

Starters

Pizza All'Aglio E Formaggio	£4.50
Pizza Base Garlic Bread with Cheese	
Pizza All'Aglio E Pomodoro Con Basilico	£4.25
Pizza Base Garlic Bread with Tomato and fresh basil	
Bruschetta Romana (v)	£4.50
Bruschetta with Fresh Tomato, Garlic and Olive Oil G	
Minestrone	£4.75
Classic Italian Vegetable Soup CL	
Costolette Di Maiale	£8.25
Italian Spare Ribs CL	
Avocado Caldo Con Salmone	£7.95
Hot Avocado with Smoked Salmon, cream, wine, and a touch of Tomato and Onions	
Pâté Della Casa	£6.95
Homemade Chicken Liver Pâté S D	
Bianchetti Fritti	£6.95
Blanchbait G	
Funghi All'Aglio Saltati (v)	£6.50
Garlic Mushrooms D S	
Gamberoni Piccanti	£8.95
Spicy King Prawns in Garlic, Chilli, Onions, Mushrooms, Tomato and White Wine Sauce	

Pizzas

ALL PIZZAS ARE MADE DAILY, HAND-STRETCHED AND ARE 10 INCH
PLEASE NOTE THAT OUR PIZZAS CONTAIN GLUTEN

Pizza Tropicale	£8.95
Ham and Pineapple D	
Pizza Roma	£9.95
Tuna and Onions D	
Pizza Quattro Stagioni	£10.50
Peppers, Mushrooms, Salami and Ham D	
Pizza Marinara	£12.95
Prawns, Mussels, Tuna, Anchovies and Cockles C D	
Pizza Vegetale (v)	£9.50
Onions, Mushrooms, Peppers and Olives D	
Pizza Calabrese	£9.95
Spicy Salami and Olives D	
Pizza Margherita (v)	£7.50
Tomato and Mozzarella D	
Calzone Marinara	£12.95
Selection of Seafood C D	
Calzone Della Casa	£10.95
Ham, Salami, Mushrooms, Onions and Peppers D	
Pizza Romulus	£10.95
Ham, Salami, Mushrooms, Onions, Peppers and Olives D	
Extra Toppings	from 95p up to £1.95
	Chicken £3.00

Pasta

CONTAINS EGG AND GLUTEN

Spaghetti Bolognese	£8.90
Classic Italian Meat Sauce CL S	
Spaghetti Carbonara	£9.25
Smoked Bacon and Cream	
Penne Arrabiata	£8.90
Tomato and Garlic with Fresh Basil and Chilli	
Penne with Smoked Salmon and Crayfish	£11.50
Smoked Salmon and Crayfish, Onions with Cream, a touch of Tomato and a dash of White Wine	
Tortellini Napoli	£9.95
Fresh Pasta Parcels filled with Meat in Tomato and Fresh Basil Sauce	
Tortellini Funghi	£9.95
Fresh Pasta Parcels filled with Meat in Mushroom and Cream Sauce	
Lasagne Al Forno	£9.50
Layers of Pasta with Italian Ragù and Cheese CL D S	
Canelloni	£9.50
Filled with Meat, Spinach and Tomato D	
Risotto Pollo	£9.95
Strips of Chicken, Garlic, Onions, Mushrooms and Tomato Sauce D S	
Risotto Mare	£12.95
Mix of Seafood C D S	
Risotto Vegetariano (v)	£9.50
Onion, Pepper, Mushrooms in Tomato Sauce D S	
Starter Portions available	£6.50
Pollo (CHICKEN)	
Pollo Valdostana	£14.50
Breast of Chicken topped with Parma Ham, Mozzarella, Tomato and Cream, baked in the oven D G	
Pollo Al Pepé	£14.50
Breast of Chicken with Cracked Black Peppercorns, Brandy and Cream D G S	
Pollo Cacciatore	£14.50
Breast of Chicken sautéed in Garlic, Onions, Mushrooms, Tomato and White Wine D G S	
Pollo Diane	£14.50
Breast of Chicken with Onions, Mushrooms, and Fresh Mustard in Brandy and Cream D G S	
<i>All the dishes above are served with potatoes and vegetables OR chips</i>	

