

Romeo's salads and appetizers

● Vegetarian ● Vegan ● Gluten Free ● Contains Pork ● Contains Fish

Salads

- Burrata con pomodorini 89k
-burrata, mix tomatoes, basil, olive oil-
- Greek salad 64k
-fresh tomatoes, cucumbers, kalamata olives, romain salad, onions, bell peppers, olive oil, feta cheese-
- Insalata di rucola 55k
-rocked salad, spinach, parmesan and cherry tomatoes.-

Bruschette

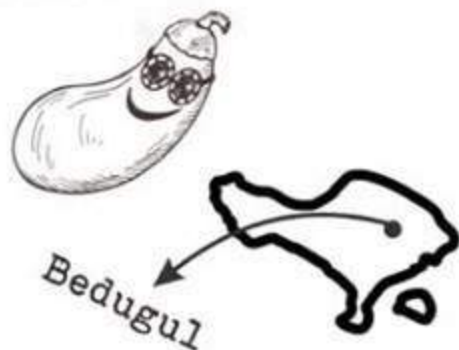
- Pomodoro 39k
- Mushrooms and raclette cheese 55k
-change with Vegan cheese +20k-
- Sardine e spinaci 55k
-home marinated sardines with spinach and green salsa-

Appetizer's

- Oysters (lombok) 1 pcs 35k
Classic oysters
-shallot vinegar,
Mexican
-tequila, tabasco, lime-
Austrelian
-BAKED in the oven with herbs butter and prosciutto-
- Escargot 19 pcs 169k
-roasted snails in escargot plate with herbed butter-
- Carpaccio di manzo 85k
-grass feed beef dressed with parmesan dressing-
- Carpaccio di tonno 85k
-sliced tuna topped with olives orange dressing-

We source all our vegetables locally from our farming community in Bedugul

Our faith in fresh takes us far & wide in pursuit of the beautiful ingredients used in our dishes



Romeo's pasta

Gluten free pasta's are available +15k ask to our staff about today's selection.

All Romeo's pasta are fresh and home made in our laboratory.

● Vegetarian ● Vegan ● Gluten Free ● Contains Pork ● Contains Fish

- | | | | |
|--|------|--|------|
| ● Pici al pomodoro
-tomato sauce cherry tomatoes and olive oil- | 59k | ● Spaghetti aglio olio e peperoncino
-confit garlic, Romeo chili olive oil- | 59k |
| ● Pici alla carbonara
-classic carbonara sauce with home made pancetta, omega3 egg, parmesan and black pepper- | 85k | ● Gnocchi alla sorrentina
-baked gnocchi in tomato sauce and melted mozzarella- | 75k |
| ● Pici amatriciana
-home made pancetta, onions, parmigiano reggiano, tomato sauce, red wine- | 83k | ● Gnocchi ai funghi
-truffle oil, cream, mixed mushrooms and a touch of gorgonzola- | 89k |
| ● Pici Verdi
-pesto, zucchini, green peas, asparagus, parmesan- | 90k | ● Lasagna vegetariana
-freshly layered on order, with Vegan mozzarella +30k- | 89k |
| ● Pici primavera
-grilled zucchini, egg plant, bell peppers, herbs and olive oil- | 75k | ● Lasagna Bolognese
-5 hours slow cooked bolognese sauce, freshly layered on order- | 109k |
| ● Fettuccine crema di salmone
-cream, salmon, zucchini, capers, white wine- | 120k | | |
| ● Fettuccine ai frutti di mare
-clams, black Australian mussels, green New Zealand mussels, parrot fish, grouper fish, baby scallops and shrimps cooked in fish stock reduction and white wine- | 149k | | |
| ● Fettuccine alla Bolognese
-5 hours slow cooked meat in tomato sauce- | 89k | | |
| ● Fettuccine salsiccia e funghi
-mixed mushrooms, calabrese sausage and tomato sauce- | 99k | | |
| ● Spaghetti alle vongole
-clams, olive oil, white wine and a little of spice- | 79k | | |
| ● Ravioli ricotta e spinaci
-stuffed with ricotta cheese and spinach cooked with sage and butter- | 85k | | |
| ● Raviolini vegetariani
-stuffed with zucchini and mushrooms cooked with sage and butter- | 79k | | |

Pici is thick, hand-

rolled pasta, like fat spaghetti. It originates in the province of Siena in Tuscany. The dough is typically made from flour and water only.

