

R O M E O

OSTERIA



HORARIO

Lunes a Sábado:

12pm - 11pm

Domingos & Festivos:

12pm - 6pm

A N T I P A S T I

P I Z Z A

C O N T O R N I

M A I N S

D O L C I

A N T I P A S T I

Tuna Carpaccio

“Le Bernardin” Style, Foie Paté & Focaccia.

\$56.000

Tartare on Toast

Focaccia, Beef Tenderloin Tartare & Peperoncini.

\$56.000

Wood-Fired Brie

Spiced Honey & Peperoncini.

\$62.000

Grilled “San Remo” Octopus

Almond Romesco & Eggplant Escalibada.

\$81.000

Burrata di Bufala

Sicilian Caponata, Roasted Pears & Prosciutto.

\$56.000

Roman Salad

Wild Arugula, Pistachio, Pecorino Sardo,
Green Grapes & Croutons.

\$42.000

House-Made Stracciatella

Heirloom Tomato Carpaccio & Focaccia.

\$48.000

B A C K T O T O P

P I Z Z A

Housemade Stracciatella Pizzetta
Wood-Fired Garlic Butter Fresh Oregano.
\$32.000

Margherita
Buffalo Mozzarella, Tomato & Basil.
\$48.000

Troppo Funghi
Burrata, Prosciutto, Mixed Mushrooms & Parmesan.
\$59.000

Splendida
Mortadella, Stracciatella, Tomato Pesto, Pistachio
& Pickled Jalapenos.
\$61.000

New York
Pepperoni, Red Onion, Arugula & Capers.
\$56.000

Mahalo
Grilled Pineapple, Prosciutto Cotto & Serrano Chile.
\$56.000

C O N T O R N I

Green Salad
\$15.000

Mashed Potatoes
\$15.000

Grilled Vegetables
\$16.000

Potato Millefeuille
\$15.000

B A C K T O T O P

M A I N S

Spaghetti Carbonara
Guanciale & Pecorino Sardo.

\$54.000

Linguini al Nero di Sepia
Prawns, N' duja & San Marzano Tomato.

\$60.000

Lombardo Mezze Rigatoni
Braised Duck Ragù.

\$62.000

Ricotta Ravioli
Mascarpone, Buffalo Burrata & Lemon Butter.

\$52.000

Lasagnetta Romeo
Roasted Wagyu Strip Bolognese & Forest Mushrooms.

\$82.000

Papardelle Castellamare
With Lamb Ragù & Candied Blond Grapes.

\$58.000

Orzo & Gamberoni
Grilled Prawns, Orzo with Mushrooms
& Butter to the Peperoncini.

\$68.000

Beef Tenderloin Steak
Jus Rôti, Gorgonzola Cream & Accordion Potato.

\$115.000

Tuna Steak
With Mustard & Green Asparagus.

\$74.000

Milanese Tartufata
Poached Egg and Mashed Potatoes.

\$66.000

Free Range Chicken
Roasted with Lemon Butter and Mashed Potatoes.

\$62.000

B A C K T O T O P

D O L C I

**Apple Millefeuille, Rum & Ice Cream
Burnt Butter Ice Cream.**

\$27.000

Tiramisu

\$27.000

**Chocolate Nemesis, Gianduaia &
Mascarpone Ice cream.**

\$27.000

Pistachio Tart & Sherry Ice Cream.

\$27.000

**Eureka Millefeuille
with Hazelnut Cream, Salted Caramel
& Pistachio Ice Cream.**

\$27.000

B A C K T O T O P

This business establishment suggests to its consumers a tip of 10% of the value of the bill before taxes, a percentage that may be accepted, rejected or modified by you according to the assessment of the service provided. When requesting the bill, you must indicate to the waiter whether or not you want said amount to be included in the bill, or indicate the amount that you will give as a tip. In this business establishment, the resources collected as tips are used solely and exclusively to recognize the work of the people who are part of the service chain. If there is any problem with the collection of the tip, you can file your complaint at the citizen service line of the Superintendence of Industry and Commerce 601 592 0400 or 018000910165, or at contactenos@sic.gov.co whose subject should be "Complaint about tip collection." In compliance with current regulations on electronic invoices, we remind you that the duty to issue it is executed with its delivery, physically or electronically, provided that it includes all the operations that consisted of the sale of goods and/or services at our