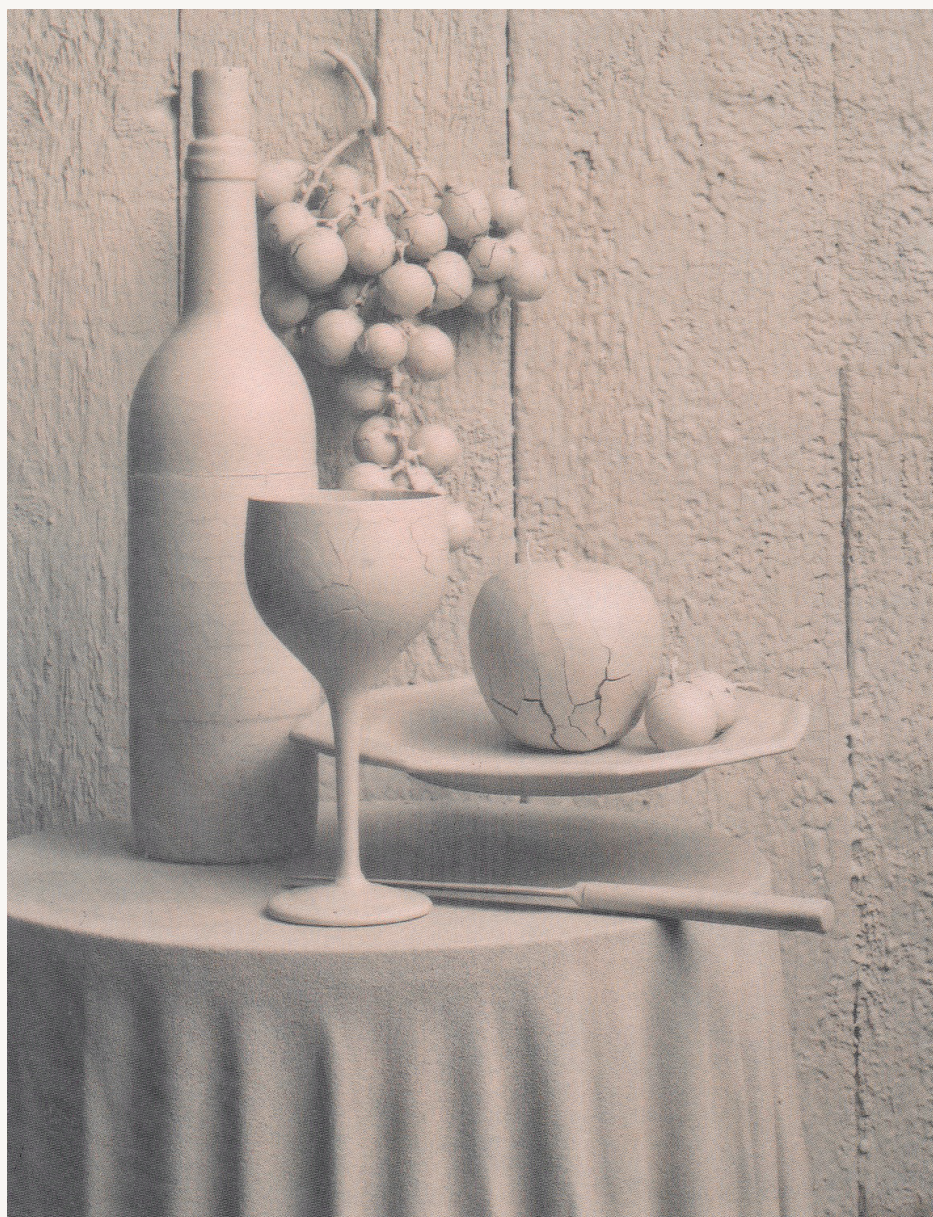


# ***ROMERO***





# he 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...*

## *Zuppe*

*Vellutata Di Funghi Misti* 6.00  
*mixed wild mushroom soup*

*Minestrone Con Pastina* 5.50  
*seasonal vegetable soup*

## *Insalate*

*Insalata marco polo* 8.00  
*mixed leaf salad in honey & balsamic dressing topped with crispy noodles & almonds*

