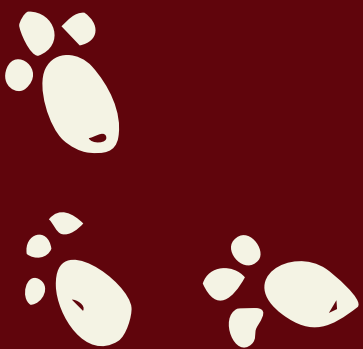




## OUR MENU

A Culinary Journey Through the Streets of Rome  
Homemade tonnarelli pasta, served with traditional sauces.  
But that's not all—at Romeo, you'll find a selection  
of dishes that celebrate authentic Roman cuisine,  
reimagined with a modern and lighter touch.  
From crispy supplì to generous charcuterie boards, from thin  
and crunchy Roman-style pizzas to house-made desserts—  
every dish is crafted to offer you a truly unique experience.  
Whether you're a fan of tradition or eager to explore new flavors,  
our menu is designed to win you over, bite after bite!

1	Cereals containing gluten and their derivatives (wheat, barley, oats, spelt, kamut)	8	Tree nuts and their derivatives (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)
2	Crustaceans and crustacean-based products	9	Celery and celery-based products
3	Eggs and egg-based products	10	Mustard and mustard-based products
4	Fish and fish-based products	11	Sesame seeds and sesame-based products
5	Peanuts and peanut-based products	12	Sulfur dioxide and sulfites in concentrations exceeding 10 mg/kg
6	Soybeans and soybean-based products	13	Lupin and lupin-based products
7	Milk and milk-based products	14	Molluscs and molluscs-based products



IL GUSTO DEI VICOLI DI ROMA



Appetizers

<b>HOUSE CHARCUTERIE BOARD</b> <sup>7</sup> .....	20€
Selection of cured meats and cheeses	
<b>BRAISED BEEF MEATBALLS</b> <sup>1,3,4,7,9</sup> .....	11€
Slow-cooked beef meatballs with italian green sauce	
<b>ROMAN-STYLE TRIPE</b> <sup>7,9</sup> .....	12€
Tripe with tomato, Cibaria's pecorino cheese and wild mint	
<b>GRANDMA'S MEATBALLS IN SAUCE</b> <sup>1,3,7,9</sup> .....	12€
Homestyle beef meatballs in tomato sauce	
<b>PUMPKIN E MUSHROOMS SERVED IN A TRADITIONAL CLAY POT</b> <sup>7</sup> .....	10€
Pumpkin cream, cardoncelli mushrooms, San Rocco's guanciale, roasted pumpkin and gorgonzola cheese	

Artichokes



<b>JEWISH-STYLE</b> .....	8€
Romanesco artichoke, golden and crispy fried	
<b>ROMAN-STYLE</b> <sup>4,12</sup> .....	8€
Braised Roman artichoke with white wine, wild mint and anchovies	
<b>ARTICHOKE SALAD</b> <sup>7</sup> .....	10€
Juliennes artichokes, pepper, parsley and Grana Padano	

Maritozzi



<b>OXTAIL</b> <sup>1,3,7,9</sup> .....	8€
Traditional Roman braised oxtail stew	
<b>PUNTARELLE</b> <sup>1,3,4,7,12</sup> .....	8€
Stracciatella, puntarelle, anchovies and sweet-and-sour onion	
<b>PUMPKIN</b> <sup>1,3,7</sup> .....	8€
Pumpkin, mushrooms and gorgonzola cheese	

Salads

<b>CHICKEN CAESAR SALAD</b> <sup>1,4,7,10</sup> .....	14€
Mixed greens with grilled chicken, croutons, parmesan shavings and caesar dressing	
<b>VEGAN SALAD</b> <sup>10</sup> .....	13€
Baby spinach, red slaw, green apple, pomegranate and honey mustard sauce	
<b>TUNA &amp; BUFFALO MOZZARELLA SALAD</b> <sup>4,7,12</sup> .....	14€
Mixed greens with cherry tomatoes, tuna, olives and buffalo mozzarella	
<b>WALNUT, PECORINO AND POMEGRANATE</b> <sup>7,8</sup> .....	13€
Mixed greens with walnuts, Cibaria's pecorino cheese and pomegranate	

Tonnarelli

HOME-MADE FRESH TONNARELLI PASTA

<b>CACIO E PEPE</b> <sup>1,3,7</sup> .....	14€
Cibaria's pecorino cheese, white and black pepper	
<b>CARBONARA</b> <sup>1,3,7</sup> .....	15€
Egg, Cibaria's pecorino cheese and San Rocco's guanciale	
<b>AMATRICIANA</b> <sup>1,3,7</sup> .....	15€
San Rocco's guanciale and organic tomato	
<b>GRICIA</b> <sup>1,3,7</sup> .....	15€
San Rocco's guanciale and Cibaria's pecorino cheese	
<b>OXTAIL SAUCE</b> <sup>1,3,7,9</sup> .....	16€
Slow-cooked oxtail ragù	
<b>CIOCIARA</b> <sup>1,3,7,9</sup> .....	13€
Tomato and parmesan	
<b>GRICIA WITH ARTICHOKE</b> <sup>1,3,7</sup> .....	16€
Cibaria's pecorino cheese, San Rocco's guanciale and artichokes	
<b>Thursday Gnocchi</b> .....	/€
Home-made potato gnocchi, only on thursdays	

