

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 ambience 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

5.25

MINISTRONE CON PASTINA

Seasonal vegetable soup

5.25

Insalate



INSALATA MARCO POLO

Mixed leaf salad with crispy noodles & almonds drizzled with honey & balsamic dressing

7.45

INSALATA MISTA DI CAMPO

Mixed greens, beetroot, glazed cherry tomatoes and goat's cheese

7.95

INSALATA DI MANGO E AVOCADO

*Mango salad with mixed leaves, avocado, bell peppers
in lemon & olive oil dressing*

8.95

INSALATA PRIMAVERA

Lettuce, broccoli, bell peppers & mushrooms in creamy herb dressing

8.95

INSALATA DI FINOCCHI E ARANCE

Fennel and orange salad with mixed leaves in smooth orange dressing

8.95

CLASSICA CAPRESE CON MOZZARELLA DI BUFALA

*Buffalo cheese, served with marinated cherry tomatoes
& basil in pesto dressing*

10.95

INSALATA DI ENDIVIA BELGA (A)

*Endive salad with pomegranate, pecorino, almond & pear
in white wine vinaigrette*

11.75

INSALATA AI FRUTTI DI MARE

Calamari, shrimp, celery, fennel, carrots in lemon & olive oil dressing

12.45

Antipasti



PARMIGIANA DI MELANZANE

Grilled eggplant layers, mozzarella & parmesan in tomato basil sauce

5.95

FUNGHI MISTI SALTATI

Mixed wild mushrooms with white truffle oil

7.95

CARPACCIO DI FILETTO

Beef carpaccio, rocca, mushrooms and parmesan shaves

9.95

MILLEFOGLIE DI CAPRINO

Goat cheese mille feuille, mixed leaves, red grapes & walnuts, drizzled in balsamic dressing

9.95

SALMONE AFFUMICATO

Smoked salmon with fennel, avocado cream & dill dressing

13.95

BRESAOLA CON FICHI E MISTICANZA DI INSALATA

Bresaola served with mixed leaf salad, fig, parmesan & olive oil drizzle

12.95

PROSCIUTTO DI PARMA (P)

Parma ham with marinated cantaloupe

14.95

ANTIPASTO MISTO

Traditional Italian appetizers

12.95

Risotti

(Prepared from the Finest Italian "Carnaroli" Rice)



RISOTTO AI FUNGHI MISTI

Wild mushroom risotto, parmesan & truffle oil

9.25

RISOTTO ASPARAGO

Asparagus risotto topped with rocket leaves

10.95

RISOTTO AI FRUTTI DI MARE

Seafood Risotto infused with basil & lemon zest

12.95

Pasta

(Our Pasta is Made in House with the Finest Wheat)



TRIS DI PASTA

Penne all' arrabbiata, fettuccine alla panna & oriental tonarelli
8.95

RIGATONI ALL' ARRABBIATA CON MELANZANE
Rigatoni with aubergine in spicy roasted pomodoro sauce
8.25

TONNARELLI CACIO E PEPE
Tonnarelli mixed with Pecorino cheese, butter, & black pepper
8.95

PENNE AGLI ASPARAGI
Penne with creamy asparagus sauce
8.95

PENNE AL SALMONE
Penne tossed with seared salmon, spinach, parmesan & cream
11.95

**GNOCCHI ALLA "SORRENTINA" CON MOZZARELLA,
POMODORO E BASILICO**
Potato gnocchi with mozzarella, tomato & basil
8.25

RAVIOLI MELANZANE E BUFALA
Eggplant and buffalo cheese ravioli in roasted tomato sauce
8.25

RAVIOLI AL TARTUFO
Ricotta & feta cheese ravioli with black mushrooms in truffle oil sauce
9.95

RAVIOLI MASCARPONE E PECORINO
*Mascarpone and pecorino ravioli with zucchini, sundried tomatoes,
shallots and micro leaves in beurre blanc sauce*
8.75

SPAGHETTI AI FRUTTI DI MARE
Seafood spaghetti in pomodoro sauce
11.95

PASTA AL FORNO *(Oven Baked Pasta)*

CANNELLONI AL FORMAGGIO
Rolled pasta sheets with ricotta, buffalo mozzarella and spinach
8.45

LASAGNE BOLOGNESE
9.95

RIGATONI "CASSEROLE"
Rigatoni with shrimp, calamari & mussels
12.95

*We offer gluten free & whole wheat pasta

Pesce



SALMONE GRIGLIATO

*Grilled fresh Norwegian salmon served with shrimp bisque sauce
& mashed potato*

17.95

ORATA SCOTTATA CON ZUCCHINI TRIFOLATI ALLA MENTA

Pan seared sea bass with sautéed zucchini, roasted cherry tomatoes in creamy caper sauce

19.95

SPIGOLA ALLA GRIGLIA CON MISTICANZA

Grilled sea bass served with mixed leaf & seasonal vegetables with your choice of sauce

19.95

GRIGLIATA MISTA DI MARE

Grilled fish, calamari, shrimp, mussels & sea scallops

22.95

Pollo



POLLO ALLA MILANESE

Breaded crispy chicken breast

11.25

POLLO ALLA MODENESE

Chicken breast in creamy mustard sauce & sautéed vegetables

11.95

POLLO ARROTOLATO

Fried rolled chicken breast with mozzarella cheese & basil

11.75

PETTO DI POLLO RIPIENO DI FONTINA IN CROSTA DI PROSCIUTTO DI PARMA (P)

Chicken breast stuffed with fontina cheese, wrapped in parma ham and truffled leek

15.95

Vitello e Manzo



FILETTO DI MANZO AUSTRALIANO NUTITO A GRANTURCO

*Australian corn fed beef fillet with mashed potato
& seasonal vegetables*

25.00

MEDAGLIONE DI BLACK ANGUS GRIGLIATO CON SALSA

*Medallions of black angus beef sirloin in creamy mustard glaze
"parigina"*

28.00

COSTATA DI MANZO ALLA GRIGLIA CON PURÈ DI PATATE

*Char-grilled wagyu ribeye steak with mixed greens
& seasonal vegetables*

29.00

INVOLTINI DI MANZO

*Thin slices of beef wrapped around asparagus, provolone cheese &
herbs with red wine-shallot sauce*

13.95

PICCATA DI VITELLO AL LIMONE

Veal cooked in lemon sauce

13.95

VITELLO AL GORGONZOLA

Veal with gorgonzola & mushroom sauce

14.75

SCALOPPINE ALLA RUCOLA

Veal in a delicate creamy watercress & rucola sauce

13.95

SALTIMBOCCA ALLA ROMANA (P) (A)

Veal piccata with ham & cheese in cognac sage sauce

16.75



Managed by
**ROMERO
GROUP**

SINCE 1979