

La Romanella

STARTERS

Fresh marinated peppers & Burrata Pugliese	14
Grilled fresh vegetables	15
Burrata Pugliese	17
CHERRY TOMATOES, OLIVE OIL & FRESH BASIL	
Beef Carpaccio & Genovese Pesto	17
PARMESAN & RUCOLA OR HOMEMADE FRENCH FRIES	
Beef Carpaccio & Mozzarella di bufala DOP	21
GENOVESE PESTO & RUCOLA	

TO SHARE

Stracciatella plate, pesto alla Genovese & Focaccia	17
Homemade Mozzarella di Bufala DOP Sticks	
ARRABBIATA DRESSING	13
Fried Calamari	
HOMEMADE TARTARE SAUCE	16
Antipasti and Prosciutto di Parma	
GRILLED VEGETABLES, PARMA HAM & MOZZARELLA DI BUFALA DOP	21
Plate of Prosciutto di Parma	18
Prosciutto di Parma & Mozzarella di bufala DOP	22

MAIN COURSE

Shrimp Tartare and Mesclun salad	
ONIONS, PICKLES, CORIANDER	19
Chicken Ceasar salad	19
Branzino Aromatico	
SEA BASS FILLETS AND FRESH GREEN BEANS, LAUREL AND LIME	22
Piccata di Vitello Al Limone	
VEAL CUTLET, LINGUINI AND CREAM	21
Veal Escalope Milanese style	
LINGUINE NEAPOLITAN	21
Ravioli Al Tartufo	
SUMMER TRUFFLE CREAM & PARMESAN	21
Extra side	
FRESH GREEN BEANS, ARUGULA, MESCLUN, FRENCH FRIES	5

PIZZA

Homemade pizza dough, slow-fermented Italian flour

Margherita	
TOMATO, MOZZARELLA, OLIVES AND OREGANO	13
Forestiera	
SUMMER TRUFFLE CREAM, MOZZARELLA DI BUFALA DOP, MUSHROOMS & PARMA HAM	19
Calzone (soufflée)	
TOMATO, MOZZARELLA, HAM, EGG & BASIL	15
Parma	
TOMATO, MOZZARELLA, RAW HAM, EGG & OREGANO	17
Capricciosa	
TOMATO, MOZZARELLA, PARMESAN, MUSHROOMS, ARTICHOKES, CHORIZO, HAM & OLIVES	17
Bresaola	
TOMATO, MOZZARELLA, ARUGULA, BEEF BRESAOLA, MOZZARELLA DI BUFALA DOP & CHERRY TOMATOES	18
Regina	
TOMATO, MOZZARELLA, HAM, MUSHROOMS & OREGANO	16
Al Tonno	
TOMATO, TUNA, ONIONS, OLIVES, EGG & OREGANO	16
Quattro formaggi	
TOMATO, MOZZARELLA, PARMESAN, GORGONZOLA, GOAT CHESSE & OREGANO	16
Burrata	
TOMATO, MOZZARELLA, BURRATA PUGLIESE, PARMA HAM & FRESH BASIL	18
Al tartufo	
SUMMER TRUFFLE CREAM, MOZZARELLA, ARUGULA, MUSHROOMS & PARMESAN	18
Palerma	
TOMATO, MOZZARELLA, RED ONIONS, PEPPERS, CHORIZO & EGG	17
Napoletana	
TOMATO, MOZZARELLA, CAPERS & ANCHOVY	16
Campione	
TOMATO, MOZZARELLA, BEEF MEAT, RED ONIONS, EGG & FRESH MUSHROOMS	17
Extra Mozzarella di Buffala / Extra Burrata Pugliese	6,5/8,5

PASTA

Linguine Ai Gamberi	
PINK SHRIMPS, GARLIC, HOMEMADE SHELLFISH CREAM	21
Rigatoni Pomodoro E Stracciatella	
HOMEMADE NEAPOLITAN DRESSING & STRACCIATELLA DI BURRATA	18
Rigatoni all' arrabbiata	
TOMATO, GARLIC AND PEPPER	15
Linguine Al Branzino	
FRESH SEA BASS, LEMON, CAPERS & GARLIC	19
Rigatoni tartufate alla bresaola	
TRUFFLE CREAM, FRESH MUSHROOMS & BEEF BRESAOLA	18
Linguine Carbonara	
CREAM, SMOKED BACON & EGG YOLK	16
Linguine alla bolognese	
TOMATO AND BEEF MEAT ALLA BOLOGNESE	16

FOR KIDS

PIZZA MARGHERITA / PIZZA REGINA

LINGUINE ALLA BOLOGNESE / LINGUINE CARBONARA

+ SOFT DRINK

+ TIRAMISU / CHOCOLATE MOUSSE / ONE SCOOP OF ICE CREAM

14€ TTC

NET PRICES, SERVICE INCLUDED

OUR PASTA AND PIZZA ARE ALSO AVAILABLE TO TAKE AWAY
INFORMATION ON ALLERGENS PRESENT IN OUR DISHES IS AVAILABLE
DELIVERY BY DELIVEROO AND UBER EATS

