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 Goussous, whose passion and love for fine cuisine continues to drive his inspiration today. Goussous 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, Goussous had successfully maintained a small piece of Italy in the heart of our beloved Amman with its enchanting ambiance 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 Goussous & orginal founder Mrs. Flavia Romero

Zuppe

VELLUTATA DI FUNGHI MISTI
Mixed wild mushroom soup
6.00

MINESTRONE CON PASTINA
Seasonal vegetable soup
5.50

Insalate

INSALATA MARCO POLO
Mixed leaf salad in honey & balsamic dressing topped with crispy noodles & almonds
8.00

INSALATA MISTI DI CAMPO
Mixed greens, beetroot, glazed cherry tomatoes, goat cheese and caramelized walnuts
8.50

INSALATA DI MANGO E AVOCADO
Mango salad with mixed leaves, avocado, bell peppers in lemon & olive oil dressing
9.50

INSALATA PRIMAVERA
Lettuce, broccoli, bell pepper & mushrooms in creamy herb dressing
9.50

INSALATA DI FINNOCHI E ARANCE
Fennel and orange salad with mixed leaves in smooth orange dressing
10.00

CLASSICA CAPRESE CON MOZZARELLA DI BUFALA
Buffalo cheese, served with marinated cherry tomatoes & basil in pesto dressing
12.00

INSALATA DI ENDIVIA BELGA (A)
Endive salad with pomegranate, pecorino, almond & pear in white wine vinaigrette
12.50

INSALATA AI FRUTTI DI MARE
Seafood salad with celery, fennel, carrots in lemon & olive oil dressing
14.00

Antipasti

PARMIGIANA DI MELANZANE
Grilled eggplant layers, mozzarella & parmesan in tomato basil sauce
7.50

FUNGHI MISTI SALTATI
Mixed wild mushroom with white truffle oil
8.50

CARPACCIO DI FILETTO
Beef carpaccio, rocca, mushrooms and parmesan shaves
12.00

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 *(seasonal)*
Bresaola served with mixed leaf salad, fig, parmesan & olive oil drizzle
14.00

PROSCIUTTO DI PARMA *(P)*
Parma ham with marinated cantaloupe
16.00

ANTIPASTO MISTO
A selection of appetizers
15.00

Risotti

Prepared from the finest Italian "carnaroli" rice)

RISOTTO AI FUNGHI MISTI
mushroom risotto, parmesan & truffle oil
10.50

RISOTTO GAMBERETTI E AGLIO
Shrimp & garlic risotto
15.00

RISOTTO AI FRUTTI DI MARE
Seafood risotto infused with basil & lemon zest
14.00

(P) Pork (A) Alcohol (?) upon Availability | Please inform your waiter of any food allergy | All prices are subject to 5% service charge & 8% VAT

Pasta

(Our pasta is made in house with the finest wheat)

TRIS DI PASTA
penne all' arrabbiatta, fettuccine alla panna & oriental tonarelli
11.00

RIGATONI BOLOGNESE
Rigatoni in Bolognese sauce with parmigiano
9.00

CACIO E PEPE
Capellini mixed with pecorino cheese, butter, & black pepper
10.00

PENNE AGLI ASPARAGI
Penne in creamy asparagus sauce
10.50

LINGUINE AL SALMONE
Linguine tossed with seared salmon, spinach, parmesan & cream
14.00

GNOCCHI ALLA "SORRENTINA"
potato gnocchi with mozzarella, tomato & basil
9.50

RAVIOLI MELANZANE E BUFALA
Eggplant and buffalo cheese ravioli in roasted cherry tomato sauce
9.00

RAVIOLI ALLA PANNA
Spinach and ricotta stuffed ravioli in cream sauce
9.50

RAVIOLI AL TARTUFO
Ricotta & feta cheese ravioli with black mushrooms in truffle oil sauce
10.50

SPAGHETTI AI FRUTTI DI MARE
Seafood spaghetti in Pomodoro sauce
13.50

Pasta Al Forno

(Oven Baked Pasta)

CANNELLONI AL FORMAGGIO
Rolled pasta sheets with ricotta, buffalo mozzarella and spinach
10.00

LASAGNE BOLOGNESE
11.00

RIGATONCINI "CASSEROLE"
Rigantoncini with shrimp, calamari & mussels
14.00

*We offer gluten free & whole wheat pasta

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Pesce

SALMONE GRIGLIATO
Grilled fresh Norwegian salmon served with creamy mustard sauce & mashed potato
19.00