*Insalata misti di campo* 9.00  
*mixed greens, beetroot, glazed cherry tomatoes, goat cheese and caramelized walnuts*

*Insalata di mango e avocado* 10.00  
*mango salad with mixed leaves, avocado, bell peppers in lemon & olive oil dressing*

*Insalata primavera* 10.00  
*lettuce, broccoli, bell pepper & mushrooms in creamy herb dressing*

*Insalata di finnochio e arance* 10.00  
*fennel and orange salad with mixed leaves in smooth orange dressing*

*Classica caprese con mozzarella di bufala* 12.00  
*buffalo cheese, served with marinated cherry tomatoes & basil in pesto dressing*

*Insalata di endivia belga (A)* 13.50  
*endive salad with pomegranate, pecorino, almond & pear in white wine vinaigrette*

*Insalata ai frutti di mare* 15.00  
*seafood salad with celery, fennel, carrots in lemon & olive oil dressing*

## *Antipasti*

<i>Parmigiana di melanzane</i> <i>grilled eggplant layers, mozzarella &amp; parmesan in tomato basil sauce</i>	<i>8.00</i>
<i>Funghi misti saltati</i> <i>mixed wild mushroom with white truffle oil</i>	<i>8.50</i>
<i>Carpaccio di filetto</i> <i>beef carpaccio, rocca, mushrooms and parmesan shaves</i>	<i>14.00</i>
<i>Millefoglie di caprino</i> <i>goat cheese mille feuille, mixed leaves, red grape &amp; walnuts, drizzled in balsamic dressing</i>	<i>10.00</i>
<i>Salmone affumicato</i> <i>smoked salmon with fennel, avocado cream &amp; dill dressing</i>	<i>14.00</i>
<i>Bresaola con fichi e misticanza di insalata (seasonal)</i> <i>bresaola served with mixed leaf salad, fig, parmesan &amp; olive oil drizzle</i>	<i>14.00</i>
<i>Prosciutto di parma (P)</i> <i>parma ham with marinated cantaloupe</i>	<i>16.00</i>
<i>Antipasto misto</i> <i>a selection of appetizers</i>	<i>15.00</i>

## *Risotti*

<i>Risotto ai funghi misti</i> <i>mushroom risotto, parmesan &amp; truffle oil</i>	<i>11.00</i>
<i>Risotto gamberetti e aglio</i> <i>shrimp &amp; garlic risotto</i>	<i>15.00</i>
<i>Risotto ai frutti di mare</i> <i>seafood risotto infused with basil &amp; lemon zest</i>	<i>14.00</i>

## *Pasta*

<i>Tris Di Pasta</i> <i>penne all' arrabbiata, fettuccine alla panna &amp; oriental tonarelli</i>	12.00
<i>Rigatoni Bolognese</i> <i>rigatoni in Bolognese sauce with parmigiano</i>	11.00
<i>Cacio E Pepe</i> <i>capellini mixed with pecorino cheese, butter, &amp; black pepper</i>	11.00
<i>Penne Agli Asparagi</i> <i>penne in creamy asparagus sauce</i>	12.00
<i>Linguine Al Salmone</i> <i>linguine tossed with seared salmon, spinach, parmesan &amp; cream</i>	14.00
<i>Gnocchi Alla "Sorrentina"</i> <i>potato gnocchi with mozzarella, tomato &amp; basil</i>	10.00
<i>Ravioli Melanzane E Bufala</i> <i>eggplant and buffalo cheese ravioli in roasted cherry tomato sauce</i>	10.00
<i>Ravioli Alla Panna</i> <i>spinach and ricotta stuffed ravioli in cream sauce</i>	11.00
<i>Ravioli Al Tartufo</i> <i>ricotta &amp; feta cheese ravioli with black mushrooms in truffle oil sauce</i>	11.00
<i>Spaghetti Ai Frutti Di Mare</i> <i>seafood spaghetti in Pomodoro sauce</i>	14.00

