

## Starters

<b>Pizza All'Aglio E Formaggio</b>	<b>£7.50</b>
Pizza Base Garlic Bread with Cheese	
<b>Pizza All'Aglio E Pomodoro Con Basilico</b>	<b>£6.50</b>
Pizza Base Garlic Bread with Tomato and fresh basil	
<b>Bruschetta Romana (v)</b>	<b>£6.95</b>
Bruschetta with Fresh Tomato, Garlic and Olive Oil <b>G</b>	
<b>Minestrone</b>	<b>£5.75</b>
Classic Italian Vegetable Soup <b>CL</b>	
<b>Costolette Di Maiale</b>	<b>£10.95</b>
Italian Spare Ribs <b>CL</b>	
<b>Avocado Caldo Con Salmone</b>	<b>£10.50</b>
Hot Avocado with Smoked Salmon, cream, wine, and a touch of Tomato and Onions	
<b>Pâté Della Casa</b>	<b>£8.25</b>
Homemade Chicken Liver Pâté <b>S D</b>	
<b>Bianchetti Fritti</b>	<b>£7.95</b>
Blanchbait <b>G</b>	
<b>Funghi All'Aglio Saltati (v)</b>	<b>£7.75</b>
Garlic Mushrooms <b>D S</b>	
<b>Gamberoni Piccanti</b>	<b>£10.95</b>
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

<b>Pizza Tropicale</b>	<b>£12.50</b>
Ham and Pineapple <b>D</b>	
<b>Pizza Roma</b>	<b>£13.95</b>
Tuna and Onions <b>D</b>	
<b>Pizza Quattro Stagioni</b>	<b>£14.95</b>
Peppers, Mushrooms, Salami and Ham <b>D</b>	
<b>Pizza Marinara</b>	<b>£15.95</b>
Prawns, Mussels, Tuna, Anchovies and Cockles <b>C D</b>	
<b>Pizza Vegetale (v)</b>	<b>£12.50</b>
Onions, Mushrooms, Peppers and Olives <b>D</b>	
<b>Pizza Calabrese</b>	<b>£14.95</b>
Spicy Salami and Olives <b>D</b>	
<b>Pizza Margherita (v)</b>	<b>£9.95</b>
Tomato and Mozzarella <b>D</b>	
<b>Calzone Marinara</b>	<b>£15.95</b>
Selection of Seafood <b>C D</b>	
<b>Calzone Della Casa</b>	<b>£14.95</b>
Ham, Salami, Mushrooms, Onions and Peppers <b>D</b>	
<b>Pizza Romulus</b>	<b>£14.95</b>
Ham, Salami, Mushrooms, Onions and Peppers <b>D</b>	
<b>Extra Toppings</b>	<b>£1.95</b>
Chicken	<b>£4.50</b>

## Pasta

CONTAINS EGG AND GLUTEN

<b>Spaghetti Bolognese</b>	<b>£13.95</b>
Classic Italian Meat Sauce <b>CL S</b>	
<b>Spaghetti Carbonara</b>	<b>£13.95</b>
Smoked Bacon and Cream	
<b>Penne Arrabiata</b>	<b>£13.95</b>
Tomato and Garlic with Fresh Basil and Chilli	
<b>Penne with Smoked Salmon and Crayfish</b>	<b>£17.50</b>
Smoked Salmon and Crayfish, Onions with Cream, a touch of Tomato and a dash of White Wine	
<b>Tortellini Paesan</b>	<b>£13.50</b>
Fresh Pasta Parcels filled with Meat in Mushrooms, Peas, Tomato and Cream	
<b>Tortellini Funghi</b>	<b>£13.50</b>
Fresh Pasta Parcels filled with Meat in Mushroom and Cream Sauce	
<b>Lasagne Al Forno</b>	<b>£14.95</b>
Layers of Pasta with Italian Ragù and Cheese <b>CL D S</b>	
<b>Canelloni</b>	<b>£14.95</b>
Filled with Meat, Spinach and Tomato <b>D</b>	
<b>Risotto Pollo</b>	<b>£14.95</b>
Strips of Chicken, Garlic, Onions, Mushrooms and Tomato Sauce <b>D S</b>	
<b>Risotto Mare</b>	<b>£17.95</b>
Mix of Seafood <b>C D S</b>	
<b>Risotto Vegetariano (v)</b>	<b>£13.95</b>
Onion, Pepper, Mushrooms in Tomato Sauce <b>D S</b>	
<b>Starter Portions available</b>	<b>£9.50</b>
<b>Pollo</b> (CHICKEN)	
<b>Pollo Valdostana</b>	<b>£19.95</b>
Breast of Chicken topped with Parma Ham, Mozzarella, Tomato and Cream, baked in the oven <b>D G</b>	
<b>Pollo Al Pepé</b>	<b>£19.95</b>
Breast of Chicken with Cracked Black Peppercorns, Brandy and Cream <b>D G S</b>	
<b>Pollo Cacciatore</b>	<b>£19.95</b>
Breast of Chicken sautéed in Garlic, Onions, Mushrooms, Tomato and White Wine <b>D G S</b>	
<b>Pollo Diane</b>	<b>£19.95</b>
Breast of Chicken with Onions, Mushrooms, and French Mustard in Brandy and Cream <b>D G S</b>	
<i>All the dishes above are served with potatoes and vegetables <b>OR</b> chips</i>	