ORATA SCOTTATA CON ZUCCHINI TRIFOLATI ALLA MENTA
Pan seared sea bass with sautéed zucchini, roasted cherry tomatoes in creamy caper sauce
21.00

SPIGOLA ALLA GRIGLIA CON MISTICANZA
Grilled sea bass served with seasonal vegetables drizzled with lemon oil
21.00

GRIGLIATA MISTA DI MARE
Grilled fish, calamari, shrimp, mussels & sea scallops
24.00

Pollo

POLLO ALLA MODENESE
chicken breast in creamy mustard sauce & sautéed vegetables
13.00

POLLO ALLA MILANESE CON PARMIGIANO E POMODORO
Breaded crispy chicken breast topped with melted mozzarella cheese & tomato sauce
14.00

POLLO ALLA MELANZANE CON CAPONATA SICILIANA
Pan seared chicken topped roasted eggplant, mozzarella & parmigiana, & Sicilian caponata
14.00

Vitello E Manzo

FILETTO DI MANZO AUSTRALIANO NUTITO A GRANTURCO
Australian corn fed beef fillet with mashed potato & seasonal vegetables
31.00

MEDAGLIONE DI BLACK ANGUS GRIGLIATO CON SALSA
Medallions of black angus beef tenderloin in creamy mustard glaze "parigina"
31.00

COSTATA DI MANZO ALLA GRIGLIA CON PURÈ DI PATATE
Char-grilled ribeye steak with mixed greens & seasonal vegetables
33.00

PICCATA DI VITELLO AL LIMONE
Veal cooked in lemon sauce
16.00

VITELLO AL GORGONZOLA
Veal with gorgonzola (blue cheese) & mushroom sauce
17.50

SCALOPPINE ALLA RUCOLA
Veal in a delicate creamy watercress & rucola sauce
17.00

SALTIMBOCCA ALLA ROMANA (P) (A)
Veal picatta with ham & cheese in congnac sge sauce
19.00

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Dolci

TIRAMISU
Romero's classic tiramisu with crème anglaise sauce
6.50

GELATO
Homemade hazelnut ice cream
6.00

CRÈME BRÙLÉE
6.50

MIXED BERRY CHEESE CAKE
7.50

SORBETTI
Seasonal sorbet (ask your server)
5.50

SOUFFLÈ AL CIOCCOLATO
Chocolate soufflé (oven for 15 min)
6.50

TORTINO DI MELE
Homemade mille feuille apple pie with vanilla ice cream & crème anglaise sauce
6.50

COMPOSTA DI FRUTTI DI BOSCO
Mixed berry compote served warm with vanilla ice cream
7.50

MOUSSE AL CIOCCOLATO
A rich and creamy chocolate mousse on a crust, complimented with strawberry sauce & raspberries
6.50

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Caffè E Te

ESPRESSO
3.75

CAFFÈ LATTE
4.25

CAPPUCCINO
4.25

MACCHIATO
4.00

WHITE COFFEE
3.00

TURKISH COFFEE
3.00

IRISH COFFEE
Jameson whiskey, coffee & cream
8.25

AMERICANO
3.75

DECAFFEINATED COFFEE
4.00

TEA
3.00

GREEN TEA
3.25

HERBAL TEA
3.25

Digestivo

LEMONCELLO
7.00

GRAPPA
7.00

CALVADOS
7.00

FERNET BRANCA
7.00

AMARETTO
7.00

SAMBUCA
7.00

CRÈME DE MENTHE
7.00

TIA MARIA
7.00

BAILEYS
7.00

GRAND MARNIER
7.00

PORT WINE
8.00

APEROL
7.00

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ROMERO

BEVERAGE MENU

Wines by the glass

WHITE

Jordan River Classic | Chardonnay | Jordan	6
Lamberti | Soave | Veneto | Italy	8
Graffigna Reserva Pinot Grigio | Argentina	8
Barton & Guestier | Sauvignon blanc | France	8
Long Mountain | Sauvignon Blanc | South Africa	9
Danzante | Pinot Grigio | Triveneto | Italy	10

RED

Jordan River Reserve | Pinot Noir | Jordan	6
Graffigna Reserva Malbec | Argentina	8
Barton & Guestier | Cabernet Sauvignon | France	8
Long Mountain | Merlot | South Africa	9
Danzante | Chianti | Italy	10

ROSÉ

Jordan River Classic | Shiraz | Jordan	6
Santa Margherita | Valdadige | Italy	10

SPARKLING (200 ml)