## *Pasta Al Forno*

<i>Cannelloni Al Formaggio</i> <i>rolled pasta sheets with ricotta, buffalo mozzarella and spinach</i>	11.00
<i>Lasagne Bolognese</i>	12.00
<i>Rigatoncini "Casserole"</i> <i>rigantoncini with shrimp, calamari &amp; mussels</i>	14.00

*we offer gluten free & whole wheat pasta*

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## *Pesce*

<i>Salmone Grigliato</i>	22.00
<i>grilled fresh Norwegian salmon served with creamy mustard sauce &amp; mashed potato</i>	
<i>Orata Scottata Con Zucchini Trifolati Alla Menta</i>	24.00
<i>pan seared sea bass with sautéed zucchini, roasted cherry tomatoes in creamy caper sauce</i>	
<i>Spigola Alla Griglia Con Misticanza</i>	24.00
<i>grilled sea bass served with seasonal vegetables drizzled with lemon oil</i>	
<i>Grigliata Mista Di Mare</i>	28.00
<i>grilled fish, calamari, shrimp, mussels &amp; sea scallops</i>	

## *Pollo*

<i>Pollo Alla Modenese</i>	15.00
<i>chicken breast in creamy mustard sauce &amp; sautéed vegetables</i>	
<i>Pollo Alla Milanese Con Parmigiano E Pomodoro</i>	16.00
<i>breaded crispy chicken breast topped with melted mozzarella cheese &amp; tomato sauce</i>	
<i>Pollo Alla Melanzane Con Caponata Siciliana</i>	16.00
<i>pan seared chicken topped roasted eggplant, mozzarella &amp; parmigiana, &amp; Sicilian caponata</i>	

## *Vitello E Manzo*

<i>Filetto Di Manzo Australiano Nutito A Granturco</i> <i>Australian corn fed beef fillet with mashed potato &amp; seasonal vegetables</i>	<i>36.00</i>
<i>Medaglione Di Black Angus Grigliato Con Salsa</i> <i>Medallions of black angus beef tenderloin in creamy mustard glaze "parigina"</i>	<i>36.00</i>
<i>Costata Di Manzo Alla Griglia Con Purè Di Patate</i> <i>Char-grilled ribeye steak with mixed greens &amp; seasonal vegetables</i>	<i>38.00</i>
<i>Piccata Di Vitello Al Limone</i> <i>Veal cooked in lemon sauce</i>	<i>18.00</i>
<i>Vitello Al Gorgonzola</i> <i>Veal with gorgonzola (blue cheese) &amp; mushroom sauce</i>	<i>19.00</i>
<i>Scaloppine Alla Rucola</i> <i>Veal in a delicate creamy watercress &amp; rucola sauce</i>	<i>18.00</i>
<i>Saltimbocca Alla Romana (P) (A)</i> <i>Veal picatta with ham &amp; cheese in cognac sge sauce</i>	<i>21.00</i>

## *Dolci*

<i>Tiramisu</i> <i>Romero's classic tiramisu</i>	<i>7.00</i>
<i>Gelato</i> <i>Homemade hazelnut ice cream</i>	<i>6.50</i>
<i>Crème Brûlée</i>	<i>7.00</i>
<i>Mixed Berry Cheesecake</i>	<i>8.00</i>
<i>Sorbetto</i> <i>Seasonal sorbet (ask your server)</i>	<i>6.00</i>
<i>Soufflè Al Cioccolato</i> <i>Chocolate soufflé (oven for 15 min)</i>	<i>7.00</i>
<i>Tortino Di Mele</i> <i>Homemade mille feuille apple pie with vanilla ice cream &amp; crème anglaise sauce</i>	<i>7.00</i>
<i>Mousse Al Cioccolato</i> <i>A rich and creamy chocolate mousse on a crust, complimented with strawberry sauce &amp; raspberries</i>	<i>7.00</i>
<i>Composta Di Frutti Di Bosco</i> <i>Mixed berry compote served warm with vanilla ice cream (contains only coconut sugar &amp; maple syrup)</i>	<i>8.00</i>

