

# romanoís



### **Breads**

Focaccia (\*) 295 Served along with home made beurre noisette, cultured butter KCal 345 | 80gms Sourdough Bread 🕸 🗘 295 Served along with home made beurre noisette, cultured butter KCal 284 | 80gms Garlic bread 🕼 🛞 🗘 295 Served along with whole roasted garlic KCal 320 | 100gms Antipasti (Cold) Bruschetta 🔍 💰 🚱 995 Stone baked ciabatta, fava beans mousse, chickpeas cream, cured tomato, confit mushrooms, grilled artichoke, herbs oil KCal 479 | 80gms 🌃 Trio Carrot Textures 🕒 🕼 🛞 1095 Glazed carrots, goat cheese mash, carrot juice pearls, baby beet leaves, spinach crisps KCal 323 | 80gms Tuna Tartare 🛕 🐼 🕸 🚳 📵 🖫 🗘 1395 Red tuna tartare, pinzimonio, horseradish mayo KCal 267 | 65gms

# Parma Buffalo mozzarella

Buffalo mozzarella, Parma ham, Gnocco fritto KCal 624 | 80gms

### Salads

Rucola 🕒 🚱 🜚
Rucola, walnuts, cured tomato, balsamic dressing, olive tapenade, rye bread crouton

KCal 721 | 80gms

### 🌋 Wine Poached Pears 🖲 🐌 🥹

Due vittori balsamico and cabernet sauvignon seckel pears, orange tartare, red wine glaze, goat cheese KCal 779 | 60gms

### Burrata 💽 🕼 🛟

Warm traditional homestyle creamy buffalo cheese, red pepper coulis, cured tomato



1295

1395

795

995

KCal 711 | 170gms



# Antipasti (Hot)

Potato And Provolone Croquettes	895 985
Rimini Stuffed Flat Bread	1095
Mustard Rubbed Chicken Skewers (a) (b) (c) Char-grilled chicken thigh skewer, beetroot mash KCal 771   150gms	1195
Cuoppo ( ) ( ) ( ) ( ) ( ) Semolina dusted fish, tiger prawns and baby squid, lime and garlic aioli KCal 782   180gms	1495
Gondole	
Formaggi Misti   Selection of Italian traditional cheese and homemade jam, lavash bread KCal 1219   80gms	1495
Salumi Misti (a) (b) (c) Selection of Italian cold cuts, mostarda KCal 484   80gms	1695
Soups	
Minestrone Genovese   (i) (i) (ii)  Northern Italy style vegetable soup, rye bread crouton, pesto  KCal 718   150gms	795
Potato And Leek Soup (a) (b) (b) Leek and potato cream, whole wheat gnocchi, leek essential oil KCal 1203   150gms	795
Cappuccino (a) (b) (b) Cream of wild mushroom, truffle scented potato foam 150gms	895
Seafood Soup (a) (b) (c) Squid, prawns and seabass, lobster bisque, bird eye chilli KCal 596   150gms	1395



### Pizza

	Margherita (a) (b) (b) Tomato sauce, buffalo mozzarella, basil and oregano KCal 964   350gms	1395
	Sicilia	1375
	Liguria (a) (b) (c) (c) (c) (c) (d) (d) (d) (d) (d) (d) (d) (e) (d) (e) (d) (e) (e) (e) (e) (e) (e) (e) (e) (e) (e	1395
	Pollo E Cippole (**)  Tomato sauce, confit chicken, sauteed red onions, fresh mozzarella  KCal 993   380gms	1595
	Campana (a) (b) (b) Tomato sauce, buffalo mozzarella, 3 spicy salami, basil, oregano KCal 1031   350gms	1895
	Emilia	1895
	Vesuviana ▲ 🌢 😂 🗘  Tomato sauce, buffalo mozzarella, chicken meatball, pecorino  KCal 998   410gms	1895
	VIIe D'Aosta (**) (**)  Buffalo mozzarella, cheese fondue, wild mushroom, black truffle  KCal 1053   350gms	3395
	Carnaroli Rice	
	Wild Mushroom Risotto   Wild mushroom, porcini, truffle oil KCal 751   220gms	1495
5	Lobster Risotto   © © Spiny lobster risotto, dattarino tomatoes, saffron bisque KCal 751   220gms	1795