DESSERTS

Homemade Tiramisu	9
Homemade Panna cotta and red fruit coulis	9
Homemade Dark Chocolate Mousse	9
Pizza alla Nutella - Melting chocolate pizza	10
Nougat glacé & red fruit coulis	8

Cinnamon orange salad	8
Ice cream & Sorbets	4 ⁵⁰
Affogato · Vanilla ice cream & espresso	10
Gourmand Coffee / Tea	10
(Tiramisu, panna cotta et chocolate mousse)	

APÉRITIFS

Martini, Campari, Porto 6cl	6
Ricard, Pastis 51 4cl	6
Peroni DRAFT BEER 25cl 5,5	10 50cl
Poretti BOTTLE BEER · 33cl	6 ²⁰
Coupe de Prosecco Doc Riccadonna 16cl	8
Kir Vin blanc 12cl BLACKCURRANT, BLACKBERRY, STRAWBERRY, PEACH ...	6
Kir Royal Moët & Chandon brut Impérial 14cl	15

DIGESTIVE · LIQUORS

Calvados, Get 27, Get 31, Bacardi, Gin Gordon’s, J&B 4cl	9
Limoncello, Manzana, Grappa, 6cl	8
Eaux-de-vie PEAR, OLD PLUM, STRAWBERRY, MIRABELLE · 4cl	9
Aberlour, Amaretto Disaronno, Armagnac, Jack Daniel’s 4cl	10
Cognac VS, Sambuca Molinari, Vodka Absolut 4cl	10
Bombay Sapphire, Chivas, Rhum St James 4cl	12
Cognac Hennessy VS, Rhum Diplomatico, Gin Hendricks 4cl	12
Vodka Greygoose, Whisky Nikka Coffey Grain 4cl	15

COCKTAILS

Americano · 18cl, Campari Spritz 18cl Aperol Spritz MAISON · 18cl	11
Campari Tonic, Gin Gordon’s Tonic, Whisky J&B coca · 18cl	11
Caípirinha, Caípiroska, Margarita, Gin Fizz · 18cl	12

Mojito RHUM, GREEN LEMON, FRESH MINT, CANE SUGAR, PERRIER · 18cl	12
Espresso Martini 18cl	14
Saint-Germain Spritz · 18cl	14

WINE LIST

RED WINES	 GLASS 16cl	 PICHET 50cl	 BOTTLE 75cl
Bardolino Doc CANTINA DI VERONA	5 ⁹⁰	18	26
Valpolicella Classico Doc MONTE CAMPO	6 ¹⁰	18 ⁵⁰	27
Lambrusco Dolce Doc (Pétillant) MEDICI ERMETE QUERCIOLI	6 ¹⁰	18 ⁵⁰	27
Montepulciano d’Abruzzo Doc BORGO SAN LEO	6 ¹⁰	18 ⁵⁰	27
Primitivo Puglia IGT Bio LA TRAVERSATA	7 ⁵⁰	23 ⁵⁰	34
Nero d’Avola Sicilia Doc PRINCIPI DI BUTERA	7 ⁵⁰	23 ⁵⁰	34
Chianti Classico Doc CASTELLO D’ALBOLA	9	29	42
Amaranto Sangiovese BIO · 95/100 PARKER	9 ⁹⁰	36	53

ROSÉS WINES	 GLASS · 16cl	 PICHET · 50cl	 BOTTLE- 75cl
Minuty Presqu’île AOP CÔTE DE PROVENCE	8 ¹⁰	25	36
Les Terrasses AOP CÔTE DE PROVENCE	7 ³⁰	23	32
WHITE WINES			
Soave Classico Doc MONTE CAMPO	5 ⁹⁰	18	26
Grillo Regieterre MUSITA DE SICILE	8	24	35
Château Beautrand MONBAZILLAC AOC, VIEILLES VIGNES	6 ⁷⁰	19 ⁵⁰	29
CHAMPAGNE & SPARKLING LA COUPE · 14cl			
Prosecco Doc Riccadonna	8		32
Moët & Chandon Brut Impérial	14		85

WATERS & SOFTS

Sodas COCA, COCA ZERO, SCHWEPES, PERRIER, ICE TEA PÊCHE, SPRITE, ORANGINA	33cl 4 ⁶⁰
Jus de fruits APPLE, ORANGE, APRICOT, PINEAPPLE, TOMATO	20cl 4 ⁶⁰
Vittel	50cl 4 ⁷⁰ 100cl 6 ²⁰
San Pellegrino	50cl 4 ⁷⁰ 100cl 6 ²⁰

COFFEE & TEA

Coffee Florio / Décaféiné	2 ⁹⁰
Double espresso Florio	5 ⁵⁰
Tea, Herbal Tea Comptoirs Richard	4 ⁵⁰
Café crème Florio	5 ⁵⁰
Cappuccino Florio	6 ⁵⁰