

A ROMA Restaurant - Worcester Park

Tel / Fax : 020 8330 2547

[www.a-romarestaurant.co.uk](http://www.a-romarestaurant.co.uk)

SET MENU

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STARTERS

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- V FUNGI AL FORNO: Stuffed baked mushroom with herbs and cheese  
V INSALATA CAPRESE: Tomato and mozzarella salad with fresh basil  
V BRUSCHETTA AROMA: Toasted homemade bread topped with beetroot, parmesan, wild  
rocket and sundried tomato pesto  
CROSTINI CON PATE: Chicken liver pate (homemade)  
BIANCHETTI: Deep fried whitebait  
INSALATA CREOLE: Seasonal salad with crispy bacon and crouton  
RIGATONI CON POLLO: Rigatoni pasta with chicken and homemade basil pesto  
ZUPPA DEL GIORNO: Soup of the day

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MAIN COURSE

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- AGNELLO SALTIMBOCCA: Lamb escalope with parma ham, sage and marsala wine sauce  
POLPETTE CON POMODORO: Meatballs with tomato and basil on a bed of spaghetti  
POLLO AMATRICIANA: Grilled chicken escalope with penne pasta, bacon, onion and tomato  
TRIGILIA CON SALSA VERDE: Filleted red mullet on a bed of lentils topped with green  
vegetable salsa  
SARDINE CON AGLIO E ROSMARINO: Grilled sardine with garlic and rosemary served with  
mixed salad  
V CREPELLE CON RATATOUILLE: Pancake filled with homemade ratatouille  
V RISOTTO CON PORCINI: Italian risotto with porcini mushroom and fresh tomato  
V PEPPERONATA CON FORMAGGIO DI CAPRA: Mixed roast pepper, caper, olive and grilled  
goats cheese

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DESSERT: CHOICE OF

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1/2 BOTTLE OF HOUSE WINE INCLUSIVE

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LUNCH: 3 COURSES: £12.75

DINNER: 3 COURSES: £14.75

LUNCH: 2 COURSES: £9.75

DINNER: 2 COURSES: £12.75

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V = Suitable for Vegetarians

Prices are inclusive of VAT

A discretionary 10% service charge will be added to the bill

Polite Notice:

Dear client please make sure we know of any allergies you may have

All our products are from sustainable sources

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STARTERS

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- V GARLIC BREAD: 3.40  
BRUSCHETTA: 3.95  
Homemade bread with fresh tomato, garlic, olive oil and basil
- V SPIEDINI ROMANI: 5.75  
Baked slices of homemade bread with mozzarella cheese, tomato and homemade pesto
- V INSALATA TRICOLORE: 5.95  
Avocado, mozzarella, tomato and basil salad drizzled with balsamic vinegar
- TONNO E FAGIOLI: 6.10  
Tuna-fish and cannellini bean salad
- INSALATA DI GAMBERETTI: 6.10  
Prawn cocktail
- AVOCADO CON GAMBERETTI: 6.10  
Avocado pear with prawns
- INSALATA DI MANGO: 6.75  
Mango, prawns and crabmeat salad
- GAMBERONI AL BURRO E AGLIO:  
King prawns cooked in a delicate garlic, butter and lemon sauce served with a potato and carrot rosti

- PATE ALLA CASALINGA: 5.95  
Homemade chicken liver pate
- INSALATA DI ARAGOSTA: 12.75  
Lobster salad with cocktail sauce
- AVOCADO AL FORNO: 6.95  
Baked avocado with prawns, crabmeat topped with cheese sauce
- SADINE AL PESTO: 6.70  
Butterfly pan-fried sardines with homemade pesto
- CALAMARI FRITTI: 6.95  
Deep-fried squids with tartar sauce
- ANTIPASTO MISTO: 6.95  
Mixed Hors' De Oeuvres
- PROSCIUTTO DI PARMA: 6.70  
Parma ham with mango, or avocado, or melon
- ZUPPA DEL GIORNO: 4.75  
Soup of the day

Starter: 8.95      Main Course: 18.10.

