

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

5.50

MINISTRONE CON PASTINA

Seasonal vegetable soup

5.25

Insalate



INSALATA MARCO POLO

*Mixed leaf salad with crispy noodles & almonds,
drizzled with honey & balsamic dressing*

7.50

INSALATA MISTA DI CAMPO

*Mixed greens, beetroot, glazed cherry tomatoes, goat cheese and
caramelized walnuts*

8.00

INSALATA DI MANGO E AVOCADO

*Mango salad with mixed leaves, avocado, bell peppers
in lemon & olive oil dressing*

9.00

INSALATA PRIMAVERA

Lettuce, broccoli, bell peppers & mushrooms in creamy herb dressing

9.00

INSALATA DI FINOCCHI E ARANCE

Fennel and orange salad with mixed leaves in smooth orange dressing

9.50

CLASSICA CAPRESE CON MOZZARELLA DI BURRATA

*Burrata cheese, served with marinated cherry tomatoes
& basil in pesto dressing*

11.50

INSALATA DI ENDIVIA BELGA (A)

*Endive salad with pomegranate, pecorino, almond & pear
in white wine vinaigrette*

12.00

INSALATA AI FRUTTI DI MARE

*Seafood salad with celery, fennel, carrots in lemon
& olive oil dressing*

12.95

Antipasti



PARMIGIANA DI MELANZANE

Grilled eggplant layers, mozzarella & parmesan in tomato basil sauce

6.50

FUNGHI MISTI SALTATI

Mixed wild mushrooms with white truffle oil

8.00

CARPACCIO DI FILETTO

Beef carpaccio, rocca, mushrooms and parmesan shaves

11.00

MILLEFOGLIE DI CAPRINO

*Goat cheese mille feuille, mixed leaves, red grape & walnuts,
drizzled in balsamic dressing*

10.00

SALMONE AFFUMICATO

Smoked salmon with fennel, avocado cream & dill dressing

14.00

BRESAOLA CON FICHI E MISTICANZA DI INSALATA

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

14.00

PROSCIUTTO DI PARMA (P)

Parma ham with marinated cantaloupe

15.00

ANTIPASTO MISTO

Traditional Italian appetizers

14.00

Risotti

(Prepared from the Finest Italian "Carnaroli" Rice)



RISOTTO AI FUNGHI MISTI

Wild mushroom risotto, parmesan & truffle oil

10.00

RISOTTO GAMBERETTI E AGLIO

Shrimp & garlic risotto

14.00

RISOTTO AI FRUTTI DI MARE

Seafood risotto infused with basil & lemon zest

13.00

Pasta

(our pasta is made in-house with the finest wheat)



TRIS DI PASTA

Penne all' arrabbiata, fettuccine alla panna & oriental tonarelli
10.00

RIGATONI BOLOGNESE

Rigatoni in bolognese sauce with parmigiano cheese
8.25

CACIO E PEPE

Capellini mixed with pecorino cheese, butter, and black pepper
8.95

PENNE AGLI ASPARAGI

Penne in creamy asparagus sauce
9.95

LINGUINE AL SALMONE

Linguine tossed with seared salmon, spinach, parmesan & cream
13.00

GNOCCHI ALLA "SORRENTINA"

potato gnocchi with mozzarella, tomato & basil
8.50

RAVIOLI MELANZANE E BUFALA

Eggplant and buffalo cheese ravioli in roasted tomato sauce
8.75

RAVIOLI ALLA PANNA

Spinach and ricotta stuffed ravioli in cream sauce
8.75

RAVIOLI AL TARTUFO

Ricotta & feta cheese ravioli with black mushrooms in truffle oil sauce
10.00

SPAGHETTI AI FRUTTI DI MARE

Seafood spaghetti in Pomodoro sauce
13.00

PASTA AL FORNO

(Oven baked pasta)

CANNELLONI AL FORMAGGIO

Rolled pasta sheets with ricotta, buffalo mozzarella and spinach
9.00

LASAGNE BOLOGNESE

10.00

RIGATONCINI "CASSEROLE"

Rigatocini with shrimp, calamari and mussels
13.00

*We offer gluten free & whole wheat pasta

Pesce



SALMONE GRIGLIATO

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

17.95

ORATA SCOTTATA CON ZUCCHINI TRIFOLATI ALLA MENTA

Pan seared sea bass with sautéed zucchini, roasted cherry tomatoes in creamy caper sauce

19.95

SPIGOLA ALLA GRIGLIA CON MISTICANZA

*Grilled sea bass served with mixed leaf & seasonal vegetables with
your choice of sauce*

19.95

GRIGLIATA MISTA DI MARE

Grilled fish, calamari, shrimp, mussels & sea scallops

22.95

Pollo



POLLO ALLA MODENESE

Chicken breast in creamy mustard sauce & sautéed vegetables

12.75

POLLO ALLA MILANESE CON PARMIGIANO E POMODORO

*Breaded crispy chicken breast topped with melted parmigiano
cheese & tomato sauce*

13.00

POLLO ALLA MELANZANE CON CAPONATA SICILIANA

*Pan seared chicken topped with roasted eggplant,
mozzarella & Sicilian caponata*

13.50

Vitello e Manzo



FILETTO DI MANZO AUSTRALIANO NUTITO A GRANTURCO

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

27.00

MEDAGLIONE DI BLACK ANGUS GRIGLIATO CON SALSA

*Medallions of black angus beef sirloin in creamy mustard glaze
"parigina"*

28.00

COSTATA DI MANZO ALLA GRIGLIA CON PURÈ DI PATATE

Char-grilled wagyu ribeye steak with mixed greens & seasonal vegetables

32.00

INVOLTINI DI MANZO

*Thin slices of beef wrapped around asparagus, provolone
cheese & herbs with red wine-shallot sauce*

16.00

PICCATA DI VITELLO AL LIMONE

Veal cooked in lemon sauce

16.00

VITELLO AL GORGONZOLA

Veal with gorgonzola & mushroom sauce

16.75

SCALOPPINE ALLA RUCOLA

Veal in a delicate creamy watercress & rucola sauce

16.00

SALTIMBOCCA ALLA ROMANA (P) (A)

Veal picatta with ham & cheese in cognac sage sauce

18.75



Managed by

**ROMERO
GROUP**



SINCE 1979

romerogroup.jo