## *Caffè E Te*

<i>Espresso</i>	3.75
<i>Caffè Latte</i>	4.25
<i>Cappuccino</i>	4.25
<i>Macchiato</i>	4.00
<i>White Coffee</i>	3.00
<i>Turkish Coffee</i>	3.00
<i>Irish Coffee</i>	
<i>Jameson Whiskey, Coffee &amp; Cream</i>	8.25
<i>Americano</i>	3.75
<i>Decaffeinated Coffee</i>	4.00
<i>Tea</i>	3.00
<i>Green Tea</i>	3.25
<i>Herbal Tea</i>	3.25

## *Digestivo*

<i>Limoncello</i>	
<i>Amaro</i>	
<i>Grappa</i>	7.00
<i>Calvados</i>	7.00
<i>Fernet Branca</i>	7.00
<i>Amaretto</i>	7.00
<i>Sambuca</i>	7.00
<i>Crème De Menthe</i>	7.00
<i>Tia Maria</i>	7.00
<i>Baileys</i>	7.00
<i>Grand Marnier</i>	7.00
<i>Port Wine</i>	7.00
<i>Aperol</i>	7.00
	8.00
	7.00

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

### Rosé

Jordan River Classic   Shiraz   Jordan	
Crios   Malbec   Argentine	6

### Sparkling (200 ml)

JP Chenet   Ice	11
JP Chenet   Rose	
Prosecco   Bottega Brut	12
Prosecco   Bottega Rose	12
	14
	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	34
Ruffino   Pinot Grigio   Venezia 36	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   Vinbo Verde 2023	44
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## Red wine

### Jordan

<i>Jordan River Classic   Merlot   Mafraq</i>	25
<i>Saint George   Cabernet Sauvignon   Mafraq</i>	25
<i>Jordan River Reserve   Pinot Noir   Mafraq</i>	30

### Italy

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

### France

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

### Chile

<i>Santa Digna   Cabernet Sauvignon   Curico Valley</i>	43
<i>Escudo Rojo   Baron Philippe De Rothschild   Maipo</i>	55

### South Africa

<i>Long Mountain   Merlot   Western Cape</i>	36
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### Spain

<i>La Rioja Alta Aster   Tempranillo   Repera Del Doura</i>	72
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## Georgia

<i>Pheasants Tears Saperavi   Saperaavi Kakbiti</i>	60
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## Argentina

<i>Amancaya   Malbec   Cabernet Sauvignon   Mendoza</i>	55
<i>Susana Balbo   Malbec   Mendoza</i>	56

## Rosé wine

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

## Bubbles

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

## Beer

<i>Amstel Bottle</i>	5.5
<i>Petra</i>	5
<i>Petra (Gluten Free)</i>	5
<i>Carakale</i>	6
<i>Mabou</i>	5.75
<i>Almaza</i>	7
<i>Peroni</i>	7
<i>Heineken Bottle</i>	7
<i>Heineken Zero (non-alcoholic)</i>	4.5
<i>Asabi</i>	7.25
<i>Corona</i>	7.75
<i>Guinness</i>	9

## Whisky

	Glass	Bottle
<i>Monkey Shoulder Blended Malt</i>	8	90
<i>Johnnie Walker Red Label</i>	7	70
<i>Johnnie Walker Black Label 12 years</i>	8	95
<i>Johnnie Walker 18 years</i>	-	170
<i>Johnnie Walker Green Label</i>	-	145
<i>Johnnie Walker Double Black</i>	8.5	125
<i>Johnnie Walker Gold Label</i>	10	150
<i>Johnnie Walker Blue Label (1 Liter)</i>	30	420
<i>Chivas Regal 12 years</i>	9	105
<i>Chivas Regal 18 years</i>	14	180
<i>Chivas Regal Royal Salute</i>	35	385
<i>Chivas Regal 25 years</i>	-	680
<i>Glenmorangie 10 years</i>	7	95
<i>Glenfiddich 12 years</i>	10	140
<i>Glenfiddich 15 years</i>	14	190
<i>Glenfiddich 21 years</i>	-	520
<i>Macallan 12 years</i>	12	165
<i>Macallan 15 years</i>	20	250

