Bienvenidos - Welcome - Benvenuti - Willkommen - Bienvenu

Romeo

Trattoria Pizzeria - Griglia e Forno a legna

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Romeo

Trattoria Pizzeria - Griglia e Forno a legna

Bienvenidos

En el restaurante Romeo todos los platos, pastas, pizzas y postres son preparados a mano y en el momento, utilizando los mejores productos italianos y locales con el fin de proporcionar una mayor frescura de los alimentos y una mejor experiencia de la cocina italiana.

La preparación de los alimentos lleva tiempo, le pedimos que tenga paciencia.

Muchas Gracias y Buon Appetito!

ENSALADAS

(Todas las ensaladas se sirven sazonadas y aderezadas según las recetas tradicionales)

Mixta 140
Mixto de lechugas selectas con tomate, zanahoria, pepino y germinado fresco

Contadina 190
Lechuga, espinaca, arugula, peras, nueces, almendras, con queso Brie y miel

Padana 210
Espinaca y arugula con manzana y pera caramelizada, queso Grana Padano, nueces y piñones

Caprese 220
Rodajas de tomate y queso mozzarella con albahaca, orégano y aceite de oliva

Caprese con "Burrata" y jamón serrano 280
Rodajas de tomate con queso Burrata de corazón suave, jamón serrano, albahaca, orégano y aceite de oliva

Romeo 200
Arugula, jamón serrano, tomate cherry al horno de leña y queso Parmesano. Servido con pan de ajo

Ensalada de mar 290
Combinacion tibia de camarones, calamares, pulpo, almejas y mejillones con zanahoria, apio, calabaza y papa

Pulpo con papas y arúgula 290
Sazonado con aceite extra-virgen de oliva y pimienta fresca

CARPACCIO
(Servido con pan de ajo)

Boquinete 200
Pescado blanco caribeño sazonado con vinagreta italiana de citricos, arúgula, tomates cherry , echalote y caviar de pescado

Res 240
Sazonado con vinagreta italiana de citricos, arúgula, tomate cherry, queso parmesano, nueces y almendras

Salmón 240
Sazonado con vinagreta italiana de citricos, arúgula, tomate cherry. echalote y caviar de pescado

Pulpo 240
Laminas de pulpo cocinadas a fuego lento sazonadas con vinagreta italiana de limon, arúgula, tomate deshidratado, tomate cherry y caviar de pescado

HORNO de LEÑA

Provoletta 210
Queso provola fundido con orégano y aceite extra-virgen de oliva, acompañado de papas al romero y pimientos asados

"Parmigiana" de berenjenas 240 (20 minutos)
Capas de berenjena ligeramente fritas con salsa de tomate, queso mozzarella y queso parmesano

Souté real del mar gratinado 390
Langosta, pulpo, almejas, mejillones, calamar y camarones con un toque de tomate, perejil y ajo, horneado a la leña con pan de ajo

FRITOS
(Servidos con salsa "Arrabbiata") (20 minutos)

Calamares 270
Clásico de la cocina italiana, calamares fritos acompañados de calabaza italiana y zanahorias

Mixto 290
Clásico italiano, calamares y camarones fritos acompañados de calabaza italiana y zanahorias

Real del mar 350
Clásico italiano, langosta, camarones, calamares, jaiba y pulpo con papas y verduras

ANTIPASTOS

Antipasto a la "Italiana" (para compartir) 490
Combinación selecta de jamon serrano, Speck, salami picante, jamon cocido, queso Brie, queso gorgonzola, queso Grana Padano, queso Burrata, queso provola ahumada, tomates secos y frutos secos

SOPAS y SOUTÉ

(Servido con pan de ajo)

Sopa del mar 290
Camarones, calamares, pulpo, jaiba, pescado y langosta, con almeja y mejillón

Souté de almejas 290
Salteado al vino blanco con ajo y perejil fresco

Souté de almejas y mejillones en rojo 310
En salsa de tomate y perejil fresco

MINESTRE

Tortellini in "brodo" 220
Tradicionales y caseros rellenos de carne, en su caldo, con laminas de queso Grana Padano y aceite de oliva