Unlike spaghetti or macaroni, this pasta is not uniform in size and has variations of thickness along its length



Romeo's mains, soups & sides

● Vegetarian ● Vegan ● Gluten Free ● Contains Pork ● Contains Fish

Mains

● Greek eggplant 84k
-whole baked eggplant with greek salsa, feta cheese, kalamata olives. With Vegan mozzarella +30k-

● Veggie balls 84k
-fried potatoes zucchini balls served on cooked vegetables tomato sauce-

● Falafel balls (6pcs) with hummus and babaganish 79k

Pollo al limone 99k
-chicken breast cooked in lemon butter sauce-

● Bistecca di pesce 110k
-fish of the day-

● Grilled octopus with salsa verde 130k

Sides

Broccoletti ripassati 34k
Spinaci ripassati 34k
Grill vegetables 39k

Soups

● Gazpacho 75k
-chilled soup made of raw blended vegetables)

● Crema di funghi 80k
-cream mushroom soup with truffle oil-

● Zuppa di pesce 135k
-fish soup with parrot and grouper fish, clams, black and green mussels, shrimps, baby scallops, white wine and fish stock-

Extras

Falafel 1 pcs 10k
Rucola 10k
Mushrooms 20k
Parmesan 20k
Mix olives 20k
Pancetta 25k
Ham 25k
Salami Milano 30k
Sausage Calabrese 35k
Hummus 35k
Prosciutto Parma 50k

Extras can be used for any dish you like: pizza, pasta etc.

Romeo's pizza

Our GLUTEN FREE pizza is made out of banana flour, probiotic and rich in vitamins and minerals

G.F. pizza base + 12k

Our vegan almond based cheese is locally made with organic ingredients. Taste just like melted cheese.

mozzarella Round Pala
 +30 k +40 k

● Vegetarian ● Vegan ● Gluten Free ● Contains Pork ● Contains Fish

	Round	Pala		Round	Pala
● Margherita -tomato sauce, mozzarella-	59 k	78 k	● Salami Milano -tomato sauce, mozzarella, salami Milano-	75 k	96 k
● Bianca al rosmarino -mozzarella, rosemary, garlic-	59 k	78 k	● Pancetta -tomato sauce, mozzarella, home made pancetta, home marinated fennel, pesto drops, fresh oregano-	85 k	98 k
● Vegetarian -tomato sauce, mozzarella, pesto drops, grilled vegetables-	75 k	92 k	● Capricciosa -tomato sauce, mozzarella, ham, mushrooms, artichoke, egg-	89 k	113 k
● Crema di funghi -mozzarella, cream, mix mushrooms topped with fresh feta cheese, baby rucola-	80 k	93 k	● Five cheese -mozzarella, parmesan, feta, gorgonzola, stracciatella and sage-	99 k	130 k
● Puttanesca -tomato sauce, mozzarella, anchovies, cappers, kalamata olives, garlic, oregano, parsley-	79 k	106 k	● Prosciutto (Di Parma) -tomato sauce, mozzarella, prosciutto di Parma, stracciatella, rucola, cherry tomatoes-	139 k	184 k
● La verde -mozzarella, parmesan, green peas, asparagus, pesto drops-	79 k	104 k			
● Salsiccia piccante -tomato sauce, mozzarella, spicy sausage, roasted bell peppers, cherry tomatoes, baby rucola-	84 k	113 k			
● Pere e gorgonzola -mozzarella, pear, gorgonzola, baby rucola, honey-	99 k	129 k			
● Salmone -tomato sauce, mozzarella, mascarpone cheese, salmon gravlax, spinach puree, cappers, baby rucola-	119 k	160 k			

PIZZA ALLA PALA

Our signature pizza "alla pala" is good for SHARE or just for your self.

Fragrant, crispy and LIGHT !!!

