



ROMERO



• RESTAURANT •

Since 1979

Tastes of Italy

Be part of our legacy, and let your senses
enjoy the experience

- The Story of Romero -



Let us take you on a journey back in time. The year is 1921, and the Emirate of Transjordan had just been established as a new state.

A young doctor by the name of Fausto Tesio made a long journey from his hometown to establish the Italian Hospital in the heart of the new city near the ancient Roman Amphitheatre. Throughout the years to follow, Dr. Tesio dedicated his life to the people of Jordan, serving them with a big heart, kind words, and sincere empathy.

Deeply inspired by her father's great passion for Jordan, Flavia Romero took her Italian roots and planted them in Amman by establishing Romero Restaurant in 1979. With the passing of every year, Flavia continued to add pieces of her culture to the restaurant, which grew to become a haven for Mediterranean cuisine in Jordan.

In 1988, the legacy created by Romero was handed over to Mr. Zaid Goussouss, whose passion and love for fine cuisine continues to drive his inspiration today. Goussouss extended Romero's legacy by growing the menu of homemade Italian recipes to include flavors from each of the country's provinces.

In doing so, Goussouss had successfully maintained a small piece of Italy in the heart of our beloved Amman with its enchanting ambience and indulging cuisine.

Our journey goes on as we aspire to continue creating the perfect Mediterranean dish for all our visitors. Be part of our legacy, and let your senses enjoy the experience ...



*Photo: Owner Mr. Zaid Goussouss & original founder Mrs. Flavia Romero

Zuppe



VELLUTATA DI FUNGHI MISTI
Mixed wild mushroom soup with croutons
5.25

MINISTRONE CON PASTINA
Seasonal vegetable soup
5.25

Insalate



INSALATA MISTA DI CAMPO
Mixed leaf salad with beetroot & slow roast cherry tomatoes
7.95

INSALATA DI MANGO E AVOCADO
Mango salad with mixed leaf, avocado, bell peppers & lemon oil dressing
8.95

INSALATA DI FINOCCHI E ARANCE
Fennel and orange salad with mixed leaf in smooth orange dressing
8.95

INSALATA PRIMAVERA
Lettuce, broccoli, bell peppers & mushrooms in creamy herb dressing
8.95

INSALATA MARCO POLO
Mixed leaf salad with crispy noodles, & almonds drizzled with soya & olive oil dressing
6.95

CLASSICA CAPRESE CON MOZZARELLA DI BURRATA
Burrata cheese, served with marinated cherry tomatoes & basil in pesto dressing
10.95

INSALATA AI FRUTTI DI MARE
Romero's famous seafood salad
12.45

INSALATA DI ENDIVIA BELGA, CON SALSA AL VINO BIANCO (A)
Endive salad with pomegranate, pecorino, almond & pear in white wine vinaigrette
11.75

Antipasti



PARMIGIANA DI MELANZANE

Grilled eggplant layers, mozzarella & parmesan in tomato basil sauce
5.95

FUNGHI MISTI SALTATI, E OLIO AL TARTUFO

Mixed wild mushroom sautéed with white truffle oil
7.95

CARPACCIO DI FILETTO

Beef carpaccio, rocca, mushrooms and parmesan shaves
9.95

MILLEFOGLIE DI CAPRINO CON FOGLIE MISTE

Goat cheese mille feuille, mixed leaf, red grape & walnut, drizzled in balsamic dressing
9.95

SALMONE AFFUMICATO CON UOVO DI QUAGLIA

Smoked salmon with soft boiled quail egg, asparagus, shallot & dill dressing
12.75

BRESAOLA CON FICHI E MISTICANZA DI INSALATA

Bresaola served with mixed leaf salad, fig, parmesan & olive oil drizzle
12.95

PROSCIUTTO DI PARMA (P)

Parma ham with marinated cantaloupe, grana padano & mixed leaves
14.95

ANTIPASTO MISTO

Smoked salmon, bresaola, mixed leaf & Caprese salad
12.75

Risotti

(Prepared from the Finest Italian "Carnaroli" Rice)



RISOTTO AI FUNGHI MISTI MANTECATO ALL'OLIO AL TARTUFO

Wild mushroom risotto, parmesan & truffle oil
9.25

RISOTTO AI FRUTTI DI MARE CON PROFUMO DI BASILICO E LIMONE

Seafood risotto infused with basil & lemon zest
12.95

RISOTTO ALL' ASTICE CON LA SUA "BISQUE"

