



CAFFÈ ROMA

EST. 1997

l'originale

Hotel & Restaurant

Welcome,

Established in 1997, Caffè Roma always has been a place, where family and friends get together for a taste of authentic Italian Pizza and European cuisine.

Enjoy delicious meals inspired by our Chef de Cuisine, as he travels around Europe, discovering new tasty dishes for you. Some of those are featured here, in the 4th edition of our bespoke menu.

Be our guest in our tastefully fitted out rooms at Roma Hotel. Enjoy quiet luxury, set around a lush green garden and conveniently located close to the city centre.

BREAKFAST

EGGS BENEDICT *

*poached eggs over bacon or sliced ham on our home made bread
topped with hollandaise sauce 22.000*

FARMER'S BREAKFAST *

*our hearty one-pan dish of fried potatoes with slice 'n dice bacon, onion & garlic tossed over in two eggs
seasoned with chives or parsley 28,000*

MEDITERRANEAN BREAKFAST *

*sunny side up eggs with feta cheese dressed with fresh rucola and green olives
laid over pancetta affumicata stesa (flat salt-cured smoked bacon) 34,000*

ENGLISH BREAKFAST *

*an english classic of three eggs any style, sizzling bacon, baked
beans, roasted mushrooms, tomatoes and a sausage 36,000*

WAFFLES OR PANCAKES 12.000

*All items with the asterisk * are served with a free cup of our fresh coffee or tea.*

If you prefer to put your breakfast together with your own choices, please ask your waitress for further options from our daily fresh selections of bread, bacon, ham, salami, sausages, mushrooms, cheeses and other daily offers.

À LA CARTE

STARTERS

BRUSCHETTA

fresh tomatoes with garlic, oregano served on toasted slices of bread 14.000

BBQ CHICKEN WINGS

well marinated and roasted chicken wings with BBQ sauce 26.000

TOMATO SOUP

fresh, sun riped tomatoes simmered in olive oil with garlic, onion, red bell pepper, basil and oregano, served with slices of bruschetta 24.000

CHICKEN SOUP

made from broth of fresh chicken with bouquet garnier, onion, carrots and pasta, served with slices of bruschetta 26.000

ANTIPASTO MISTO

classic Italian platter decorated with parma ham, chorizo, salami, green olives, apple, grape, Gorgonzola, Cheddar & Emmental cheese 32.000

SATAY SKEWERS

mix of grilled chicken, beef and pork skewers, served with a dip of spicy satay of thick ground nut 25.000

BASTONCINI DI MOZZARELLA FRITTI

crispy fried sticks of mozzarella coated with parmegiano and bread crumbs 18.000

À LA CARTE

SALADS

INSALATA VERDE MISTA CON FETA

*mixed garden fresh lettuce, cucumber, black olives, tomatoes,
onions with Feta cheese and Chef's dressing 21.000*

CAPRESE

fresh mozzarella sliced with tomatoes, and basil, seasoned with salt and olive oil 24.000

PRAWN & AVOCADO SALAD

*Indian Ocean prawns and avocado on a bed of fresh
garden salad with Chef's cocktail dressing 28.000*

CAJUN CHICKEN CEASAR SALAD

*Cajun seasoned juliennes of chicken with lettuce tossed with a creamy homemade
dressing of romaine, garlic, egg, olive oil and Worcestershire sauce,
topped with aged Parmesan cheese and crunchy croutons 32.000*

OLIVYE SALAD

*rich salad of peas, potatoes, carrots, onions, minced meat, pickles,
and eggs mixed with a tangy mayonnaise 29.000*

CHOICE OF DRESSINGS
VINAIGRETTE, CEASAR DRESSING,
THOUSAND ISLANDS, YOGHURT

À LA CARTE

MAIN COURSES

STACK OF TILAPIA FILLET & ZUCCHINI

gently fried fillet of tilapia and zucchini with lemon bechamel sauce 38.000

CHICKEN MILANESE

thin slices of juicy chicken covered with a Parmesan breadcrumb mixture and pan fried to crispy perfection with a squeeze of fresh lemon, shaved Parmesan, and a fresh green salad 38.000

STUFFED CHICKEN FILLET

chicken fillet slowly cooked, filled with ham or salami and mozzarella cheese in creamy sauce 42.000

PESCE ALLA MILANESE

fillet of tilapia cooked in the style of Milan with a crisp parmegiano and bread crumb coating, served with a side of your choice 38.000