Maltagliati in "brodo" de mariscos 280
Langosta, camarones, calamares, pulpo, jaiba, mejillón y almeja con pasta casera rota coinado en caldo rojo de mariscos

RISOTTO

(Orden minima 2 raciones - 30/45 minutos - precio por racion)

Risotto a la "milanese" 320
Risotto al azafrán mantecado con Parmigiano Reggiano y tuétano rostizado

Risotto con tris de hongos, salchicha italiana y trufa 360
Risotto con tres tipos de hongos, salchicha italiana y aceite de trufa

Risotto de mariscos 370
Langosta, camarones, calamar, pulpo, almejas y mejillón al vino blanco con perejil y un toque de tomate

PASTA SECA

Spaghetti alla "Carbonara" 290
Guanciale estilo italiano, huevo, Parmigiano Reggiano y pimienta negra, con aceite de trufas

Penne a la "Arrabbiata" 190
Tradicional salsa de tomate, ajo, peperoncino y perejil fresco

Spaghettoni a la "Amatriciana" 270
Tradicional salsa de tomate con guanciale estilo italiano, perejil y "Pecorino"(queso de oveja)

Spaghettoni alle "Vongole" 290
Almejas, cocinado en vino blanco con perejil fresco

PASTA HECHA EN CASA

Gnocchi 4 quesos 250
Con quesos Parmigiano Reggiano, mozzarella, Brie y gorgonzola

Gnocchi a la "Sorrentina" 230
En salsa de tomate, gratinados al horno de leña con queso mozzarella y Grana Padano

Gnocchi de salmón 250
En salsa blanca con perejil fresco

Strozzapreti con chorizo y trufas 250
Chorizo italiano en salsa blanca con arúgula y aceite de trufas

Strozzapreti espárragos, mascarpone y Grana 300
Salsa blanca con queso mascarpone, Grana Padano, espárragos y perejil fresco

Strozzapreti camarones, espárragos y calabaza italiana 260
En vino blanco con calabaza italiana y tomate cherry

Strozzapreti alla "Romana" 240
Salsa de tomate, con salsiccia casera, arugula fresca y laminas de Grana Padano

Tagliatelle "Mari e Monti" 250
Camarones, panceta y championes en salsa blanca con arugula fresca

Tagliatelle a la "Bolognese" 200
Tradicional salsa bolognesa

Tagliatelle con tris de hongos, chorizo italiano y trufas 320
Sin crema, con aceite de trufas blancas

Tagliolini con almejas y mejillones 310
En salsa roja, con vino blanco y perejil

Tagliolini a lo "Scoglio" 310
Langosta, camaron, calamar, pulpo, jaiba, almeja, mejillón y tomate cherry

Tagliolini camarones, almejas y langosta 320
En vino blanco, con tomate cherry, langosta caribeña, camarones y almejas

Tagliolini con langosta 340
Tradicional salsa de tomate italiana con langosta caribeña entera

Tagliolini al "Nero di seppia" 340
Camarones gigantes, erizo de mar, almejas con tomate cherry, cocinado en vino blanco y arugula fresca

Strozzapreti con ragu blanco de pato 320
Clasico ragu de pechuga de pato cocinado a baja temperatura con apio, zanahoria, cebolla y vino blanco

PASTA RELLENA

Lasagna 220
Receta tradicional, cocinada en el horno de leña

Lasagna de "Pesto" 230
Pesto casero con bechamel y queso parmesano, cocinada en el horno de leña.
Acompañado de tomate cherry y aceite de oliva

Tortellini de carne 200
Relleno clasico de carne, salsa "Bolognese", bechamel y queso Grana Padano

Tortellini de hongos 260
Rellenos de champiñones, setas y portobelli, en salsa blanca con jamon serrano, nueces y arugula

Ravioli de ricotta y espinacas 210
Relleno clásico, en salsa "Bolognese"

Ravioli de salmón 240
Relleno de salmón, en salsa blanca de espárragos y tomate cherry

Ravioli de ricotta y espinacas con trufas 280
Relleno clásico en salsa de queso Parmigiano Reggiano con aceite de trufa blanca