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PASTA

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- V GNOCCHI: 4.95  
Potato dumplings with spinach and ricotta filling drizzled with homemade pesto
- V PENNE ARRABBIATA: 4.95  
With tomato, garlic and chilli
- SPAGHETTI ALLA BOLOGNESE: 5.20  
With tomato and mince beef
- RIGATONI CON FILETTO DI BUE: 6.95  
Diced fillet steak, fresh tomato, basil and garlic

- TAGLIATELLE CON POLLO: 5.95  
Chicken, garlic and onion
- TAGLIATELLE ALLA CARBONARA: 5.95  
Egg, bacon and cream
- SPAGHETTI ALLE VONGOLE: 6.50  
Baby clams, tomato and garlic
- SPAGHETTI CON GAMBERONI: 8.80  
King prawns, olives, garlic, chilli and olive oil
- LASAGNE AL FORNO: 5.25

~ADD £2.75 TO THE PASTA AS A MAIN COURSE~

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PIZZE x 11"

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- V MARGHERITA: 6.50  
Mozzarella cheese and tomato
- V FUNGHI: 6.75  
Mushrooms, mozzarella cheese and tomato
- V QUATTRO STAGIONI: 7.95  
Mozzarella cheese, tomato, peppers, mushrooms and olives

- DE LUSSO: 21.75  
Tomato, lobster, gravad-lax and rocket salad
- NAPOLI: 7.95  
Mozzarella cheese, tomato, capers, olives and anchovies
- AMERICAN: 7.95  
Mozzarella cheese, tomato and pepperoni sausage

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PESCE - FISH

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MERLUZZO ALLO ZENZERO: 15.25  
**Pan-fried cod with a delicate lemon butter and ginger sauce**  
TRIGLIE ALLO ZAFFERANO: 15.25  
**Filleted red mullets with a light creamy saffron sauce**  
SALMONE ALLA FIORENTINA: 15.25  
**Salmon served on a bed of spinach covered in a light cream-cheese sauce**

DOVER SOLE: (Market price)  
**Cooked to your preference**  
ARAGOSTA: (Market price)  
**Lobster cooked to your preference**

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CARNE - MEAT

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AGNELLO ALLA DIAVOLA: 13.95  
**Lamb cutlets with Dijon mustard, mushrooms and chilli**  
AGNELLO PIZZAIOLA: 13.95  
**Lamb steak with tomato, olive and fine herbs**  
AGNELLO CON MENTA: 13.95  
**Lamb steak with a light minty cream sauce**  
VITELLO VESUVIO: 14.75  
**Veal escalope topped with mozzarella cheese, aubergines and tomato sauce**  
VITELLO SALTIMBOCCA: 14.75  
**Veal escalope with Parma ham, sage and Marsala wine MILANESE:**  
14.75  
**Veal escalope, lightly bread-crumbed and pan-fried, with spaghetti in tomato sauce**  
POLLO CON VERDURE: 12.95  
**Breast of chicken stuffed with fresh vegetables with cream and sun-dried tomato sauce**

POLLO ALLA VALDOSTANA: 12.95  
**Grilled breast of chicken topped with ham and cheese on a delicate tomato jus**  
FEGATO AL BURRO E SALVIA: 14.95  
**Calves liver in butter and sage**  
FEGATO CON SCALOGNO: 14.95  
**Calves liver with caramelised shallot and balsamic vinegar**  
FEGATO CON BACON: 14.95  
**Grilled calves liver, bacon and sauteed onions**  
ENTRECOTE CON PEPE VERDE: 16.25  
**Sirloin steak with cream and green peppercorns**  
BISTECCA ALLA BOSCAIOLA: 16.25  
**Sirloin steak with mushrooms and onion**  
TORNADO ROSSINI: 17.25  
**Medallions of fillet steak with chicken liver pate and Marsala jus**  
FILETTO CON PORCINI: 17.75  
**Medallions of fillet steak with porcini mushrooms**

ALL OF THE ABOVE DISHES CAN ALSO BE COOKED PLAIN

ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES AND POTATOES

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SIDE ORDERS

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PEPERONATA: 2.50  
DEEP FRIED COURGETTES: 2.50  
MUSHROOMS IN GARLIC: 2.50

FRIED ONION RINGS: 2.50  
NEW POTATOES: 1.95  
CHIPS: 1.95