

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 & original founder Mrs. Flavia Romero

Zuppe



VELLUTATA DI FUNGHI MISTI

Mixed wild mushroom soup

6.00

MINISTRONE 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

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

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 cognac sge sauce

19.00

Dolci



TIRAMISU

Romero's classic tiramisu with crème anglaise sauce

6.50

GELATO

Homemade hazelnut ice cream

6.00

CRÈME BRÛLÉE

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

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	
<i>Jameson whiskey, coffee & cream</i>	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

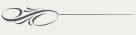
ROMERO



BEVERAGE MENU



Wines by the glass



WHITE

Jordan River Classic Sauvignon blanc Jordan	6
Lamberti Soave Veneto Italy	8
Barton & Guestier Sauvignon blanc France	8
Long Mountain Chardonnay South Africa	8
Danzante Pinot Grigio Triveneto Italy	10
Villa Antinori Marchesi Antinori Italy	13
Villa Sparina Cortese Italy	13

RED

Jordan River Reserve Merlot Jordan	6
Barton & Guestier Cabernet Sauvignon France	8
Long Mountain Merlot South Africa	9
Danzante Chianti Italy	10
Planeta La Segreta Italy	10
Escudo Rojo Baron Philippe De Rothschild Chile	15
Amancaya Malbec Cabernet Sauvignon Argentina	15
Torcicoda Salento Marchesi Antinori Italy	16

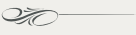
ROSÉ

Jordan River Classic Shiraz Jordan	6
Crios Malbec Argentine	11

SPARKLING (200 ml)

JP Chenet Ice	12
JP Chenet Rose	12
Prosecco Bottega Brut	14
Prosecco Bottega Rose	14

White wine



JORDAN

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

ITALY

Lamberti Soave Veneto	34
Ruffino Pinot Grigio Venezia	36
Danzante Pinot Grigio Triveneto	44
Campotino Passerina Abruzzo 2022	44
Fontanafredda Cortese Santa Margherita Pinot Grigio	
Valdadige Piemonte	46
Dutia Albana Di Romagna 2023	46
Villa Antinori Marchesi Antinori Toscana	48
Villa Sparina Cortese Piemonte	48
Calcarius Nu litre Orange Falanghina Puglia	65

FRANCE

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

CHILE

Santa Digna Reserva Sauvignon Blanc Curico Valley	43
Escudo Rojo Baron Philippe De Rothschild Sauvignon Blanc	55

SOUTH AFRICA

Long Mountain Chardonnay Western Cape	36
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NEW ZEALAND

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

GERMANY

Andi Knauss Reisling Wertumburg	60
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PORTUGAL

Aveleda Fonte Vinho Verde 2023	44
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Red wine



JORDAN

Jordan River Classic Merlot Mafraq	25
Saint George Cabernet Sauvignon Mafraq	25
Jordan River Reserve Pinot Noir Mafraq	30

ITALY

Ruffino Chianti Toscana	36
Danzante Chianti Toscana	44
La Segreta Planeta Nero D'avola 2021	45
Santa Margherita Chianti Toscana	46
Villa Antinori Marchesi Antinori Toscana	55
Nipozzano Chianti Rufina Toscana	58
Torcicoda Salento Marchesi Antinori Puglia	58
Di Gino San Lorenz Montepulciano	60
Trediberri Langhe Nebbiolo 2021	65
Castello Banfi Poggio Alle Mura Reserva	
Brunello Di Montalcino Toscana	115
Bruna Grimaldi Barolo Camilla 2018	120
Querciabella PalaFRENO Toscana 2017	200
Tignanello Marchesi Antinori Toscana Superiore	225
Solaia Marchesi Antinori Toscana Super Premium 2011	500

FRANCE

Barton & Guestier Cabernet Sauvignon Pays-d'oc	34
Moulin De Gassac Blend (Merlot-Based) Languedoc	36
Barton & Guestier Chateauf-neuf-Du-Pape Rhone Valley	65
David Duband Bourgogne Hautes Cotes De Nuits Rouge 2021	
Louis Auguste	85
La Croix Ducru Beaucaillou 2018	160

