Aglio (df, v, vv)
Mushrooms in garlic sauce

7.00

Bruschetta Formaggio (v)
Toasted bread, topped with marinated tomato
and melted cheese

7.00

Main Course

All meat and fish dishes are accompanied with a side of
Sauted Potatoes and Vegetables

Agnello al Miele
Welsh best end of lamb, cooked in red wine, mint & honey

23.00

Pollo alla Crema (gf)
Breast of chicken cooked with mushrooms,
parsley, onion & cream

16.50

Pollo Cleopatra (gf)
Breast of chicken cooked with gorgonzola
cheese, asparagus, onions and cream

17.50

Bistecca ai Ferri 8oz
8oz Sirloin Steak

22.00

Steak Sauce
Diana - mushroom, onion, red wine, tomato & cream
Pepe Nero - black peppercorn, onion, red wine & cream

3.00

Tuna al Balsamico (df, gf)
In balsamic vinegar, garlic, basil & cherry tomato

20.00

Sogliola al Gambero (gf)
Fillet of lemon sole cooked with peeled king
prawns, chives & cream

24.00

Risotto Vegano (df, v, vv, gf)
Arborio rice cooked with roasted peppers,
asparagus, onions, cherry tomato & basil

16.00

Risotto Mare e Monti (df, gf)
Arborio rice cooked with mushrooms, king prawns,
mussels, garlic, chilli & cherry tomato

18.00

Spaghetti Bolognese
Cooked with onions, carrots, mince beef,
basil and tomato sauce

15.00

Lasagne al Forno
Meat lasagne, traditional recipe

15.00

Penne con Nduja (Very Hot!!)
Pasta tubes cooked with garlic, basil, very spicy
salami & tomato

15.00

Tagliatelle al Tartufo
Pasta ribbons, black summer truffle, garlic,
anchovies, parmesan cheese and cream

18.00

Spaghetti al Gambero (df)
Cooked with peeled king prawns, garlic,
chilli, cherry tomato & basil

17.50

Spaghetti con Spigola (df)
Pan fried fillet of sea bass, cooked with garlic,
white wine & tomatoes on a bed of spaghetti

18.50

Spaghetti Pescatore (df)
Cooked with peeled king prawns, mussels,
clams, garlic, chilli, tomato & basil

19.00

Tagliatelle Chef (v)
Pasta ribbons, Sun dried tomato, garlic, cream & basil

15.00

Tagliatelle Carbonara
Pasta ribbons Black peppercorn, onions,
bacon, parsley and cream

15.00

Penne Boscaiola (df, v, vv)
Pasta tubes cooked with asparagus, peppers,
mushrooms, onions & cherry tomatoes

15.00

Spaghetti Cosa Nostra (df)
Cooked with bacon, chicken, garlic, chilli & tomato

16.00

Penne Spezzatino (df)
Pasta tubes cooked with strips of beef, onions,
garlic, basil & cherry tomatoes

17.50

Tagliatelle Asparagi Gambero
Pasta ribbons with peeled king prawns, garlic,
asparagus, cherry tomato and cream

18.50

Penne al Salmone
Cooked with smoked salmon, onions, chives & cream

15.00

Side Dishes

Garlic Bread

2.50

Garlic Bread with Cheese

3.50

Mixed Salad

4.00

Tomato & Onion Salad

4.00

Bread & Mixed Olives Bella Napoli

5.50

Basket of Bread & Butter

2.00

Chips

4.00