



CUCINA e COCKTAILS



Open every day for lunch & diner
@romeoegino

sharing

MARINATED GREEN OLIVES	5	AUBERGINE PARMIGIANA	15
Italian green olives marinated in extra virgin olive oil.		Baked aubergine, San Marzano tomato sauce, Fior di Latte.	
WHIPPED RICOTTA	12	VITELLO TONNATO	18
Whipped ricotta, extra virgin olive oil, roasted tomatoes with wine vinegar.		Pink veal, tuna sauce, capers.	
PARMESAN CROQUETTES (2 PCS)	14	BEEF CARPACCIO	18
Parmigiano Reggiano DOP croquettes, tomato and pepper coulis, smoked almonds.		Beef carpaccio, 24-month-aged Grana Padano DOP shavings, balsamic vinegar xxxx.	
BAKED TALEGGIO DOP CROSTINI, TRUFFLE	12	MARGHERITA PINSA	16
Oven-baked Taleggio DOP, served warm with tartufata vinaigrette.		Pacchetelle cherry tomatoes, Fior di Latte, fresh basil and extra virgin olive oil.	
CURED HAM HEART	9	DIAVOLA PINSA	16
18-month-aged cured ham heart.		San Marzano tomato sauce, Fior di Latte, spicy salami and black olives.	
BURRATA IGP 250G	16		
Burrata IGP with extra virgin olive oil.			

pasta

PENNE ARRABBIATA	16
San Marzano tomato sauce, garlic, chilli and parsley.	
REGINETTE WITH TRADITIONAL RAGÙ	22
Fresh pasta with slow-cooked Italian ragù and Grana Padano DOP.	
RICOTTA AND PARMESAN RAVIOLI, CONFIT TOMATOES	19
Fresh ricotta and Parmesan ravioli, confit tomatoes and sage butter.	
MUSHROOM RISOTTO	22
Creamy risotto with seasonal mushrooms, parsley oil and confit tomatoes.	
LINGUINE WITH PISTACHIO PESTO	22
Linguine with Sicilian pistachio pesto, potato cream and Stracciatella.	

sides

SICILIAN CAPONATA	6,5
Slow-cooked vegetables, green olives and extra virgin olive oil.	
ROCKET SALAD	6,5
Rocket, sun-dried tomatoes and smoked almonds.	
ROASTED POTATOES	5,5
Roasted potatoes, lemon thyme and confit garlic.	
SPAGHETTI WITH TOMATO SAUCE	6,5
Spaghetti with San Marzano tomato sauce.	

deserts

CLASSIC TIRAMISU	8
The classic Italian dessert with mascarpone, espresso and cocoa.	
COFFEE AFFOGATO	8
Bourbon vanilla ice cream with Italian espresso, served at the table.	
CHOCOLATE CREMOSO	8
Dark chocolate crèmeux, Piedmont IGP hazelnut praline and extra virgin olive oil.	

meat & fish

SLICED BEEF	28
Sliced beef, rocket, Grana Padano DOP shavings and sun-dried tomatoes.	
PAN-SEARED SEA BASS	24
Pan-roasted sea bass fillet, broccolini with Grana Padano DOP, and tomato-caper vierge sauce.	
OCTOPUS WITH CAPONATA	24
Tender octopus, Sicilian caponata and green olives.	
BREADED VEAL ESCALOPE	22
Breaded veal escalope, mixed baby leaves and fennel with citrus.	
CAPRESE	16
Fior di Latte, heirloom tomatoes and fresh basil.	

sparkling

LABEL 03 PROSECCO	8/40
Veneto — Sparkling, fresh, green apple	
PROSECCO MATILDE - EXTRA DRY	48
Veneto — Fresh, elegant, pear	
SOLOUVA FRANCIACORTA DOSAGGIO ZERO	86
Lombardia — Refined, complex, brioche	

white

GRILLO - VINEASTE	7/35
Sicilia — Sunny, fresh, citrus	
LABEL 22 TREBBIANO D'ABRUZZO	8/38
Abruzzo — Fresh, lively, white flowers	
DARDINELLO ZIBIBBO - ASSULI	36
Sicilia — Aromatic, exotic, lychee	
PECORINO TERRE DI CHIETI - MARABELLE	38
Abruzzo — Crisp, mineral, lime	
GAVI DI GAVI "CUVÉ 11" - BINÈ	42
Piemonte — Mineral, lively, fresh almond	
HOFSTATTER - DE VITE - VIGNETI DELLE DOLOMITI	44
Trentino — Aromatic, fresh, muscat	
PINOT GRIGIO - ERMACORA	46
Friuli-Venezia — Subtle, structured, ripe pear	
VILLA VENTI - SERENARO	48
Emilia-Romagna — Authentic, mineral, apricot	
CANTINA ELIA - BIANCO GIUGNO	56
Puglia — Sunny, generous, tropical fruits	
ISOLINA - SASSOTONDO	58
Toscana — Mineral, deep, flint	
COLLIO BIANCO - TERRE DEL FAET	64
Friuli-Venezia — Complex, rich, exotic fruits	

