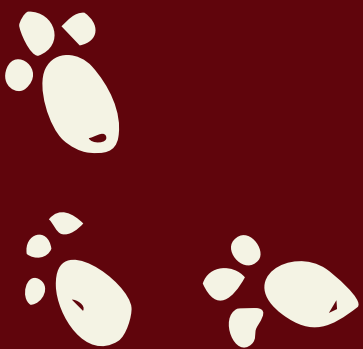




OUR MENU

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

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

Artichokes



JEWISH-STYLE	7€
Romanesco artichoke, golden and crispy fried	
ROMAN-STYLE ^{4,12}	7€
Braised Roman artichoke with white wine, wild mint and anchovies	
ARTICHOKE SALAD ⁷	10€
Juliennes artichokes, pepper, parsley and Grana Padano	

Maritozzi



OXTAIL ^{1,3,7,9}	8€
Traditional Roman braised oxtail stew	
PUNTARELLE ^{1,3,4,7,12}	8€
Stracciatella, puntarelle, anchovies and sweet-and-sour onion	
PUMPKIN ^{1,3,7}	8€
Pumpkin, mushrooms and gorgonzola cheese	

Salads

CHICKEN CAESAR SALAD ^{1,4,7,10}	12€
Mixed greens with grilled chicken, croutons, parmesan shavings and caesar dressing	
VEGAN SALAD ¹⁰	12€
Baby spinach, red slaw, green apple, pomegranate and honey mustard sauce	
TUNA & BUFFALO MOZZARELLA SALAD ^{4,7,12}	13€
Mixed greens with cherry tomatoes, tuna, olives and buffalo mozzarella	
WALNUT, PECORINO AND POMEGRANATE ^{7,8}	11€
Mixed greens with walnuts, Cibaria's pecorino cheese and pomegranate	

Tonnarelli



HOME-MADE FRESH TONNARELLI PASTA

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



Main Courses

ROMAN-STYLE SALTIMBOCCA ^{1,7}	17€
Veal with San Rocco's prosciutto and sage	
SLOW-ROASTED VEAL BRISKET	17€
Oven-roasted veal brisket	
ROMAN OXTAIL STEW ⁹	17€
Traditional Roman braised oxtail stew	
SLICED BEEF STEAK	22€
Grilled sirloin steak with mashed potatoes	
GRILLED CHICKEN THIGH ^{4,8,12}	15€
Grilled chicken thigh with sautéed broccolini	
BEEF CHEEK ^{9,7}	18€
Braised beef cheek with red wine and juniper berries	
RABBIT CACCIATORE ^{4,12}	17€
Rabbit, rosemary, garlic, capers, bay leaf, anchovies and white wine	

Contorni

SAUTÉED BROCCOLINI	6€
Sautéed chicory with garlic, extra virgin olive oil and chili Available with lemon upon request	
ROMAN-STYLE PUNTARELLE ^{4,12}	8€
Puntarelle with anchovies sauce	
ROASTED POTATOES	6€
SAUTÉED BROCCOLINI	6€
Sautéed broccolini with garlic, extra virgin olive oil and chili	

Pizzas

Red Pizza

MARGHERITA ^{1,7}	9€
Tomato, mozzarella and basil	
MARGHERITA WITH BUFFALO MOZZARELLA ^{1,7} ...	11€
Tomato, buffalo mozzarella and basil	
MARINARA ^{1,4,12}	9€
Tomato, garlic, origano and olive oil	
NAPOLI ^{1,4,7,12}	11€
Tomato, mozzarella and anchovies	
DIAVOLA ^{1,7}	10€
Tomato, mozzarella and spicy salami	

White Pizza



ZUCCHINI FLOWERS AND ANCHOVIES ^{1,4,7,12}	11€
Mozzarella, zucchini flowers and anchovies	
POTATOES, SMOKED PROVOLA AND GUANCIALE ^{1,7}	10€
Mozzarella, potatoes, provola cheese and San Rocco's Guanciale	
FOUR CHEESE ^{1,7}	10€
Mozzarella, Grana Padano, caciotta cheese and provola cheese	
CHICORY AND SAUSAGE ^{1,7}	10€
Mozzarella, sautéed chicory and sausage	
VEGETARIAN ^{1,7}	10€
Mozzarella and seasonal vegetables	
MUSHROOM AND SAUSAGE ^{1,7}	10€
Mozzarella, cardoncelli mushrooms and sausage	
TUNA AND ONION ^{1,4,7,12}	10€
Mozzarella, tuna filets and sweet-and-sour onion	
ARTICHOKEs AND GUANCIALE ^{1,7}	14€
Mozzarella, artichokes, San Rocco's Guanciale and Cibaria's pecorino cheese	
BROCCOLI AND SALAMI ¹	13€
Broccoli cream soup, spicy salami and Romanesco broccoli florets	

Special Pizzas

CAPRICCIOSA ^{1,3,7}	12€
Mozzarella, cardoncelli mushrooms, Taggiasca olives crumble, San Rocco's prosciutto, confit tomatoes, egg, artichoke and basil	
ALICETTA ^{1,4,7,12}	13€
Tomato, anchovies filets, stracciatella, Taggiasca olives crumble and basil	
PUNTARELLE AND ANCHOVIES ^{1,4,7,12}	16€
Focaccia with Roman-style puntarelle, anchovies filets, stracciatella and sweet-and-sour onion	
PUMPKIN ⁷	15€
Pumpkin cream, provola cheese, cardoncelli mushrooms, San Rocco' guanciale and parsley	
HAM AND CHIPS ^{1,7}	14€
Mozzarella, cooked ham with herbs, potato chips with pepper and rosemary and parmesan cheese fondue	
SPRING ^{1,7}	15€
Buffalo mozzarella, confit tomatoes, San Rocco's prosciutto and basil pesto	

Fried and crispy bites



SUPPLÌ AL TELEFONO ^{1,7,9}	2€
Crispy rice croquette with tomato and melted mozzarella core	
FRIED ANCHOVIES ^{1,4}	9€
Fresh anchovies, breaded and fried until golden	
MATCHSTICK ZUCCHINI ^{1,3}	6€
Julienne-cut zucchini, fried with egg and flour	
BATTERED SALT COD FILLED ^{1,4,7}	6€
Battered and fried zucchini flower stuffed with mozzarella and anchovies	
STUFFED ZUCCHINI BLOSSOM ^{1,4,7}	3,5€
Battered and fried zucchini flower stuffed with mozzarella and anchovies	
RUSTIC FRIES	5€
Hand-cut potatoes, fried with skin on	
BRUSCHETTA WITH TOMATO ¹	4€
Homemade bread with red and yellow cherry tomatoes	

Cover charge

Lunch: 1,5€ Dinner, Weekends and Holidays: 2,5€