JP Chenet | Ice	12
JP Chenet | Rose	12
Prosecco | Bottega Brut	14
Prosecco | Bottega Rose	14
Champagne | Moet & Chandon	25

White wine

JORDAN

Jordan River Classic | Sauvignon Blanc | Mafraq	25
Saint George | Chardonnay | Mafraq	25
Jordan River Reserve | Pinot Grigio | Mafraq	29

ITALY

Ruffino | Pinot Grigio | Venezia	36
Lamberti | Soave | Veneto	34
Fontana Candida | Frascati | Roma	34
Danzante | Pinot Grigio | Triveneto	44
Villa Antinori | Marchesi Antinori | Toscana	48
Santa Margherita | Pinot Grigio | Valdadige	46

FRANCE

Barton & Guestier | Sauvignon Blanc | Cotes De Gascogne	34
Secret De Famille Maison Bichot | Bourgogne	65
Calvet | Sancerre | Sauvignon Blanc | Loire Valley	55
Barton & Guestier | Chardonnay | Chablis	65

CHILE

Santa Digna Reserva | Sauvignon Blanc | Curico Valley	43

SOUTH AFRICA

Long Mountain | Sauvignon Blanc | Western Cape	36

ARGENTINA

Graffigna Reserva Pinot Grigio | Argentina	34

NEW ZEALAND

Kia Ora | Sauvignon Blanc | Marlborough	55
Cloudy Bay | Sauvignon Blanc | Marlborough	75

All prices are subject to 8% vat & 5% service charge.

Red wine

JORDAN

Jordan River Classic | Merlot | Mafraq	25
Saint George | Cabernet Sauvignon | Mafraq	25
Jordan River Reserve | Pinot Noir | Mafraq	29

ITALY

Danzante | Chianti | Toscana	44
Santa Margherita | Chianti | Toscana	46
Villa Antinori | Marchesi Antinori | Toscana	55
Nipozzano Riserva Chianti | Rufina | Toscana	58
Torcicoda | Salento | Marchesi Antinori | Puglia	58
Fontanafredda | Barolo Vigna La Rosa | Piemonte	75
Amarone Della Valpolicella | Bolla | Veneto	100
Poggio Alle Mura Reserva | Castello Banfi | Brunello Di Montalcino | Toscana	115
Tignanello | Marchesi Antinori | Toscana Superiore	200
Solaia | Marchesi Antinori | Toscana Super Premium | 2011	450

FRANCE

Barton & Guestier | Cabernet Sauvignon | Pays-d'oc	34
Barton & Guestier | Chateauneuf-Du-Pape | Rhone Valley	60
Chateau Lafite | Rothschild Pauillac	1000

CHILE

Santa Digna | Cabernet Sauvignon | Curico Valley	43
Escudo Rojo | Baron Philippe De Rothschild | Maipo	55

SOUTH AFRICA

Long Mountain | Merlot | Western Cape	36

ARGENTINA

Graffigna Reserva Malbec | Argentina	34
Amancaya | Malbec, Cabernet Sauvignon | Mendoza	55
Susana Balbo | Malbec | Mendoza	56

Rosé wine

Jordan River | Shiraz | Mafraq | Jordan	25
Santa Margherita | Valdadige | Italy	46
Whispering Angel | Cote De Provence | France	60
Susana Balbo | Mendoza | Argentina	60

Sparkling wine

JP Chenet | Ice	34
JP Chenet | Rose	34
Prosecco | Bottega Brut	42
Prosecco | Bottega Rose	42
Santa Margherita | Spumante Rose	48
Champagne | Moet & Chandon | Imperial Brut	120
Champagne | Moet & Chandon | Dom Perignon	280

Beer

Amstel Bottle	5.5
Heineken Zero (non-alcoholic)	4.5
Carakale (Blonde/Pale)	5.5
Mahou	5.75
Almaza	7
Peroni	7
Heineken	7
Asahi	7.25
Corona	7.75
Guinness	9
Petra	5
Petra (Gluten Free)	5

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Whisky

SCOTCH

	Glass	Bottle
J&B	5	50
Monkey Shoulder Blended Malt	8	90
Johnnie Walker Red Label	7	70
Johnnie Walker Black Label 12 years	8	95
Johnnie Walker Black Label 12 years ((1 Liter)	-	115
Johnnie Walker 18 years	-	170
Johnnie Walker Green Label	-	145
Johnnie Walker Double Black	8.5	125
Johnnie Walker Gold Label	10	150
Johnnie Walker Blue Label	30	420
Chivas Regal 12 years	9	105
Chivas Regal 12 years (1 Liter)	-	120
Chivas Regal 18 years	12	165
Chivas Regal Royal Salute	35	385
Chivas Regal 25 years	-	680
Glenmorangie 10 years	7	95
Glenfiddich 12 years	10	140
Glenfiddich 15 years	14	190
Glenfiddich 21 years	-	520
Glenlivet 12 years	9	120
Glenlivet 15 years	13	175
Macallan 12 years	12	165
Macallan 15 years	20	250