## Japanese

<i>Akasbi Meisei</i>	-	120
<i>Nikka from the barrel</i>	-	170

## Irish

<i>Jameson</i>	6	70
<i>Jameson Black Barrel</i>	8	95

## Bourbon

<i>Jack Daniel's   Tennessee</i>	6	70
<i>Gentleman Jack   Tennessee</i>	7	80
<i>Woodford Reserve</i>	9	135

## Indian

<i>Paul John Edited</i>	-	185
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## Taiwanese

<i>Omar</i>	-	250
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## Vodka

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

## Rum

<i>Bacardi   Cuba (1 Liter)</i>	6	70
<i>Havana Club   Cuba</i>	5	60
<i>Captain Morgan   Jamaica (1 Liter)</i>	6	85
<i>Captain Morgan Spiced   Jamaica (1 Liter)</i>	6	85

## Gin

<i>Copperhead (50cl)   London</i>	9	65
<i>Haymans   England</i>	6	65
<i>Beefeater   England</i>	6	65
<i>Beefeater Pink   England</i>	6	65
<i>Chelsea Royal   England</i>	6	65
<i>Bombay   England</i>	6	65
<i>Tanqueray   England</i>	7	75
<i>Tanqueray 10   England</i>	8	90
<i>Drumsbanbo Gunpowder   Ireland</i>	7	75
<i>Mistral   Ireland</i>	7	80
<i>Sipsmith   England</i>	7	85
<i>Hendrick's   Scotland</i>	9	105
<i>Bathtub   London</i>	-	95
<i>Ocus 100 cl   Belgium</i>	8	130

## Brandy

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

## Tequila

<i>Olmeca Silver / Gold</i>	5	65
<i>Jose Cuervo Silver / Gold</i>	6	65
<i>Cazcabel Blanco</i>	6	65
<i>Cazcabel Reposado</i>	6	70
<i>Lunazul Blanco</i>	7	75
<i>Lunazul Reposado</i>	7	80
<i>Lunazul Anejo</i>	8	85
<i>Jose Cuervo 1800 Blanco</i>	8	85
<i>Jose Cuervo 1800 Reposado</i>	9	90
<i>Jose Cuervo 1800 Anejo</i>	9	95
<i>Jose Cuervo 1800 Cristalino</i>	11	135
<i>Teremana Blanco</i>	9	92
<i>Teremana Reposado</i>	10	95
<i>Teremana Anejo</i>	11	100
<i>Patrón Blanco</i>	10	115
<i>Patrón Reposado</i>	11	125
<i>Patrón Anejo</i>	12	130
<i>Patrón XO Café 375 ml</i>	5	60
<i>Herradura Plata</i>	9	100
<i>Herradura Reposado</i>	10	110
<i>Herradura Anejo</i>	11	120
<i>Herradura Ultra Anejo</i>	13	145
<i>Casamigos Blanco</i>	9	110
<i>Casamigos Reposado</i>	10	120
<i>Casamigos Anejo</i>	11	130
<i>Don Julio Blanco</i>	12	150
<i>Don Julio Reposado</i>	13	160
<i>Don Julio Anejo</i>	14	170
<i>Don Julio Anejo 1942</i>	19	265
<i>Clase Azul Plata</i>	14	175
<i>Clase Azul Reposado</i>	19	265
<i>Clase Azul Gold</i>	-	500
<i>Komos Reposado Rosa</i>	-	250
<i>Komos Anejo Cristalino</i>	-	265
<i>Komos Anejo Reserva</i>	-	300

## Mezcal

	Glass	Bottle
<i>San Cosme</i>	9	110
<i>Los Danzantes Espadín</i>	9	115
<i>Los Danzantes Reposado</i>	11	125
<i>Los Danzantes Anejo</i>	12	135

## Arak

<i>Zumot   Jordan</i>	4	40
<i>Fakra   Lebanon</i>	6	80
<i>Fakra XO   Lebanon</i>	-	100

## Soft Drinks

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

## Juices

<i>Fresh Orange / Lemon</i>	3.5
<i>Cranberry</i>	3.25
<i>Apple, Pineapple</i>	3

## Hot Drinks

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



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