

Romeo's

by the sea 



Menu

Starters

Bruschetta Pomodoro (df, v, vv) With chopped tomato, basil, garlic & olive oil	7.00
Capresa di Bufalo (v) Bufalo mozzarella, tomato, basil, olive oil & balsamic vinegar	9.50
Polpette (df) Homemade meatballs in a spicy tomato sauce	8.50
Bianchetti Fritti Deep fried white bait served with garlic dip	8.50
Brie Fritto Brie cheese coated in breadcrumbs, deep fried & served with cranberry sauce	8.50
Calamari Fritti Calamari rings coated in panko crumbs, and deep fried, served with garlic dip	9.50
Cozze al Pomodoro (df, gf) Mussels in tomato, garlic, chilli & white wine	9.50
Gamberoni (df, gf) Peeled king prawns in garlic, white wine & chilli	14.00
Melenzane Parmiggiana (v, gf) Grilled aubergine filled with mozzarella, parmesan cheese, rolled and baked in tomato & oregano sauce	9.50
Funghi con Aglio (df, v, vv) Mushrooms in garlic sauce	8.00
Arancini (v) Vegetarian risotto balls of the day	9.50
Antipasto di Salami A selection of Italian cured meats, mozarella, olives, etc! To share	23.00

Pizza

Pizza Margherita (v) Tomato, mozzarella & basil	13.50
Pizza Capricciosa Tomato, mozzarella, ham, mushrooms & artichoke	16.50
Pizza D’ellorto (v) Tomato, mozzarella, chargrilled peppers, courgette, asparagus & mushrooms	16.50
Pizza Vegana (v, vv) Tomato, vegan cheese, grilled courgette, peppers, asparagus & cherry tomato	17.50
Pizza Naomi Tomato, mozzarella, topped with rocket, cherry tomato & garlic king prawns	21.00
Pizza Roméo Tomato, mozzarella, ham & olives	16.00
Pizza Tropicale Tomato, mozzarella, ham, mushroom & pineapple	17.00
Pizza Prosciutto & Funghi Tomato, mozzarella, ham & mushrooms	16.00
Pizza Primavera Tomato, mozzarella topped with rocket, cherry tomato, extra virgin olive oil & parmesan shavings	17.00
Pizza Cinque Carne Tomato, mozzarella, salami, pepperoni, chorizo, ham, bacon & drizzled with barbeque sauce	19.50
Pizza Picante (Very Hot!!) Tomato, mozarella, chilli and nduja (spicy salami)	16.00
Pizza Tonno & Acciughe With mozzarella, tomato, anchiovies, tuna, red onions & olive	18.50

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

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	24.00
Pollo Sorrentina (gf) Breast of chicken cooked with mushrooms and onions, topped with Parma ham and melted mozzarella, finished in a creamy tomato sauce	18.50
Pollo Cleopatra (gf) Breast of chicken cooked with gorgonzola cheese, asparagus, onions & cream	18.00
Bistecca ai Ferri 8oz 8oz Sirloin Steak	24.00
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	21.00
Sogliola al Gambero (gf) Fillet of lemon sole cooked with peeled king prawns, chives & cream	25.00
Risotto Vegano (df, v, vv, gf) Arborio rice cooked with roasted peppers, asparagus, onions, cherry tomato & basil	17.00
Risotto Mare e Monti (df, gf) Arborio rice cooked with mushrooms, king prawns, mussels, garlic, chilli & cherry tomato	19.00
Spaghetti Bolognese Cooked with onions, carrots, mince beef, basil and tomato sauce	16.00
Lasagne al Forno Meat lasagne, traditional recipe	16.00
Penne con Nduja (Very Hot!!) Pasta tubes cooked with garlic, basil, very spicy salami & tomato	16.50
Tagliatelle al Tartufo Pasta ribbons, black summer truffle, garlic, anchiovies, parmesan cheese & cream	19.50
Spaghetti al Gambero (df) Cooked with peeled king prawns, garlic, chilli, cherry tomato & basil	18.50
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	20.00
Gnocchi Gorgonzola (v) Potato gnocchi filled with gorgonzola cheese in a creamy gorgonzola sauce	18.00
Tagliatelle Chef (v) Pasta ribbons, sun dried tomato, garlic, cream & basil	16.00
Penne Boscaiola (df, v, vv) Pasta tubes cooked with asparagus, peppers, mushrooms, onions & cherry tomatoes	16.00
Spaghetti Cosa Nostra (df) Cooked with bacon, chicken, garlic, chilli & tomato	17.00
Penne Spezzatino (df) Pasta tubes cooked with strips of beef, onions, garlic, basil & cherry tomatoes	19.00
Tagliatelle Asparagi Gambero Pasta ribbons with peeled king prawns, garlic, asparagus, cherry tomato & cream	19.50
Ravioli alla Zucca (v) Fresh ravioli filled with pumpkin and mozzarella finished in a creamy tomato sauce	18.00

Side Dishes

Garlic Bread	2.50
Garlic Bread with Cheese	3.50
Mixed Salad	5.50
Tomato & Onion Salad	5.50
Bread & Mixed Olives Bella Napoli	5.50
Basket of Bread & Butter	2.00
Chips	5.00