Ravioli de mariscos 320
Relleno de mariscos cocinados en "guazzetto" de pescado un poco picante

DEL MAR

Filete de pescado del Chef 360
Cocinado en vino blanco con tomate cherry, almejas, mejillones, camarones, pulpo, calamares y albahaca acompañado de ensalada verde y papas al romero

Brochettas de mariscos 390
Camaron gigante, filette de pescado, pulpo y callo de hacha con tomamate cherry, radicchio y champiñones,servidas con ensalada verde, papas y pimiento morrón asados al horno de leña

Salmón a la pimienta verde 410
En salsa blanca con pimienta verde, acompañado de ensalada mixta y papas al horno de leña

Langosta a la parrilla $ 2,50 / gramo (min 300 gr)
Acompañada de ensalada y papas al horno

Pulpo a la plancha 350
Acompañado de arugula, tomate cherry, papas y pimiento morrón asados al horno de leña

"Tagliata" de atún 360
Acompañado de arugula, tomatitos cherry y papas al horno

Parrillada mixta 1800 (2 personas)
Calamar, filete de pescado, camarones, callo de hacha, pulpo y langosta.
Servido con ensalada verde, papas al horno y pimientos asados

LA CARNE

"Tagliata" de res al romero 380
Servida sobre cama de arugula con tomatito cherry, papas y pimientos rostizados

Filette especiale 420
Filete de res en salsa de carne, esparragos , "guanciale" crujiente y aceite de trufa blanca

"Scaloppine" de pollo al limon 290
Servido con ensalada mixta y papas al horno

PIZZA ☆

Margherita 180
Salsa de tomate y queso mozzarella

Marinara 160
Salsa de tomate, ajo y orégano

Napoli 220
Salsa de tomate, queso mozzarella, anchoas y alcaparras

Funghi 240
Salsa de tomate, queso mozzarella y champiñones

Prosciutto e funghi 240
Salsa de tomate, queso mozzarella, jamón y champiñones

Capricciosa 260
Salsa de tomate, queso mozzarella, champiñones, alcachofas, aceitunas y jamón

Pepperoni 200
Salsa de tomate, queso mozzarella y pepperoni

Hawaiana 220
Salsa de tomate, queso mozzarella, jamón y piña

Diavola 280
Salsa de tomate, queso mozzarella y salami picante italiano

Vegetariana 230
Salsa de tomate, queso mozzarella, calabaza, berenjena y champiñones

***Gamberi e zucchine 280**
Salsa de tomate, queso mozzarella, camarones y calabaza italiana

Pizza "Crudo" 250
Salsa de tomate, queso mozarella y jamon serrano

Mexicana 230
Salsa de tomate, queso mozzarella, cebolla, jalapeño y pepperoni

Rucola 230
Salsa de tomate, queso mozzarella y arúgula

***Romeo 290**
Salsa de tomate, queso mozzarella, jamón serrano, arúgula y tomates cherry

***Boscaiola 270**
Salsa de tomate, queso mozzarella, chorizo italiano y champiñones

*Carnes Frias 360
Salsa de tomate, queso mozarella, jamon Speck italiano, salami diavola, prosciutto y salchicha italiana casera

Speck e provola affumicata 310
Salsa de tomate, queso mozarella, jamon Speck italiano y queso provola ahumado

*Burrata 360
Salsa de tomate, queso burrata (corazón suave), tomate cherry, oregano y albahaca

*Frutti di mare 360
Salsa de tomate, almejas, mejillones, camarones, calamares y filete de pescado

PIZZA BIANCA

Caprese 210
Queso mozzarella, tomate, albahaca y orégano

Spinaci e gorgonzola 230
Queso mozzarella, espinacas y queso gorgonzola

*Tris di funghi 310
Queso mozzarella, mezcla de hongos

"Crudo" e brie 270
Queso mozzarella, jamón serrano y queso brie

4 formaggi 270
Quesos parmesano, mozzarella, provola y gorgonzola

FOCACCIA

Focaccia al rosmarino 150

Butta Giú 210
Jamon serrano, arugula y tomate cherry

CALZONE

Classico 270
Salsa de tomate, queso mozzarella y jamón

Reale 290
Salsa de tomate, queso mozzarella, jamón, champiñones, alcaparras y anchoas