orange

ZIBIBBO BRIGATA VERDERAME - ORANGE	8/38
Sicilia — Original, expressive, orange peel	

rosé

SOGNARE ROSATO - TENUTA MONTEVITOLO	35
Puglia — Fresh, gourmand, wild strawberry	
LADY MARMELADE - SASSOTONDO	58
Toscana — Expressive, mineral, raspberry	

red

MASSERIA BORGO DEL TRULLI - PRIMITIVO	7/35
Puglia* — Generous, soft, prune	
MONTEPULCIANO - MARABELLE	8/38
Abruzzo — Fruity, soft, black cherry	
LORLANDO NERO D'AVOLA - ASSULI	38
Sicilia — Intense, velvety, cocoa	
NI-LO BARBERA - BINÈ	40
Piemonte — Fruity, soft, fresh	
CIANOROS, CIANORIE	44
Friuli - Venezia — Fresh, elegant, red fruits	
CILLEGILO - SASSOTONDO	52
Toscana — Gourmand, organic, morello cherry	
TARANTULA, NEGROAMARO DI LIZZANO	68
Puglia — Intense, full-bodied, licorice	
LOGHI TOSCANA - BRUNELLO DI MONTALCINO	92
Toscana — Prestigious, complex, leather & undergrowth	
RENETO BUGANZA - BAROLO	110
Piemonte — Noble, structured, violet & truffle	

spritz

APEROL SPRITZ	11
Aperol, spumante, sparkling water	
LIMONE SPRITZ	11
Limoncello, Suze, spumante, sparkling water	
CAMPARI SPRITZ	11
Campari, spumante, sparkling water	
UGOLINO SPRITZ	11
Italicus, elderflower liqueur, spumante, sparkling water, mint	
AMARO SPRITZ	11
Averna, vermouth, spumante, sparkling water	

mocktails

AMALFI FIZZ	10
Rosemary syrup, lemon, Rish marigold, sparkling water	
SICILIAN SUNSET	10
Passion fruit, vanilla syrup, blood orange syrup, lemon, ginger beer	
VENEZIA VERDE	10
Apple juice, lemon juice, white tea, elderflower syrup, basil	

softs

Fritz Cola	3,80
Fritz Cola 0	3,80
Homemade Lemo	4,50
Homemade Ice Tea	4,50
Thomas Henry Tonic	3,50
Thomas Henry Ginger Beer	3,50
Acqua Panna 50 cl	4,80
San Pellegrino 50 cl	4,80
Jus pomme-poire-framboise	5,00
Cortese Chinotto	4,80
Crodino	4,80
Cortese Aranciata Bionda	4,80
Cortese Cedrata	4,80

cocktails

NEGRONI CLASSICO	12
Gin Bulldog, vermouth, Campari	
WHITE NEGRONI	12
Gin Bulldog, Lillet, Suze	
ESPRESSO MARTINI	14
Skyy Vodka, coffee liqueur, Frangelico, espresso	
CARIBBEAN ITALIANO	14
Appleton Signature, Amaro Montenegro, lime, ginger beer	
BASIL SOUR	13
Bulldog Gin, basil syrup, limoncello	
IL VECCHIO	14
Wild Turkey Bourbon, Courvoisier, Amaretto, vermouth	

beers

DRAFT	
Terra Pils	3.2/6
Delta IPA	4/7.5
Blanche BBP	4/7.5
BOTTLES	
Ichnusa 33cl	5,50
Nastro Azzurro 33cl	6
Beggia Ambrata 33cl	6
Messina Cristalli di sale 33cl	6,50
CANS SURREALISTE	
Dance rave dance — Session IPA 4.5%	5.5
Pale Ale — 5.6%	5.5
Beatific ecstasy — Raspberry & Lime 4.7%	5.5
CANS FUGU	
Fugushima — New england IPA 5.8%	5.5
Hop Circles — Double IPA 8%	5.5
CANS ERMITAGE	
Ermitage Soleil — Session white IPA 4.5%	5.5
Thérôme de l'empereur — Jasmin 5.4%	5.5
Noire du midi — Porter 5.6%	5.5
CANS N.A	
Pico Bello 0.3%	4.5
Belgian Moretti 0.0%	4.5