JAPANESE

Akashi Meisei	-	120
Nikka from the barrel	-	170

IRISH

Jameson	6	70
Jameson Black Barrel	8	95

BOURBON

Jack Daniel's | Tennessee	6	70
Gentleman Jack | Tennessee	7	80

INDIAN

Paul John Edited	-	185

TAIWANESE

Omar	-	250

Vodka

	Glass	Bottle
Absolut Blue | Sweden	5	60
Stolichnaya Red | Russia	5	60
Stolichnaya Gold | Russia	5.5	65
Solichnaya Elite | Russia	-	160
Tito's (gluten free) | USA	6	70
Russian Standard | Russia	5.5	65
Russian Platinum | Russia	6	75
Beluga | Russia	7	90
Belvedere | Poland	7	85
Grey Goose | France	7	90
Cîroc | France	7	90
Legend of Kremlin | Russia	7	90
Kettle One | Russia	8	95

Rum

Bacardi | Cuba (1 Liter)	6	70
Havana Club | Cuba	5	60
Captain Morgan | Jamaica (1 Liter)	6	85
Captain Morgan Spiced | Jamaica (1 Liter)	6	85
Diplomatico Mantuano | Venezuela	7	80
Diplomatico Planas | Venezuela	8	100
Diplomatico Reserva Exclusiva | Venezuela	10	120

Gin

Copperhead (50cl)	6	65
Haymans | England	6	65
Beefeater | England	6	65
Beefeater Pink | England	6	65
Chelsea Royal | England	6	65
Bombay | England	6	65
Tanqueray | England	7	75
Tanqueray 10 | Engalnd	8	90
Drumshanbo Gunpowder | Ireland	7	75
Mistral |Ireland	7	80
Sipsmith | England	7	85
Hendrick's | Scotland	9	105
Mare | Spain	9	95

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Brandy

	Glass	Bottle
Hennessy VS	12	140
Hennessy V.S.O.P	17	200
Hennessy XO	25	350
Courvoisier VS (1 Liter)	11	175
Courvoisier V.S.O.P	13	175
Courvoisier XO	22	300

Tequila

Olmeca Silver / Gold	5	60
Jose Cuervo Silver / Gold	6	65
Lunazul Blanco	7	75
Lunazul Reposado	7	80
Lunazul Anejo	8	85
Jose Cuervo 1800 Blanco	8	85
Jose Cuervo 1800 Reposado	9	90
Jose Cuervo 1800 Anejo	9	95
Patrón Silver	10	115
Patrón Reposado	11	125
Patrón Anejo	12	130
Patrón XO Café 375 ml	5	60
Don Julio Biano	12	150
Don Julio Reposado	13	160
Don Julio Anejo	14	170
Don Julio Anejo 1942	16	220
Herradura Plata	9	100
Herradura Reposado	10	110
Herradura Anejo	11	120
Herradura Ultra Anejo	13	145
Casamigos Blanco	9	110
Casamigos Reposado	10	120
Casamigos Anejo	11	130
Clase Azul Plata	14	175
Clase Azul Reposado	19	250
Clase Azul Gold	-	500

Arak

Zumot | Jordan	4	40
Fakra | Lebanon	6	80
Fakra XO | Lebanon	-	100

Soft Drinks

Local Cola Products	2.75
Sodas Water, Tonic Water, Bitter Lemon, Pink Lemonade, Cranberry, Grenadine, Ginger Ale	2.75
Ginger Beer	2.75
Red Bull	3.5
Water Small	2.95
Water Large	4.25
Sparkling Water	3.5

Juices

Fresh Orange / Lemon	
Cranberry	3.5
Apple, Pineapple	3.25
	3

Hot Drinks

Tea, Green Tea, Herbs	
Cappuccino	2.5
American	3.5
Caffe Latte	3
Espresso	3.75
Macchiato	3
Double Espresso	3.5
	4

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ROMERO
RESTAURANT

Managed by
ROMERO
GROUP
SINCE 1979

romerogroup.jo