DIGESTIBILITY IS ALL THAT MATTER

Romeo's Dessert

Tiramisu	59 k
Romeo's Chocolate fondant -Belgium finest chocolate-	69 k
Julietta's open cheese cake	59 k
Sorbetto al limone -liquid lemon sorbet with whipping cream and amarena cherry served in the flute-	39 k
Ice cream scoup -ask our staff today's selection-	44 k

Coffee

Espresso	23k
Macchiato	24k
Piccolo	25k
Long black	25k
Cappuccino	28k
Latte	28k
Double espresso	30k
Iced latte	35k
Affogato	45k

Water

Acqua panna	39k
San Pellegrino	39k

Tea pot

English Breakfast	20k
Earl Grey	20k
Camomile	20k

Juices

Pineapple	35k
Strawberry	35k
Watermelon	35k
Orange (sunkist)	45k

Soft drinks

Coca-cola	25k
Sprite	25k
Diet coke	25k
Ginger Ale	25k
Tonic water	25k
Soda water	25k

Mix juices

Orange peach strawberry	40k
Pear Dill Ginger	40k
Apple Pineapple Orange Mint Strawberry	40k
Pineapple Milk Mint	44k

Cider

Magners classic	65k
Magners pear	65k
Magners berry	65k
Veldet (330ml)	65k
Ginger beer (200ml)	45k
Lifemans berry (250ml)	60k

Craft beer

Konig Ludwig (500ml)	75k
Summer solstice (330ml)	105k
Sauvinova (330ml)	115k
Black butte (330ml)	145k
Fresh squized IPA (330ml)	155k

Beer

small bintang	30k
San Miguel	35k
San Miguel light	35k
San Miguel negra	45
Carlsberg	39k

Spirit List

All prices are per shot (30 ml)

WHISKEY

SINGLE MALT

Singleton 12 150K

Caol Ila 12 150K

SCOTCH

Johnie Walker Red 70K

Johnie Walker Black 100K

Johnie Walker Gold 150K

TENNESSEE

Jack Daniels 100K

IRISH

Jameson 110K

AMERICAN

Bulleit – Bourbon 100K

GIN

De Kuyper Jenever 70K

Gordon's 85K

Tanqueray 85K

Tanqueray Ten 150K

Bombay Sapphire 150K

VODKA

Ciroc 110K

Grey Goose 110K

RUM

Nusa Cana 100K

Myers's Dark Rum 75K

Ron Zacapa 23 180K

TEQUILA

Jose Cuervo Reposado 75K

Silver Patron 150K

Don Julio Anejo 150K

1800 – Silver 100K

Patron – X.O. Café 85K

COGNAC & BRANDY

Martel V.S.O.P. 175K

Martel X.O. 300K

E&J X.O. Brandy 80K

GRAPPA

Fantinel 70K

SHERY

Tio Pepe 70K

CALVADOS

G.E. Massenez – Calvados Pear 150K

G.E. Massenez – Calvados Aple 150K

LIQUORS

Massnez – Crème de Gingembre 85K

Massenez – Crème de Griotte 85K

Massenez – Crème de Peche 85K

"Luxardo – Maraschino 80K

Luxardo – Amaretto 80K

Café Borghetti 85K

Fernet Branca 85K

Branca Menta 85K

Jegermeister 85K

ABSINTHE

Fontaine – Absinthe Verte 95K

Massenez – Liqueur de Absinthe 85K

VERMOUTH

Luxardo – Bitter 80K

Cinzano – Extra Dry 85K

Cinzano – Bianco 85K

Cinzano – Rosso 85K

Campari 90K

Cocktails

CLASSIC

Capirinha 65k	Spagliato 110K
Capiroska 65k	Mulled Wine 110K
Mojito 65k	Aperol Spritz 110K
Espresso Martini 75k	Mai Tai 115K
White Russian 75k	Dirty Martini 115K
Sea Breeze 95K	
Dry Martini 115K	Maraschino Sour 130K
Hanky Panky 125K	Whiskey Sour 130K
Salty Dog 125K	Amaretto Sour 130K
Bloody Marry 125K	Manhattan 130K
Toronto 130K	Negroni 130K
	Old Fashioned 130K

SIGNATURE

Mary Oyster Shot 80K	Carmen 120K
Mexican Oyster Shot 80K	Rose Negroni 120K
Red Velvet 95K	Spicy Passion Margarita 120K
Red Politan 95K	Amore Bianco 120K
Black Politan 95K	Strawberry Kiss 130K
Sangrina 115K	

SANGRIAS

(1,3 Litters)

Sangria De Tinto 320K
Sangria De Blanco 320K