Diavola 310
Salsa de tomate, queso mozzarella, champiñones y salami italiano picante

☆ (ingrediente extra $ 30/$ 35/$ 40)

POSTRES

Tiramisú 170

"Pannacotta" con salsa chocolate o fresa 150

Volcan de chocolate caliente con helado de vainilla 200

Cheesecake casero con salsa de fresa 180

Strudel de pera y piñones con helado de vainilla 190

"Affogato al caffe" 160

Helado casero de vainilla ahogado en cafe con ralladura de chocolate amargo

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Romeo

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Romeo

Trattoria Pizzeria - Griglia e Forno a legna

Welcome

At Romeo restaurant all dishes, pastas, pizzas and desserts are prepared by hand and at the moment, using the best Italian and local products to provide greater freshness and a better experience of Italian cuisine.

The food preparation takes time, please be patient.

Thank you and Buon Appetito!

SALADS

(Every salad is served already seasoned and spiced according to traditional recipes)

Mixed 140
Mix of selected lettuces with tomato, carrot, cucumber, fresh sprouts

Contadina 190
Lettuce, spinach, arugula, pears, walnuts, almonds, with Brie cheese and honey

Padana 210
Spinach, arugula with caramelized apple and pear, Grana Padano cheese, nuts and pine nuts

Caprese 220
Tomato and mozzarella cheese with basil, oregano and olive oil

Caprese with "burrata" and jamón serrano 280
Tomato, burrata cheese with soft heart, prosciutto, basil, oregano and olive oil

Romeo 200
Arugula, prosciutto, wood oven cooked cherry tomatoes and Parmesan cheese. Served with garlic bread

Seafood salad 290
Warm combination of shrimp, squid, octopus, clams and mussels with carrots, celery, zucchini and potatoes

Octopus with potatoes and arugula 290
Seasoned with extra-virgin olive oil and fresh pepper

CARPACCIO

(Served with garlic bread)

Boquinete 200

Caribbean whitefish seasoned with Italian citrus vinaigrette, arugula, cherry tomatoes, shallot and fish caviar

Beef 240

Seasoned with Italian citrus vinaigrette, arugula, cherry tomatoes, parmesan cheese, walnuts and almonds

Salmon 240

Seasoned with Italian citrus vinaigrette, arugula, cherry tomatoes. shallots and fish caviar

Octopus 240

Thin slices of slow-cooked octopus topped with Italian lemon vinaigrette, arugula, dehydrated tomato, cherry tomatoes and fish caviar

WOOD OVEN

Provoletta 210

Melted provola cheese with oregano and extra virgin olive oil, accompanied by potatoes with rosemary and roasted peppers

Eggplants "Parmigiana" 240 (20 minutes)

Layers of fried eggplant with tomato sauce, mozzarella and parmesan cheese

Gratin royal soute of the sea 390

Lobster, octopus, clams, mussels, squid and shrimp with a touch of tomato, parsley and garlic, cooked in a wood oven with garlic bread

FRIED

(Served with "Arrabbiata" sauce) (20 minutes)

Squids 270

Italian classic, fried squids accompanied by zucchini and carrot

Mixed 290

Italian classic, fried shrimps and squids accompanied by zucchini and carrot

Royal of the sea 350

Italian classic, lobster, shrimp, squid, crab and octopus with potatoes and vegetables

ANTIPASTI

Antipasto "Italiano" *(to share)* **490**
Selection of prosciutto, Speck, spicy italian salami, ham, brie cheese, gorgonzola cheese, Grana Padano, burrata cheese, smoked provola cheese, dried tomatoes and nuts

SOUPS and SOUTÉ

(served with garlic bread)

Sea soup 290
Shrimp, squid, octopus, crab, fish fillet and lobster with clams and mussels

Clam souté 290
Sautéed with white wine and fresh parsley

Clams and mussels red souté 310
In tomato sauce and fresh parsley

MINESTRE

Tortellini in "brodo" 220
TTraditional and homemade stuffed with meat, in its broth, with thin slices of Grana Padano cheese and olive oil