### Classic Pasta

Ligurian Style Strozzapretti 🕒 😩 🗐 🕼 1195 Hand crafted durum wheat pasta, basil pesto, potato, green bean, Riviera olives KCal 535 | 180gms Wild Mushroom Ravioli 1395 Hand crafted wild mushrooms stuffed pasta, parmesan foam, butter noisette KCal 751 | 150gms Linguine Alla Puttanesca 🛕 🚳 😩 1395 Anchovies, Riviera olives, capers and garlic in mild spicy arrabbiata sauce KCal 265 | 180gms Guinea Fowl Ravioli 🛕 🕼 🛞 📵 1595 Guinea Fowl stuffed traditional handcrafted "pinched" ravioli, demiglace KCal 465 | 150gms Tagliolini 1995 Hand crafted squid ink tagliolini, tiger prawns, pistacchio pesto, bisque KCal 962 | 180gms Gratinati Chicken Cannelloni 🛕 🐌 🛞 1395 Traditional baked durum wheat pasta, white chicken ragu, chicken jus, wild mushrooms, parmigiano KCal 681 | 681gms Veg Lasagne ● (i) (ii) (iii) 1395 Hand crafted durum wheat pasta, bechamel, tomato sauce, spinach, bell pepper, broccoli, zucchini, pesto KCal 996 | 220gms Lamb Lasagna 🛕 🚯 🛞 2295 Slow braised lamb leg, parmesan cheese, classic tomato and basil sauce KCal 1031 | 220gms Meat, Fish & Vegetables 1395 Eggplant Parmeggiana 📵 🕼 😩 苁 Layered deep fried eggplant, buffalo mozzarella, Parmigiano, tomato fondue KCal 996 | 220gms Portobello ( ) ( ) ( ) 1595

white truffle oil powder KCal 399 | 180gms

Pollo (a) (b) 2095
Stuffed chicken roulade, mustard ius, cauliflower puree

Stuffed chicken roulade, mustard jus, cauliflower puree, hand picked baby vegetables KCal 663 | 250gms

Roasted portobello, wild mushroom and black truffle ragu, onion jus,

Romano's Signature | ● Vegetarian | ▲ Non - Vegetarian | ⊕ Fish | ● Shellfish | ● Egg |
 Dairy | ⊕ Nuts | ⊛ Gluten | ② Soy | ● Olive Oil | ♡ Sunflower Oil



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Braised Pork Belly 2295 Slow cooked pork belly, modena balsamic vinegar and rosemary emulsion, golden apple cream, potato espuma KCal 1057 | 250gms Salmon 🛕 😩 👁 🖤 2995 Pan seared salmon, lyonnaise potato, spinach, lobster bisque KCal 616 | 250gms Tiger Prawns 🛕 😩 👁 🌑 2995 Stewed tiger prawns Livornese style, served with handcrafted garlic bread KCal 329 | 250gms Sea Bass 🛕 🐌 🚳 🕸 3495 Baked chilean seabass, saffron creme, asparagus, baby carrots KCal 710 | 250gms Lamb Rack 🛕 🐌 🕸 3395 Sous vide cooked New Zeland lamb rack, rosemary and shallot sauce, potato fondant, handpicked seasonal baby vegetable KCal 846 | 250gms Braised Lamb Shank 3395 Red wine braised New Zeland lamb shank, creamy polenta, roasted carrots, gremolata, lamb jus KCal 845 | 250gms Desserts Torta Barozzi 595 Dark chocolate hazelnut cake, chocolate espuma, nitro raspberries KCal 601 | 80gms Stracciatella | • | • 595 House made gelato, dark chocolate and mint KCal 280 | 50gms Limoncello Sorbet 595 Lemonchello infused Sorbet KCal 193 | 50gms Tiramisù Nostrano 695 Romano's signature tiramisù KCal 561 | 80gms Ricotta Crostada 🛕 📵 🚳 695 Lemon infused ricotta cake, house made gelato alla crema, aged balsamico KCal 620 | 80gms



