

# ROMERO



• RESTAURANT •

Since 1979

**Tastes of Italy**

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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

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