Maltagliati in seafood broth 280
Lobster, shrimp, squid, octopus, crab, mussel and clam with broken homemade pasta cooked in red seafood broth

RISOTTO

(Minimum order 2 servings - 30/45 minutes - price per serving)

Risotto alla "milanese" 320
Saffron risotto creamed with Parmigiano Reggiano and roasted marrow

Risotto with mushroom tris, Italian sausage and truffle 360
Risotto with three types of mushrooms, Italian sausage and truffle oil

Seafood risotto 370
Lobster, shrimp, squid, octopus, clams and mussel in white wine with parsley and a touch of tomato

DRY PASTA

Spaghetti alla "Carbonara" 290
Italian bacon, eggs, Parmigiano Reggiano and black pepper, with truffle oil

Penne alla "Arrabbiata" 190
Traditional tomato sauce, garlic, parsley and peperoncino

Spaghettoni alla "Amatriciana" 270
Traditional sauce with italian bacon, parsley and "Pecorino"(sheep cheese)

Spaghettoni alle "Vongole" 290
Clams, cooked in white wine with fresh parsley

HOMEMADE PASTA

Gnocchi with 4 cheeses 250
With Parmigiano Reggiano cheese, mozzarella, Brie and gorgonzola cheese

Gnocchi "Sorrentina" 230
With tomato sauce, gratin in oven with mozzarella and Grana Padano cheese

Gnocchi with salmon 250
In white sauce with fresh parsley

Strozzapreti with sausage and truffle 250
Italian sausage in white sauce with arugula and white truffle oil

Strozzapreti asparagus, mascarpone and Grana 300
White sauce with mascarpone cheese, Grana Padano, asparagus and fresh parsley

Strozzapreti shrimp, asparagus and zucchini 260
In white wine with zucchini and cherry tomatoes

Strozzapreti "Romana" 240
Italian sausage, tomato sauce, fresh arugula and Grana Padano flakes

Tagliatelle "Mari e Monti" 250
In white sauce, Italian bacon, shrimp, mushrooms and fresh arugula

Tagliatelle "Bolognese" 200
Traditional "bolognese" sauce

Tagliatelle mushroom tris, italian sausage and truffle 320
Without cream with white truffle oil

Tagliolini clams and mussels 310
In red sauce, with white wine and parsley

Tagliolini "Scoglio" 310
Lobster, shrimp, squid, octopus, crab, clams, mussels and cherry tomatoes

Tagliolini with shrimp, clams and lobster 320
In white wine, cherry tomatoes, Caribbean lobster, shrimp and clams

Tagliolini with lobster 340
Traditional tomato sauce with whole Caribbean lobster

Tagliolini al "Nero di seppia" 340
Giant prawns, sea urchins and clams with tomatoes, cooked in white wine and fresh rucula

Strozzapreti with duck white ragu 320
Classic duck breast ragu cooked at low temperature with celery, carrot, onions and white wine

STUFFED PASTA

Lasagna 220
Traditional recipe, cooked in a wood oven

Lasagna 230
Homemade pesto with bechamel and Parmesan cheese, cooked in the wood oven.
Accompanied by cherry tomato and olive oil

Meat tortellini 200
Classic meat filling, Bolognese sauce, bechamel and Grana Padano cheese

Mushrooms tortellini 260
Mixed mushrooms filling in white sauce with ham, walnuts and arugula

Ravioli ricotta and spinach 210
Classic filling with Bolognese sauce

Salmon ravioli 240
Salmon filling, in white asparagus and chery tomatoes sauce

Ricotta and spinach ravioli with truffles 280
Classic filling in Parmigiano Reggiano sauce with white truffle oil

Seafood Ravioli 320
Seafood stuffing cooked in slightly spicy fish "guazzetto"

FROM THE SEA

Chef fish fillet 360
Cooked in white wine with cherry tomato, clams, mussels, shrimp, octopus, squid and basil accompanied by green salad and rosemary potatoes

Seafood skewers 390
Giant shrimp, fish fillet, octopus and scallop with cherry tomato, radicchio and mushrooms, served with a green salad, potatoes and bell pepper roasted in the wood oven