K Romano's Signature | ● Vegetarian | A Non - Vegetarian | ● Fish | ● Shellfish | ● Egg | ● Dairy | ● Nuts | ● Gluten | ② Soy | ● Olive Oil | ○ Sunflower Oil

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### **MUNCHINS**

<b>Vegan Panini</b> (VF) <sup>®</sup> ♥ ® Confit spoon tomatoes, verbana lemon, kalamata tapenade KCal 458   73gms	475
Hummus (VF) ⊕ ❖ ⊕ Home made sun dried tomato, popped quinoa , sea salt focaccia KCal 491   81gms	475
Shammi Sliders (VF) <sup>®</sup> <sup>♥</sup> <sup>®</sup> Vegan chicken shammi, sweet mustard mayo, chilli relish KCal 483   96gms	525
Wrap (VF) <sup>®</sup> <sup>♥</sup> Vegan mutton keema, bhoot jalokia aioli, wild mint gel KCal 595   134gms	525
Mixed Fresh Greens (VF) ® O Asparagus, English cucumber, rye croutons, mandarin dressing KCal 209   30gms	650
Cured Tomatoes (VF) ® O Aged balsamic, arugula leaves, vegan parmesan KCal 212   49gms	650
<b>Tempeh</b> (VF) ® ® Pan braised, fermented Japanese miso KCal 529   100gms	650

### **SOUP**

Tomato Soup (VF) <sup>●</sup> Sanmanzano tomato, basil essential oil, ciabatta croutons KCal 160   30gms	650
Ministrone (VF)  Traditional Italian broth with seasonal vegetables and pasta KCal 119   23gms	650
Asian Broth (VF) O Oriental fungi soup, umami broth, fried garlic KCal 160   32gms	650



### **PLATE FILLERS**

<b>Akuri</b> (VF) <b>©</b> Tofu, tilwale parathe KCal 506   106gms	875
Thai Green Curry (VF) ♥ Garden greens, jasmine rice KCal 440   65 gms	1295
Vegan Risotto (VF) <sup>⊙</sup> Peruvian asparagus,vegan parmesan KCal 402   70gms	1495

### **SWEET TOOTH**

Coconut And Sago Pudding (VF) Kcal 644   91gms	425
Zafrani Firni (VF) Kcal 710   116gms	425
Limoncello Sorbet (VF) Kcal 424   102gms	425
Whole Fruit Chocolate (VF) KCal 643   97gms	525
Vegan Gelato (VF) KCal 721   80gms	525



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4500

# Antipasti



SET MENU EXPERIENCE

Served along with home made beurre noisette, cultured butter KCal 711 | 170gms

### OR

Ruccola 🔎 😩 🗐

Fresh arugula leaves, confit tomatoes, lemon dressing, olives tapenade KCal 721 | 80gms

### Zuppa

Wild mushroom cream, White truffle oil, Thyme croutons 150gms



Zuppa ala pescatore 🔺 🐌 🌒

Sea bass, pan seared prawns, baby squids, KCal 596 | 150gms

### Secondi

Lasagna ala verdure 🔳 🕼 😩 💢

Romano's signature 4 layered veg lasagna, parmesan foam KCal 996 | 220gms

### OR

Pollo 🛕 🖫

Slow cooked chicken roulade, cauliflower cream, mustard jus, handpicked baby vegetables, KCal 663 | 250gms

