

Romeo's

by the sea 



Menu

Starters

Bruschetta Pomodoro (df, v, vv) 8.00

With chopped tomato, basil, garlic & olive oil

Cocktail di Gamberoni 10.50

Peeled king prawn salad dressed with Marie Rose sauce

Polpette (df) 9.50

Homemade meatballs in a spicy tomato sauce

Bianchetti Fritti 9.50

Deep fried white bait served with garlic dip

Brie Fritto 9.50

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

Calamari Fritti 10.50

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

Cozze al Pomodoro (df, gf) 10.50

Mussels in tomato, garlic, chilli & white wine

Gamberoni (df, gf) 14.50

Peeled king prawns in garlic, white wine & chilli

Melenzane Parmiggiana (v, gf) 10.50

Grilled aubergine filled with mozzarella, parmesan cheese, rolled and baked in tomato & oregano sauce

Funghi con Aglio (df, v, vv) 9.00

Mushrooms in garlic sauce

Pizza

Pizza Margherita (v) 14.50

Tomato, mozzarella & basil

Pizza Capricciosa 17.50

Tomato, mozzarella, ham, mushrooms & artichoke

Pizza D'ellorto (v) 17.50

Tomato, mozzarella, chargrilled peppers, courgette, asparagus & mushrooms

Pizza Vegana (v, vv) 17.50

Tomato, vegan cheese, grilled courgette, peppers, asparagus & cherry tomato

Pizza Naomi 23.00

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

Pizza Roméo 16.50

Tomato, mozzarella, ham & olives

Pizza Tropicale 17.50

Tomato, mozzarella, ham, mushroom & pineapple

Pizza Prosciutto & Funghi 16.50

Tomato, mozzarella, ham & mushrooms

Pizza Primavera 18.00

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

Pizza Cinque Carne 21.00

Tomato, mozzarella, salami, pepperoni, chorizo, ham, chicken & drizzled with barbeque sauce

Pizza Picante (Very Hot!!) 17.50

Tomato, mozzarella, chilli and nduja (spicy salami)

Pizza Diavolo 19.00

Tomato, mozzarella, ricotta, pepperoni, chilli & hot honey

(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 26.00

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

Pollo Sorrentina (gf) 19.50

Breast of chicken cooked with mushrooms and onions, topped with Parma ham and melted mozzarella, finished in a creamy tomato sauce

Pollo Cleopatra (gf) 19.50

Breast of chicken cooked with gorgonzola cheese, asparagus, onions & cream

Bistecca ai Ferri 8oz 25.00

8oz Sirloin Steak

Steak Sauce 3.00

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

Tuna al Balsamico (df, gf) 23.00

In balsamic vinegar, garlic, basil & cherry tomato

Sogliola al Gambero (gf) 27.00

Fillet of lemon sole cooked with peeled king prawns, chives & cream

Risotto Vegano (df, v, vv, gf) 19.00

Arborio rice cooked with roasted peppers, asparagus, onions, cherry tomato & basil

Risotto Mare e Monti (df, gf) 21.00

Arborio rice cooked with mushrooms, king prawns, mussels, garlic, chilli & cherry tomato

Spaghetti Bolognese 17.00

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

Lasagne al Forno 18.50

Meat lasagne, traditional recipe

Penne con Nduja (Very Hot!!) 18.00

Pasta tubes cooked with garlic, basil, very spicy salami & tomato

Tagliatelle al Tartufo 20.50

Pasta ribbons, black summer truffle, garlic, anchovies, parmesan cheese & cream

Spaghetti al Gambero (df) 19.50

Cooked with peeled king prawns, garlic, chilli, cherry tomato & basil

Spaghetti con Spigola (df) 19.50

Pan fried fillet of sea bass, cooked with garlic, white wine & tomatoes on a bed of spaghetti

Spaghetti Pescatore (df) 21.00

Cooked with peeled king prawns, mussels, clams, garlic, chilli, tomato & basil

Penne alla Calabrese 19.50

Cooked with onions, ricotta cheese & honey

Penne Primavera 19.50

Cooked with cream of courgette, garlic, basil & peeled king prawns

Penne Boscaiola (df, v, vv) 18.00

Pasta tubes cooked with asparagus, peppers, mushrooms, onions & cherry tomatoes

Spaghetti Cosa Nostra (df) 18.50

Cooked with bacon, chicken, garlic, chilli & tomato

Penne Spezzatino (df) 21.00

Pasta tubes cooked with strips of beef, onions, garlic, basil & cherry tomatoes

Tagliatelle Asparagi Gambero 21.00

Pasta ribbons with peeled king prawns, garlic, asparagus, cherry tomato & cream

Ravioli alla Zucca (v) 19.50

Fresh ravioli filled with pumpkin and mozzarella finished in a creamy tomato sauce

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 6.00

Basket of Bread & Butter 3.50

Chips 5.00