Lobster risotto in bisque sauce
32.75

Pasta

(Our Pasta is Made in House with the Finest Wheat)



TRIS DI PASTA

Penne all' arrabbiata, fettuccini alla panna & oriental tonarelli
8.95

TAGLIATELLE AL POMODORINI E BASILICO

Tagliatelle with buffalo mozzarella & fresh basil tomato sauce
8.95

CLASSICHE LINGUINE AL PESTO

Linguine with Sicilian pesto
8.25

PENNE AGLI ASPARAGI

Penne with creamy asparagus sauce
8.95

GNOCCHI ALLA "SORRENTINA" CON MOZZARELLA, POMODORO E BASILICO

Potato gnocchi with mozzarella, tomato & basil
8.25

CLASSICI RAVIOLI DI RICOTTA E SPINACI CON BURRO E SALVIA

Ricotta and spinach ravioli in creamy butter & sage velute
8.25

RAVIOLI AL TARTUFO

Feta cheese ravioli with black mushroom in truffle oil sauce
9.95

RAVIOLI AL SALMONE

Salmon ravioli in mushroom creamy sauce
9.95

SPAGHETTI AI FRUTTI DI MARE

Seafood spaghetti in a light tomato sauce
11.95

SPAGHETTI ALLA PUTTANESCA

Spaghetti with tomato sauce, olives, capers and anchovies
8.95

LINGUINE ALL' ASTICE CON LA SUA "BISQUE" (?)

Linguine in lobster bisque
32.75

PASTA AL FORNO (Oven Baked Pasta)

CANNELLONI AL FORMAGGIO

Rolled pasta sheets with ricotta, buffalo mozzarella and spinach
8.45

LASAGNE BOLOGNESE

9.25

PENNE "CASSEROLE"

Penne with shrimp, calamari, & mussels
12.95

Pesce



SALMONE GRIGLIATO

*Grilled fresh Norwegian salmon served with shrimp gravy sauce,
& mashed potato*

16.95

ORATA SCOTTATA CON ZUCCHINI TRIFOLATI ALLA MENTA

Pan fried sea bream with sautéed zucchini, roasted cherry tomatoes & mint

17.95

SPIGOLA ALLA GRIGLIA CON MISTICANZA DI INSALATA

*Grilled sea bass served with mixed leaf, roasted cherry tomatoes,
& seasonal vegetables*

19.95

MISTO DI PESCE

Grilled fish, calamari, shrimp & mussels

21.95

ASTICE ALLA GRIGLIA CON BURRO ALLA PROVENZALE (?)

Grilled whole lobster with butter provençal

41.95

Pollo



POLLO ALLA MODENESE

Chicken breast in dijon mustard sauce

11.95

POLLO ALLA MILANESE

Breaded crispy chicken breast

11.25

PETTO DI POLLO RIPIENO DI FONTINA IN CROSTA DI PROSCIUTTO DI PARMA (P)

Chicken breast stuffed with fontina cheese, wrapped in parma ham and truffled leek

15.95

Vitello e Manzo



FILLETTO ALLA GRIGLIA

*Medallions of beef fillet with mashed potato
& seasonal vegetables*

17.75

LOMBATA DI ANGUS STATUNITENSE ALLA GRIGLIA

*Grilled U.S Angus sirloin steak with fresh asparagus & mashed
or baked potato*

18.95

COSTATA DI MANZO ALLA GRIGLIA CON PURÈ DI PATATE

Grilled ribeye steak with roasted cherry tomatoes & mashed potato

24.75

FILLETTO DI MANZO AUSTRALIANO NUTITO A GRANTURCO

*Australian corn fed beef fillet with mashed potato
& seasonal vegetables*

26.95

PICCATA DI VITELLO AL LIMONE

Veal cooked in lemon sauce

13.95

VITELLO AL GORGONZOLA

Veal with gorgonzola & mushroom sauce

14.75

SCALOPPINE ALLA RUCOLA

Veal in a delicate creamy watercress & rucola sauce

13.95

SALTIMBOCCA ALLA ROMANA (P) (A)

Veal picattas with ham & cheese in cognac sage sauce

16.75



Managed by

**ROMERO
GROUP**



SINCE 1979

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