### OR

Salmon A 🕸 👁 🖜

Pan seared salmon, Lyonnaise potato, lobster bisque KCal 616 | 250gms

### Dolce

Stracciatella 🔳 🕼

House made gelato, dark chocolate KCal 280 | 50gms









# Romano's Signature

	Culaccino Whispering the word "culaccino" would make you want to sit back, relax and sip on an ice cold drink with Ballantine's finest, campari, coconut, black pepper, lime	1100
	<b>Liguria collins</b> Traditional twisted pesto syrup curated to perfection, built up with gin and club soda	1100
	The roman sling One being evolved from the other, this drink is an idea formed from The Singapore Sling. Bright and citrusy, prepared using Bacardi white rum, amaretto, earl grey syrup, orange and bitters	1100
	<b>Egg of colombus</b> Behind the founder of the united states, having solved the egg puzzle, made up with bourbon whiskey, amaretto, Italian balsamic vinegar	1100
	<b>Dolce Stil Novo</b> With a sweet new style as a translation, having finished off with gold rum and dry vermouth mixed together with orange juice and bitters	1100
	Vespa Inspired from the famous Italian ride and classic spritz. The bartender has carefully built this one up with tequila, passion fruit, bitter orange cordial and prosecco	1100
	Libro Delle Mondo The book of the world, summarizing to French cognac and whiskey with a inside twist	1100
	Romano's Twist	
s	Martini spaziole With a twist of dry vermouth, coffee liqueur and 56 selected botaincals stirred up like a dark night full of stars	1100
	Ritmi Sparsi Blended up together with tequila and French chartreuse along with hints of grapefruit juice	1100
	Aperotini Count Camillo Negroni's creation with a switch of aperol and a London dry gin along with Italian vermouth	1100
	Maverick Martini Citrusy and aromatic combination shaken using Absolut, passionfruit puree, vanilla syrup and topped up with a prosecco	1100

### PLEASE CHECK WITH YOUR SERVER FOR CLASSIC COCKTAILS.



Aperitif			
Ricard Campari Martini Extra Dry	450 600 350	Martini Bianco Cinzano Rosso	300 300
Gin			
Monkey 47 Beefeater Tanqueray No.10 Tanqueray	1150 550 850 650	Bombay Sapphire Gordon's Stranger & Sons	650 550 500
Vodka			
Absolut ELYX Absolut Absolut Citron Absolut Mandrin Absolut Peppar Belvedere Grey Goose Belvedere Cytrus	700 650 500 500 500 850 850	Beluga Noble Ciroc Ketel One Smirnoff Red Smirnoff Espresso Smirnoff Green Apple Smirnoff Orange	800 750 650 450 450 450
Rum			
Bacardi Carta Blanca Bacardi Carta Oro	550 550	Bacardi Carta Negra Old Monk	550 450
SINGLE MALT			
Highlands			
Glenmorangie 25 Y.O. Glenmorangie Quinta Ruban Glenmorangie Original Clynelish 14 Y.O.	11900 1150 1050 1250	Oban 14 Y.O. Talisker 10 Y.O. Ardmore Legacy	1250 950 850
Islay			
Caol Ila 12 Y.O.	1150	Bowmore 12 Y.O.	1050
Speyside			
The Glenlivet 18 Y.O. The Glenlivet 15 Y.O. The Glenlivet 12 Y.O. Aberlour 18 Y.O. Aberlour 16 Y.O.	1850 1450 1150 2600 1700	Aberlour 12 Y.O. Glenfiddich 12 Y.O. Dalwhinnie 15 Y.O. Cragganmore 12 Y.O. The Singleton 12 Y.O.	1300 1150 1400 1150
Lowlands			
Glenkinchie 12 Y.O.	1150		



