

Romana's



Starters

Selection of Olives £4.95
a variety of marinated olives. (VE, GF)

Soup of the Day £6.95
chef's special seasonal soup served with warm bread.

Garlic Bread £8.95
stone-baked pizza base topped with a hint of garlic butter. Add cheese £2 (VE, D)

Insalata Caprese £9.95
fresh mozzarella, tomatoes, basil drizzled with olive oil. (VG, GF, D)

Gamberoni piccanti £12.95
spicy king prawns sautéed with garlic, chilli, olive oil served with toasted bread. (SF)

Bruschetta al pomodoro £7.95
toasted bread topped with fresh tomatoes, parmesan cheese, basil, garlic, and olive oil. (VE, D)

Pasta

Lasagne al forno £16.95
layers of fresh pasta, rich beef ragù, creamy béchamel sauce and melted cheese. (D, E)

Melanzane alla parmigiana £14.95
baked aubergine with tomato sauce, mozzarella, and parmesan. (VG, GF, D)

Risotto alla zucca £16.95
cubed butternut squash risotto, sautéed spinach and sage. (VG, GF, D)

Penne all'arrabbiata £13.95
penne pasta in a spicy tomato and garlic sauce. (VG, VE), (ask server for gluten free)

Linguine alla carbonara £17.95
classic roman dish with eggs, pecorino cheese, pancetta. (D, E)

Pizza

Pizza Margherita £13.95
classic pizza with tomato sauce, fresh mozzarella, and basil. (VG, D, ask server for gluten free/vegan)

Pizza alla 'nduja £16.95
salami on a tomato and mozzarella base. (D)

Pizza diavola con pollo £16.95
a fiery pizza with spicy chicken, chilli, and mozzarella. (D)

Quattro Formaggi £15.95
a rich blend of four italian cheeses- mozzarella, gorgonzola, cheddar and parmesan. (D)

Carne/Pesce

Petto di pollo ripieno £22.95
chicken breast stuffed with spinach and mozzarella, served with dauphinoise potatoes and a refined chicken jus. (GF, D)

Branzino in padella £24.95
pan-fried sea bass topped with basil pesto & cherry tomatoes, served with new potatoes & seasonal vegetables. (SF, GF, N, D)

Agnello alla toscana £23.95
tender welsh lamb chops cooked with tuscan herbs and garlic, served with crushed new potatoes and a refined lamb jus. (GF)

Filetto di salmone £24.95
poached salmon with a light lemon and herb butter, served with fondant potatoes and seasonal vegetables. (SF, GF, D)

Grill

6 oz Fillet Steak £32.95
premium cut. (GF)

10 oz Rib Eye Steak £28.95
juicy, well-marbled steak (GF)

10 oz Rump Steak £25.95
lean, tender and flavourful. (GF)

All steaks served with hand cut chips, grilled tomato, mushroom and a choice of sauce: peppercorn, diane or garlic butter

Sides

Patate Fritte £4.95
classic salted fries (VE, GF/ D, GF)

Spinaci £4.95
sautéed spinach with garlic and olive oil. warm bread. (VE, GF)

Truffle Patate Fritte £6.95
classic fries with truffle oil and parmesan. (VE, GF/ D, GF)

Rocket And Parmesan Salad £4.95
with a balsamic vinaigrette. (VG, GF)

Tenderstem Broccoli £4.95
lightly steamed and drizzled with olive oil and sea salt. (VE, GF)

Purè di patate al tartufo £5.95
creamy mashed potatoes infused with truffle and melted cheese. (VG, GF, D)

Dessert Menu

Panna cotta

silky vanilla panna cotta with mixed berry coulis
and buttery shortbread (VG, D, E)

£5.95

Hot chocolate fondant

decadent chocolate with a warm molten centre,
finished with vanilla gelato (VG, D, E)

£8.95

Affogato al caffè

a shot of hot espresso poured over creamy
vanilla ice cream. (VG, GF, D)

£4.95

Gelato artigianale

three scoops of creamy italian gelato available in a selection
of classic and seasonal flavours. (Ask server for allergen info)

£7.95

Sticky Toffee Pudding

a rich, moist sponge made with dates, served warm with a luscious
toffee sauce and a scoop of vanilla ice cream. (VG, D, E)

£7.95

ALLERGY AWARENESS: Some of our dishes may contain one or more allergens that you may potentially be allergic to. Despite our best efforts we cannot 100% guarantee against cross contamination. For this reason, we cannot accommodate people with severe. If you do have any allergies or dietary requirements, please ask.

Wine List

Red Wine

175 ML 250 ML BOTTLE

| | | | | |
|----|--|-------|--------|--------|
| 01 | Tempus Two Cabernet Sauvignon — Australia smooth and elegant with ripe blackcurrant, plum and gentle spice. | £7.50 | £10.00 | £23.50 |
| 02 | Tempus Two Sliver Series Merlot — Australia soft and juicy with cherry, raspberry and a mellow, rounded finish. | £7.50 | £10.00 | £23.50 |
| 03 | Equino Malbec — Argentina bold and fruity with blackberry, cocoa notes and silky tannins. | £8.50 | £11.00 | £28.00 |
| 04 | Growers Gate Shiraz — Australia rich and full-bodied with dark fruit, pepper spice and soft vanilla. | £9.00 | £11.50 | £30.00 |
| 05 | Alma de Chile Merlot — Chile light, fruity and smooth with plum and cherry flavours. | £8.50 | £11.00 | £28.00 |
| 06 | Maestri Primitivo Puglia — Italy deep and ripe with blackberry, fig and warm spice. | £8.50 | £11.00 | £28.00 |

White Wine

175 ML 250 ML BOTTLE

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|----|--|--------|--------|--------|
| 07 | Sereno Pinot Grigio — Italy crisp and refreshing with pear, apple and a zesty finish. | £7.00 | £9.50 | £22.00 |
| 08 | Luna Azul Sauvignon Blanc — Chile bright and aromatic with citrus, melon and fresh acidity. | £7.00 | £9.50 | £22.00 |
| 09 | Down Under Chardonnay — Australia smooth and ripe with peach, melon and a touch of vanilla. | £7.50 | £10.00 | £23.50 |
| 10 | Growers Gate Chardonnay — Australia fresh and clean with citrus, apple and gentle oak hints. | £8.50 | £11.00 | £28.00 |
| 11 | Picpoul de Pinet — France crisp and dry with lemon, lime and light minerality. | £10.50 | £13.50 | £35.00 |
| 12 | Domaine Dupre Chablis — France elegant and refined with citrus, green apple and classic minerality. | x | x | £48.00 |

Rosé Wine

175 ML 250 ML BOTTLE

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|----|---|-------|-------|--------|
| 13 | White Zinfandel — California sweet and fruity with strawberry and watermelon notes. | £7.00 | £9.50 | £22.00 |
| 14 | Sereno Pinot Blush Rosé — Italy light and fresh with delicate red berry flavours and a dry finish. | £7.00 | £9.50 | £22.00 |