Main Courses

<b>ROMAN-STYLE SALTIMBOCCA</b> <sup>1,7</sup> .....	18€
Veal with San Rocco's prosciutto and sage	
<b>SLOW-ROASTED VEAL BRISKET</b> .....	18€
Oven-roasted veal brisket	
<b>ROMAN OXTAIL STEW</b> <sup>9</sup> .....	18€
Traditional Roman braised oxtail stew	
<b>SLICED BEEF STEAK</b> .....	23€
Grilled sirloin steak with mashed potatoes	
<b>GRILLED CHICKEN THIGH</b> <sup>4,8,12</sup> .....	15€
Grilled chicken thigh with sautéed broccolini	
<b>BEEF CHEEK</b> <sup>9,7</sup> .....	19€
Braised beef cheek with red wine and juniper berries	
<b>RABBIT CACCIATORE</b> <sup>4,12</sup> .....	18€
Rabbit, rosemary, garlic, capers, bay leaf, anchovies and white wine	

Contorni

<b>SAUTÉED BROCCOLINI</b> .....	7€
Sautéed chicory with garlic, extra virgin olive oil and chili Available with lemon upon request	
<b>ROMAN-STYLE PUNTARELLE</b> <sup>4,12</sup> .....	8€
Puntarelle with anchovies sauce	
<b>ROASTED POTATOES</b> .....	6€
<b>SAUTÉED BROCCOLINI</b> .....	7€
Sautéed broccolini with garlic, extra virgin olive oil and chili	

Pizzas

Red Pizza

<b>MARGHERITA</b> <sup>1,7</sup> .....	10€
Tomato, mozzarella and basil	
<b>MARGHERITA WITH BUFFALO MOZZARELLA</b> <sup>1,7</sup> ...	13€
Tomato, buffalo mozzarella and basil	
<b>MARINARA</b> <sup>1,4,12</sup> .....	10€
Tomato, garlic, origano and olive oil	
<b>NAPOLI</b> <sup>1,4,7,12</sup> .....	12€
Tomato, mozzarella and anchovies	
<b>DIAVOLA</b> <sup>1,7</sup> .....	12€
Tomato, mozzarella and spicy salami	

White Pizza

<b>ZUCCHINI FLOWERS AND ANCHOVIES</b> <sup>1,4,7,12</sup> .....	14€
Mozzarella, zucchini flowers and anchovies	
<b>POTATOES, SMOKED PROVOLA AND GUANCIALE</b> <sup>1,7</sup> .....	14€
Mozzarella, potatoes, provola cheese and San Rocco's Guanciale	
<b>FOUR CHEESE</b> <sup>1,7</sup> .....	12€
Mozzarella, Grana Padano, caciotta cheese and provola cheese	
<b>CHICORY AND SAUSAGE</b> <sup>1,7</sup> .....	13€
Mozzarella, sautéed chicory and sausage	
<b>VEGETARIAN</b> <sup>1,7</sup> .....	12€
Mozzarella and seasonal vegetables	
<b>MUSHROOM AND SAUSAGE</b> <sup>1,7</sup> .....	13€
Mozzarella, cardoncelli mushrooms and sausage	
<b>TUNA AND ONION</b> <sup>1,4,7,12</sup> .....	13€
Mozzarella, tuna filets and sweet-and-sour onion	
<b>ARTICHOKES AND GUANCIALE</b> <sup>1,7</sup> .....	14€
Mozzarella, artichokes, San Rocco's Guanciale and Cibaria's pecorino cheese	
<b>BROCCOLI AND SALAMI</b> <sup>1</sup> .....	13€
Broccoli cream soup, spicy salami and Romanesco broccoli florets	

Special Pizzas

<b>CAPRICCIOSA</b> <sup>1,3,7</sup> .....	14€
Mozzarella, cardoncelli mushrooms, Taggiasca olives crumble, San Rocco's prosciutto, confit tomatoes, egg, artichoke and basil	
<b>ALICETTA</b> <sup>1,4,7,12</sup> .....	16€
Tomato, anchovies filets, stracciatella, Taggiasca olives crumble and basil	
<b>PUNTARELLE AND ANCHOVIES</b> <sup>1,4,7,12</sup> .....	17€
Focaccia with Roman-style puntarelle, anchovies filets, stracciatella and sweet-and-sour onion	
<b>PUMPKIN</b> <sup>7</sup> .....	15€
Pumpkin cream, provola cheese, cardoncelli mushrooms, San Rocco' guanciale and parsley	
<b>HAM AND CHIPS</b> <sup>1,7</sup> .....	14€
Mozzarella, cooked ham with herbs, potato chips with pepper and rosemary and parmesan cheese fondue	
<b>PESTO AND BUFFALO MOZZARELLA</b> <sup>1,7</sup> .....	15€
Focaccia with buffalo mozzarella, semi-dried tomatoes, San Rocco's prosciutto and basil pesto	

Fried and crispy bites

<b>SUPPLÌ AL TELEFONO 2PZ</b> <sup>1,7,9</sup> .....	7€
Crispy rice croquette with tomato and melted mozzarella core	
<b>FRIED ANCHOVIES</b> <sup>1,4</sup> .....	10€
Fresh anchovies, breaded and fried until golden	
<b>TESTACCIO-STYLE FRIED FOOD</b> <sup>1,3,4,7,9</sup> .....	16€
Crispy rice croquette, zucchini flower, cod fillet, boiled meatball and rustic fries	
<b>BATTERED SALT COD FILLED 2PZ</b> <sup>1,4,7</sup> .....	9€
Battered and fried zucchini flower stuffed with mozzarella and anchovies	
<b>RUSTIC FRIES</b> .....	6€
Hand-cut potatoes, fried with skin on	
<b>BRUSCHETTA WITH TOMATO</b> <sup>1</sup> .....	5€
Homemade bread with red and yellow cherry tomatoes	

Cover charge

Lunch: 2€      Dinner, Weekends and Holidays: 3€