## Manzo (MEAT)

<b>Filetto Dolce Latte</b>	<b>£31.95</b>
8oz Fillet with Port and Dolcelatte Cheese <b>D G</b>	
<b>Filetto Al Pepé</b>	<b>£31.95</b>
8oz Fillet Steak with Black Peppercorns flambéed in Brandy and Cream <b>D G</b>	
<b>Filetto Diane</b>	<b>£31.95</b>
8oz Fillet Steak with Onions, Mushrooms, French Mustard, Brandy and Cream <b>D G</b>	
<b>Filetto Rossini</b>	<b>£31.95</b>
8oz Fillet Steak on a Crouton topped with Paté in Marsala Wine and a touch of cream <b>D E G</b>	
<b>Vitello Ai Funghi</b>	<b>£22.95</b>
Escalopes of Veal in Mushroom, White Wine and Cream Sauce <b>D G</b>	
<b>Vitello Saltimbocca</b>	<b>£22.95</b>
Escalopes of Veal topped with Parma Ham, Sage and Marsala Wine Sauce <b>D E G</b>	
<i>All the dishes above are served with potatoes and vegetables <b>OR</b> chips</i>	

## Pesce (FISH)

FOR MORE CHOICE CHECK TODAY'S SPECIAL

<b>Gamberoni Romulus</b>	<b>£22.95</b>
King Prawns with Garlic, White Wine, Tomato, Cream served with Rice <b>D G</b>	
<b>Gamberoni Alla Marco</b>	<b>£22.95</b>
King Prawns with Garlic, Chilli, White Wine, and Lemon Juice served with Rice <b>G</b>	
<b>Scampi Fritti</b>	<b>£16.95</b>
Breaded Scampi, deep fried and served with Tartar Sauce and Chips <b>C E G</b>	

## Extra Legumi

<b>Chips</b>	<b>£4.95</b>
<b>Onion Rings</b>	<b>£3.50</b>
<b>Mixed Salad</b>	<b>£4.95</b>
<b>Tomato and Onion Salad</b>	<b>£4.95</b>
Dressing <b>M S</b>	

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.**

## Vini Bianchi

**House White**  
 Bottle - £22.50  
 Half Litre - £14.50  
 Glass (250ml) - £7.75  
 Glass (175ml) - £6.50

**Pinot Grigio**  
 A crisp, fruity wine  
 Bottle - £25.50  
 175ml - £6.50  
 250ml - £8.50

**Sauvignon Blanc**  
 Dry wine with a refreshing taste  
 Bottle - £26.95

**Frascati Superiore**  
 Dry wine  
 £27.50

**Soave Classico**  
 Medium dry with soft acidity  
 £29.50

**Chardonnay**  
 Fruity with great intensity  
 £26.95

**Gavi**  
 Fragrant style and a delicate fruit character  
 £31.50

## Vini Rossi

**House Red**  
 Bottle - £22.50  
 Half Litre - £14.50  
 Glass (250ml) - £7.75  
 Glass (175ml) - £6.50

**Merlot**  
 Ruby red colour  
 Bottle - £26.95  
 175ml - £6.50  
 Glass (250ml) - £8.50

**Cabernet Sauvignon**  
 Rich, fruity, classic flavours  
 £26.95

**Sangiovese**  
 Light and fruity  
 £26.95

**Chianti D.O.C.G.**  
 Soft yet very rich  
 £29.50

**Valpolicella Classico**  
 Light bodied red  
 £33.50

**Barbera D'asti**  
 Deep ruby red colour, dry fully bodied  
 £28.50

**Montepulciano D'abruzzo**  
 A vibrant ruby red colour with deep palate  
 £29.50

## Vini Rosé

**Pinot Grigio Rosé**  
 £25.50

**House Rosé**  
 A crisp, fruity wine  
 Bottle - £22.50  
 Half Litre - £14.50  
 Glass (250ml) - £7.75  
 Glass (175ml) - £6.50

## Champagne & Sparking

**Prosecco**  
 Bottle - £25.95  
 Flute (175cl) - £7.50

**Moet Chandon**  
 £75.00

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