CHILE

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

SOUTH AFRICA

Long Mountain Merlot Western Cape	36
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SPAIN

La Rioja Alta Aster Tempranillo Repera Del Doura	72
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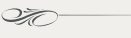
GEORGIA

Pheasants Tears Saperavi Saperaavi Kakheti	60
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ARGENTINA

Amancaya Malbec Cabernet Sauvignon Mendoza	55
Susana Balbo Malbec Mendoza	56

Rosé wine



Jordan River Shiraz Mafraq Jordan	25
Crios Malbec Argentine	46
Whispering Angel Cote De Provence France	60
Susana Balbo Mendoza Argentina	60

Bubbles



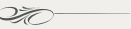
JP Chenet Ice	34
JP Chenet Rose	34
Prosecco Bottega Brut	42
Prosecco Bottega Rose	42
Santa Margherita Spumante Rose	48
Champagne Moet & Chandon Imperial Brut	120
Champagne Moet & Chandon Dom Perignon	280
Champagne Louis Roederer Cristal Brut Vintage 2015	500

Beer



Amstel Bottle	5.5
Petra	5
Petra (Gluten Free)	5
Carakale	6
Mahou	5.75
Almaza	7
Peroni	7
Heineken Bottle	7
Heineken Zero (non-alcoholic)	4.5
Asahi	7.25
Corona	7.75
Guinness	9

Whisky



SCOTCH

	Glass	Bottle
Monkey Shoulder Blended Malt	8	90
Johnnie Walker Red Label	7	70
Johnnie Walker Black Label 12 years	8	95
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 (1 Liter)	30	420
Chivas Regal 12 years	9	105
Chivas Regal 18 years	14	180
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
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
Woodford Reserve	9	135

INDIAN

Paul John Edited	-	185
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TAIWANESE

Omar	-	250
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Vodka



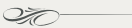
	Glass	Bottle
Tito's (gluten-free) USA	6	70
Russian Standard Russia	5.5	65
Russian Platinum Russia	6	75
Beluga Russia	7	90
Belvedere Poland	7	85
Grey Goose France	7	90
Cîroc France	7	90
Legend of Kremlin Russia	7	90
Kettle One Russia	8	95
Onégín Russia	7	85

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

Gin



Copperhead (50cl) London	9	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 England	8	90
Drumshanbo Gunpowder Ireland	7	75
Mistral Ireland	7	80
Sipsmith England	7	85
Hendrick's Scotland	9	105
Bathtub London	-	95
Ocus 100 cl Belgium	8	130

Brandy



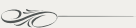
	Glass	Bottle
Courvoisier VS (1 Liter)	11	175
Courvoisier V.S.O.P	17	200
Courvoisier XO	22	300
Hennessy VS	12	140
Hennessy V.S.O.P	17	200
Hennessy XO	30	425

Tequila



Olmeca Silver / Gold	5	65
Jose Cuervo Silver / Gold	6	65
Cazcabel Blanco	6	65
Cazcabel Reposado	6	70
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
Jose Cuervo 1800 Cristalino	11	135
Teremana Blanco	9	92
Teremana Reposado	10	95
Teremana Anejo	11	100
Patrón Blanco	10	115
Patrón Reposado	11	125
Patrón Anejo	12	130
Patrón XO Café 375 ml	5	60
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
Don Julio Blanco	12	150
Don Julio Reposado	13	160
Don Julio Anejo	14	170
Don Julio Anejo 1942	19	265
Clase Azul Plata	14	175
Clase Azul Reposado	19	265
Clase Azul Gold	-	500
Komos Reposado Rosa	-	250
Komos Anejo Cristalino	-	265
Komos Anejo Reserva	-	300

Mezcal



San Cosme	9	110
Los Danzantes Espadín	9	115
Los Danzantes Reposado	11	125
Los Danzantes Anejo	12	135

Arak



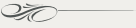
	Glass	Bottle
Zumot Jordan	4	40
Fakra Lebanon	6	80
Fakra XO Lebanon	-	100

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	3.5
Cranberry	3.25
Apple, Pineapple	3

Hot Drinks



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



Managed by
**ROMERO
GROUP**

SINCE 1979

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