PORK RIBS

succulent serving of pork ribs served with BBQ sauce 38.000

PORK CHOPS

a luscious breaded pork chop served with a side of your choice 42.000

COTOLETTA ALLA MILANESE

A tender cutlet coated in crunchy breadcrumbs fried in clarified butter 39.000

GRILLED BEEF FILLET

tender beef fillet (250gr) grilled to perfection and fresh salad 42.000

SERVED WITH BLACK PEPPER, GARLIC OR GORGONZOLA SAUCE

Please specify your preferred cooking

EXTRA PORTION OF
BECHAMEL, BLACK PEPPER, GARLIC
OR GORGONZOLA SAUCE 6.000

PER I NOSTRI BAMBINI

MAIN COURSES

BASTONCINI DI PESCE FISH FINGERS

*corn-flake-breaded fish fingers of tilapia fillet with
mashed potatoes and butter carrots 36.000*

CROCCHETTE DI POLLO CHICKEN NUGGETS

*corn-flake-breaded nuggets of chicken breast with
potatoe chips and mixed vegetables 36.000*

All pasta meals are available and served half plate half price for children.

PASTA

MAIN COURSES

RAVIOLI CON CARNE CON SALSA ROSSO

fresh homemade ravioli stuffed with beef in creamy sauce of sunripened tomatoes 36.000

RAVIOLI VEGETARIANA

*fresh homemade ravioli filled with ricotta and spinach in
4 formaggi sauce 36.000*

RAVIOLI CON POLLO E SALSA AL FUNGHI

fresh homemade ravioli stuffed with chicken in creamy sauce of mushroom 36.000

TAGLIATELLE CON SALSA DI POMODORO E TONNO E GAMBERI

homemade tagliatelle in a sauce of sun-ripened tomatoes with tuna and prawns 42.000

HOMEMADE CANNELLONI RICOTTA E SPINACI

*oven baked homemade Italian pasta stuffed with fine
spinach and ricotta cheese, topped with bechamel 38.000*

SPAGHETTI AGLIO OLIO E SALSICCIA

*fresh pasta lightly sauteed in olive oil with minced
garlic and diced sausage, in the style of Naples 27.000*

If you prefer your dish with a different pasta type please, ask your server for options and ordering.

PASTA

MAIN COURSES

FUSILLI CON PANCETTA E FUNGHI

italian pasta with fried bacon and creamy mushroom sauce 34.000

HOME MADE TRADITIONAL LASAGNA (CLASSICA)

oven baked home made italian lasagna pasta layered with minced ragout of beef, rich tomato concasse, mozzarella cheese, bechamel and cream 38.000

HOME MADE LASAGNA VEGETARIANA

home made oven baked italian lasagna pasta layered with aubergine, zucchini, tomato, mozzarella cheese and bechamel 38.000

HOME MADE TAGLIATELLE BOLOGNESE

fresh home made italian tagliatelle with beef ragout and tomatoes 32.000

AUBERGINE PARMIGIANA

delicately fried eggplant oven backed with Parmesan cheese topping 29.000

PENNE ARRABIATA

sun-ripened tomatoes in garlic and fresh red chili (piri piri) tossed in olive oil 26.000

PASTA FARFALLA CON TILAPIA

delicious, pan seared tender Tilapia fillets seasoned with lemon and herbs, served over Parmesan pasta for a light, fresh meal 34.000

If you prefer your dish with a different pasta type please, ask your server for options and ordering.

PASTA

MAIN COURSES

PENNE AL POMODORO

italian pasta with rich sun riped tomatoes 26.000

SPAGHETTI CARBONARA

*Spaghetti with pancetta/bacon cream sauce
topped with sprinkles of parmesan cheese 34.000*

HOMEMADE TAGLIATELLE AMATRICIANA

*Tagliatelle in thick sun-ripened tomato sauce
with bacon and sun-dried tomatoes topped with a sprinkle of fresh parsley 36.000*

HOME MADE GNOCCHI

*home made potato dumplings in a rich sun riped tomatoe sauce 32.000
home made potato dumplings in a creamy Gorgonzola cheese sauce 36.000*

If you prefer your dish with a different pasta type, please ask your server for options and ordering.

À LA CARTE

DESSERTS

TIRAMISU

Savoiardi dipped in coffee, layered with a whipped mascarpone cheese with cocoa dusting 18.000

CAKE AU CHOCOLAT

homemade chocolate cake with ice cream 18.000

MOUSSE AL CIOCCOLATO

chocolate mousse served with whipped cream 16.000