Salmon with green pepper 410
In white sauce with green pepper, accompanied by mixed salad and baked potatoes

Grilled lobster $ 2,50 / gram (min 300 gr)
Served with salad and baked potatoes

Grilled octopus 350
Served with arugula, cherry tomatoes potatoes and sweet peppers baked in wood oven

"Tagliata" of tuna 360
Served with arugula, cherry tomatoes and baked potatoes

Grilled mix 1800 (2 persons)
Squid, fish fillet, shrimp, scallops, octopus and lobster.
Served with green salad, baked potatoes and roasted peppers

MEAT

Beef "tagliata" with rosemary 380
Served on a bed of arugula with cherry cherry tomato, potatoes and roasted peppers

Special fillet 420
Beef fillet in meat gravy, asparagus, crispy "guanciale" and white truffle oil

Lemon chicken "scaloppine" 290
Served with mixed salad and baked potatoes

PIZZA ☆

Margherita 180
Tomato sauce and mozzarella cheese

Marinara 160
Tomato sauce, garlic and oregano

Napoli 220
Tomato sauce, mozzarella cheese, anchovies and capers

Funghi 240
Tomato sauce, mozzarella cheese and mushrooms

Prosciutto e funghi 240
Tomato sauce, mozzarella cheese, ham and mushrooms

Capricciosa 260
Tomato sauce, mozzarella cheese, mushrooms, artichokes, olives and ham

Pepperoni 200
Tomato sauce, mozzarella cheese and pepperoni

Hawaian 220
Tomato sauce, mozzarella cheese, ham and pineapple

Diavola 280
Tomato sauce, mozzarella cheese and italian spicy salami

Vegetariana 230
Tomato sauce, mozzarella cheese, zucchini, eggplant and mushrooms

*** Gamberi e zucchine 280**
Tomato sauce, mozzarella cheese, shrimps and zucchini

Pizza "Crudo" 250
Tomato sauce, mozzarella cheese and prosciutto

Mexicana 230
Tomato sauce, mozzarella cheese, onion, jalapeño chili and pepperoni

Rucola 230
Tomato sauce, mozzarella cheese and arugula

***Romeo 290**
Tomato sauce, mozzarella cheese, prosciutto, arugula and cherry tomatoes

***Boscaiola 270**
Tomato sauce, mozzarella cheese, italian sausage and mushrooms

*Cold meats 360
Tomato sauce, mozzarella cheese, Speck, salami diavola, ham and home made italian sausage

Speck e provola affumicata 310
Tomato sauce, mozzarella cheese, ham and smoked provola cheese

*Burrata 360
Tomato sauce, burrata cheese (soft heart), cherry tomato, oregano and basil

*Frutti di mare 360
Tomato sauce, clams, mussels, shrimp, squid and fish fillet

PIZZA BIANCA

Caprese 210
Mozzarella cheese, tomato, basil and oregano

Spinaci e gorgonzola 230
Mozzarella cheese, spinach and gorgonzola cheese

*Tris di funghi 310
Mozzarella cheese and mushrooms mix

"Crudo" e brie 270
Mozzarella cheese, prosciutto and brie cheese

4 formaggi 270
Parmesan, mozzarella, provola and gorgonzola cheese

FOCACCIA

Focaccia al rosmarino 150

Butta Giú 210
Prosciutto, arugula and cherry tomato

CALZONE

Classico 270
Tomato sauce, mozzarella cheese and ham

Reale 290
Tomato sauce, mozzarella cheese, ham, mushrooms, capers and anchovies

Diavola 310
Tomato sauce, mozzarella cheese, mushrooms and spicy italian salami

☆ (extra ingredient $ 30/$ 35/$ 40)

DESSERT

Tiramisú 170

"Pannacotta" with chocolate or strawberry sauce 150

Hot chocolate volcan with vanilla ice cream 200

Homemade cheesecake with strawberry sauce 180

Pear and pine nut strudel with vanilla ice cream 190

"Affogato al caffe" 160

Homemade vanilla ice cream drowned in coffee with grated dark chocolate