Indian Malt			
Paul John Bold Paul John Brilliance Paul John Edited	750 750 750	Amrut Fusion Amrut Amalgam	750 750
BLENDED SCOTCH			
Luxury			
Chivas Regal 25 Y.O. Royal Salute 21 Y.O. Chivas Regal 18 Y.O. Johnnie Walker & Sons Odyssey	3450 2250 1450 14490	Johnnie Walker Blue Label Johnnie Walker Xr 21 Y.O. Johnnie Walker Platinium 18 Y.O.	2750 2200 1400
Premium			
Chivas Regal 15 Y.O. Chivas Regal 12 Y.O. Johnnie Walker Gold Label	1050 800 1050	Johnnie Walker Black Label 12 Y.O. Johnnie Walker Double Black 12 Y.O. Johnnie Walker White Label	850 850 900
Regular			
Ballantine's Finest Johnnie Walker Red Label	450 550	J & B RARE Jameson	550 550
American			
Jack Daniel's Silver Select Jack Daniel's Old No. 7	950 850	Gentleman Jack Jim Beam	825 450
Cognac			
Martell V.S.O.P Martell V.S. Hennessy X.O.	1050 950 3250	Hennessy V.S.O.P Hennessy V.S.	1650 850
Tequila			
Camino Real Gold	5500		
Digestif & Liqueur			
Kahlua Bénédictine Jagermeister	550 850 850	Jack Daniel's Honey Amarula Marula Fruit Cream Baileys Irish Cream	750 550 550
Beer			
Hoegaarden Corona	850 850	Budweiser Bira White	500 500
Still / Sparkling Water			
Himalyan 750 ML	600	Himalyan 330 ML	350

Prices are in Indian Rupees. Taxes as applicable. We levy no service charge. Service of alcoholic beverages to person below the age of 25 is prohibited. Our Standard measure is 30 ML



6500

6500

6500

7000

### NON-ALCOHOLIC DRINKS Aloha 490 Grapefruit juice, falernum, tonic water Carioca Passion fruit, simple syrup, lime, apple juice 490 Coco Chanel 490 Coconut syrup, lime, red bull, tonic water, blue curacao 490 Milk, ice cream, green apple, cinnamon **Energy Drink** Red Bull 390 Freshly Squeezed Juices 490 Orange Juice | Watermelon Juice | Pineapple Juice **Aerated Beverages** Pepsi | Diet Pepsi | Mirinda | 7 UP | Ginger Ale | Tonic Water | Soda Water 350 **Hot Beverages** Cappuccino | Café Latte | Macchiato | Dopio 450 **Tea Selection** English Breakfast Tea | Early Grey tea | Assam tea | Darjeeling tea | Green tea 550 Iced Tea Lemon | Passion | Berry | Peach 450 WINES Champagne- Pinot Noir, Chardonnay, Pinot Meuneir Dom Perignon | France 65000 Krug Grande Cuvée | France 49990 Moët & Chandon Rosé| France 25000 Moët & Chandon Brut | France 19500 G.H. Mumm Cordon Rouge | France 17500 Prosecco – Glera Martini Prosecco | Italy 7500 Casa Bottega Prosecco | Italy 6000 Cavicchioli 1928 Prosecco | Italy 6000 Sparkling Wine – Chardonnay, Pinot Noir Jacob's Creek Sparkling Brut | Australia 6000 WHITE WINES Chardonnay

Prices are in Indian Rupees. Taxes as applicable. We levy no service charge. Service of alcoholic beverages to person below the age of 25 is prohibited. Our standard measure for a glass of wine is 150 ml.