Manzo (MEAT)

Filetto Dolce Latte	£23.50
8oz Fillet with Port and Dolcelatte Cheese D G	
Filetto Al Pepé	£23.50
8oz Fillet Steak with Black Peppercorns flambéed in Brandy and Cream D G	
Filetto Diane	£23.50
8oz Fillet Steak with Onions, Mushrooms, French Mustard, Brandy and Cream D G	
Filetto Rossini	£23.50
8oz Fillet Steak on a Crouton topped with Paté in Marsala Wine D E G	
Vitello Ai Funghi	£15.75
Escalopes of Veal in Mushroom, White Wine and Cream Sauce D G	
Vitello Saltimbocca	£15.75
Escalopes of Veal topped with Parma Ham, Sage and Marsala Wine Sauce D E G	
<i>All the dishes above are served with potatoes and vegetables OR chips</i>	

Pesce (FISH)

FOR MORE CHOICE CHECK TODAY'S SPECIAL

Gamberoni Romulus	£19.95
King Prawns with Garlic, White Wine, Tomato, Cream served with Rice D G	
Gamberoni Alla Marco	£19.95
King Prawns with Garlic, Chilli, White Wine, and Lemon Juice served with Rice G	
Scampi Fritti	£12.95
Breaded Scampi, deep fried and served with Tartar Sauce and Chips C E G	
Extra Legumi	
Chips	£3.00
Onion Rings	£2.50
Mixed Salad	£3.25
Tomato and Onion Salad	£3.25
Dressing M S	

For those with special dietary requirements or allergies who may wish to know about the food ingredients used please contact a member of our team. (v) Denotes Vegetarian Dish

CL - Celery • **G** - Gluten • **C** - Crustaceans • **E** - Eggs • **F** - Fish • **D** - Dairy • **M** - Mustard • **N** - Nuts • **P** - Peanuts • **S** - Spirits

There is a discretionary 10% service charge for parties of 6 or more.

Vini Bianchi

House White
 Bottle - £16.95
 Half Litre - £10.95
 Glass (250ml) - £5.75
 Glass (175ml) - £4.95

Pinot Grigio
 A crisp, fruity wine
 Bottle - £18.95
 175ml - £5.10
 250ml - £6.50

Sauvignon Blanc
 Dry wine with a refreshing taste
 Bottle - £18.50

Frascati Superiore
 Dry wine
 £19.95

Soave Classico
 Medium dry with soft acidity
 £22.50

Chardonnay
 Fruity with great intensity
 £19.95

Gavi
 Fragrant style and a delicate fruit character
 £22.95

Vini Rossi

House Red
 Bottle - £16.95
 Half Litre - £10.95
 Glass (250ml) - £5.75
 Glass (175ml) - £4.95

Merlot
 Ruby red colour
 Bottle - £18.50
 175ml - £5.10
 Glass (250ml) - £6.40

Cabernet Sauvignon
 Rich, fruity, classic flavours
 £18.50

Sangiovese
 Light and fruity
 £18.25

Chianti D.O.C.G.
 Soft yet very rich
 £21.00

Valpolicella Classico
 Light bodied red
 £24.50

Barbera D'asti
 Deep ruby red colour, dry fully bodied
 £19.50

Montepulciano D'abruzzo
 A vibrant ruby red colour with deep palate
 £22.95

Vini Rosé

Pinot Grigio Rosé
 £18.95

House Rosé
 A crisp, fruity wine
 Bottle - £16.95
 Half Litre - £10.95
 Glass (250ml) - £5.75
 Glass (175ml) - £4.95

Champagne & Sparking

Prosecco
 Bottle - £23.95
 Flute (175cl) - £6.25

Moet Chandon
 £49.00

Veuve Ciquot
 Yellow Label
 £60.00

Romulus is all about ambience and good food, coupled with 'real' Italian flair.

Incorporated in our menus are selected, imported fare from Italy and freshly chosen produce to create a spirit of passion and versatility in all our dishes. Pizzas are made fresh daily.

The emphasis is on providing our customers with an individual and personal service second to none.

For more
 choice of wine
 please check
 the blackboard

Thank you for
 your custom
 Grazie Molto

Salvatore