Domaine Montros | France

M.A.N Family | South Africa

Jacob's Creek | Australia

Penfolds | Australia

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Carpineto Dogajolo Bianco   Italy Maison J. Moreau & Fils, Chablis   France Cannonbal   U.S.A. Christian Moreau, Chablis   France Cloudy Bay,   New Zealand	7500 9500 11000 11500 14500
Sauvignon Blanc	
Luis Felipe Edwards   Chile Bodega Norton   Argentina Fournier Pere & Fils   France Saint Clair   New Zealand Pascal Jolivet   France Cloudy Bay   New Zealand Henri Bourgeois   France Domaine Vacheron   France	5500 5000 9000 9000 11000 11000 13000 15000
Riesling	
Loosen Bros   Germany Nik Weis, St. Urbans-hof   Germany Reichsgraf Von Kesselstatt Rk   Germany	6000 8000 8500
Pinot Grigio	
Fattori   Italy Folonari   Italy Colterenzio   Italy	6000 6000 6500
Other Wines	
Juan Gil Pedrera Blanco, Moscatel   Spain The Wolftrap, Viognier, Chenin Blanc   South Africa Hugel Gentil, Gewurztraminer, Pinot Blanc, Pinot Gris   France Michele Chiarlo Rovereto   Italy	5500 6500 9000 10000
RED WINES	
Cabernet Sauvignon	
Warwick, The First Lady   South Africa M.A.N Family   South Africa Morgan Baycellars   United States Cannonball   United States Thelema Mountain Vineyards   South Africa Penfolds Bin 407   Australia	6000 6500 7500 15000 15500 35000
Sangiovese	
Carpineto Toscana Dogajolo Rosso   Italy Castello Di Quercero Chianti Calssico Reserva   Italy Il Poggione Rosso Di Montalcino   Italy Bibi Gratez Casamatta Rosso   Italy Castello Di Fonterutoli Chianti Classico   Italy Querciabella, Chianti Classico   Italy Col D'orcia, Brunello Di Montalcino,   Italy Bibi Graets Testamatta   Italy	7500 8500 10500 10500 11000 15000 21000 35000



Neddiolo	
Pietro Rinaldi   Italy Azelia Langhe   Italy Michele Chiralo Tortoniano   Italy Vietti Barolo   Italy	10500 14000 22000 28000
Corvina	
Tenuta Sant Antonio   Italy Tenuta Sant Antonio Amarone Della Valpolicella   Italy	7000 22000
Pinot Noir	
Folonari   Italy Mg Estate   Chile Saint Clair   New Zealand Heinrich   Austria	6000 6500 9500 14500
Merlot	
Folonari   Italy Folonari Montepulciano D Abruzzo   Italy M.A.N Family   South Africa Susana Balbo Crios   Argentina Ets Thunevin Bad Boy   France	6000 6000 6500 8500 15500
Super Tuscans	
La Brancaia, Sangiovese, Merlot, Cabernet Sauvignon   Italy La Brancaia llatraia, Cabernet Sauvignon, Petit Verdot   Italy Querciabella Camartina, Cabernet Sauvignon - Sangiovese   Italy Tenuta San Guido Sassicaia, Cabernet Sauvignon, Cabernet Franc   Italy	11000 24000 37000 80000
Other Wines	
Antares Shiraz   Chile Argento, Cabernet Sauvignon – Malbec   Mendoza Valley M.A.N Family, Pinotage   South Africa Luis Felipe Edwards, Carmenere   Chile Domaine Montros, Merlot, Syrah, Grenache Cheval Quancard Barron, Cabernet Sauvignon – Merlot The Wolftrap, Cabernet Sauvignon – Mouvedre- Viognier   South Africa Antu, Carmenere   Chile Qurciabella Mongrana, Merlot, Cabernet Sauvignon, Sangiovese Two Hands Brave Faces, Shiraz- Grenache   A ustralia Alta Vista   Argentina Le Macchiole Rosso, Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah   Italy The Chocolate Block Syrah, Cabernet Sauvignon, Viognier, Cinsaut, Grenache Saint Cosme Chateauneuf De Pape, Grenache, Syrah, Mourvedre, Cinsault, Clairette Roda Reserva, Tempranilo   Spain Penfolds Bin 389, Cabernet Shiraz   Australia Le Macchile Paelo Bolgheri, Cabernet Franc   Italy	6500 6500 6500 6500 6500 6500 7500 8500 10000 12000 25000 23000 30000 35000 46000

Mohhiolo