

Villa Romana



Benvenuti to Villa Romana Restaurant

The restaurant was established in 2000 by two Italian owners, Maurizio, from Bologna and Alberico, from Rome. Between us we have over 60 years of experience in the high-end catering industry, and we will personally ensure you thoroughly enjoy your dining experience with us.

Our philosophy is simple yet effective

We provide excellent food at sensible prices, and ensure the service is always friendly and attentive.

Experience authentic Italian cuisine and wines.

Our dishes are a blend of the traditional and the new, the simple and the sophisticated. The style of cuisine is eclectic, although always authentic. We ensure extensive use is made of fresh local produce with fresh fish delivered daily. We also import directly from a small vineyard on the hills of Pavia (Italy). They supply us with a variety of amazing red and white wines exclusive to Villa Romana.

Our a la carte menu changes seasonally to ensure we capture the flavours of the season, combined with the finest ingredients imported from Italy.

As well as the a la carte menu we offer a set menu available at lunchtime, which offers exceptional value for money and enables our clientele to sample more of our fine dishes.

Memorable dining experience

We pride ourselves on providing individual attention to our diners, so much so, that if you would like a particular dish that is not on the menu, providing we have the ingredients, we are more than happy to create your perfect meal just for you.

Our restaurant is also an ideal setting to accommodate those special occasions, from a celebratory party, to wedding receptions and hosting those important business meetings.

Acknowledgements and Awards

We believe in offering an excellent dining experience with food cooked to perfection.

This approach has made us one of the most popular restaurants in Hampshire and has gained us numerous recognitions over the years, including:

Winner of the 'Portsmouth News Small Business of the Year Award 2001, Top Table Hidden Gems 2011, Top Table Gold rated restaurant 2010 and 2011, Open Table winner diner's choice 2014, 2015, Trip Advisor Certificate of Excellence 2012, 2013, 2014, 2015 and BBC Bertolli Spread Olive D'oro top ten finish in the UK 2012.

WWW.VILLAROMANA.CO.UK

ANTIPASTI

ZUPPA DEL GIORNO (v) Soup of the Day	5.50
FUNGHI RIPIENO Oven baked mushrooms filled with a Mediterranean stuffing and topped with crispy Parma ham	6.95
CROSTINO DI CAPRA (v) Goat's cheese and caramelised red onion crostino served with a red pepper coulis and balsamic glaze	6.95
ANTIPASTO MISTO Slices of Parma ham, mortadella, salami, parmesan cheese and salad. served with our unique homemade Crescentina bread from Bologna	8.95
MOZZARELLA IN CARROZZA (v) Slices of mozzarella cheese, bread crumbed, deep fried and served with a sweet chilli tomato sauce	6.95
FRITTO MISTO DI PESCE Tiger prawns, squid and mussels, deep fried, tossed with chilli flakes and rock salt, served with a homemade tartar sauce	7.95
ARANCINI DI RISO Traditional Sicilian rice balls stuffed with lamb, peppers, red onion, a hint of chilli, garlic, deep fried then finished in the oven and served with a port wine reduction	7.95
COZZE AL POMODORO Fresh mussels cooked with onion, garlic, white wine, a hint of chilli and tomato sauce	7.95
COZZE ALLA CREAMA Fresh mussels cooked with onion, garlic, white wine and cream	7.95
TORRE DI GRANCHIO A tower of white crab meat mixed with mascarpone, cucumber and lime served on a crostino with a saffron mayonnaise	8.50
GAMBERONI ALL'AGLIO King prawns cooked in garlic, white wine, chilli and a hint of tomato	10.95

If there is a particular dish that you like that you don't see here. Please let us know and will try our best to prepare it

Please notify your waiter of any allergies
10% Service charge will be applied to parties of 6 or more
All prices are inclusive of V.A.T. of 20%

PASTA

TAGLIATELLE ALLA BOLOGNESE	13.00
Homemade tagliatelle pasta tossed with the original Bolognian ragú recipe that dates back over 100 years	
GARGANELLI CON AGNELLO E PEPERONCINO	13.50
Pasta tubes tossed with shredded lamb, garlic, red peppers, red onion and a hint of chilli	
RAVIOLI AI FUNGHI	14.00
Ravioli filled with wild mushrooms. Served with Parma ham, peas and cream	
RISOTTO MORTADELLA E DOLCELATTE	13.00
Traditional Italian risotto cooked with mortadella, mushrooms and dolcelatte cheese	
RISOTTO FRUTTI DI MARE	13.00
Traditional Italian risotto cooked with fresh seafood, garlic, tomatoes, basil and olive oil	
TAGLIATELLE VILLA ROMANA	14.95
Homemade tagliatelle tossed with diced fillet steak, wild mushrooms, truffle oil and cream	
GNOCCHI 4 FORMAGGI (v)	13.50
Homemade potato Gnocchi tossed with a light four cheese creamy sauce and topped with walnuts	
GARGANELLI AMATRICIANA	13.00
Pasta tubes tossed with pancetta, mushrooms, red onion, red peppers, garlic and tomato sauce	
TAGLIATELLE CON GRANCHIO E ARAGOSTA	14.95
Homemade tagliatelle tossed with tiger prawns and white crab meat flambé with Champagne Finished with asparagus, fresh tomatoes and a lobster reduction	
GARGANELLI VEGETTALI (v)	13.00
Pasta tubes with fresh vegetables and a Napoli sauce	

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SECONDI DI CARNE

POLLO MILANESE	17.95
Chicken breast bread crumbed, shallow fried, topped with tomato and melted mozzarella. Served with butter and sage pasta	
POLLO AI FUNGHI	17.95
Grilled chicken supreme served on a bed of wild mushrooms and cream	
MAIALE AL FORNO	16.95
Slowly roasted pork belly served with mustard, fennel, apple and a calvados sauce	
ANATRA CON FRAGOLA	19.95
Duck breast, parsnip puree with balsamic and pepper glazed strawberries	
SPALLA DI AGNELLO AL PORTO	25.95
Slowly roasted shoulder of lamb with rosemary. Served with a rich port sauce	
MEDAGLIONI PICCANTI	25.95
Medallions of fillet steak cooked with garlic, chilli, onion, mushrooms, peppers and a tomato sauce	
FILETTO	25.95
8oz fresh fillet steak cooked to your liking, served with a choice of the following sauces:	
MANZO	Grilled with olive oil and rosemary
FUNGHI	Wild Mushrooms, brandy and mascarpone cream sauce
DOLCELATTE	Julienne of Parma ham, served with a creamy Dolcelatte cheese sauce
PEPE VERDE	Green peppercorns, brandy and cream
Blue: Just Seared, warm inside 100% red centre	Rare: 75% red centre
Medium Rare: 50% red centre	Medium: 25% red centre pink
Medium Well: cooked through no pink	

All main courses come with potatoes and vegetables of the day

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SECONDI DI PESCE

SALMONE CON SALSA	19.95
Oven baked salmon served on a bed of sautéed asparagus served with a Mediterranean salsa	
SALMONE AI PEPERONI E MOSTARDA	19.95
Honey mustard glazed salmon served with asparagus tips and finished with a roasted red pepper coulis	
COZZE AL POMODORO	15.95
Fresh mussels cooked with onion, garlic, white wine, tomato sauce and hint of chilli	
COZZE ALLA CREAMA	15.95
Fresh mussels cooked with onion, garlic, white wine and cream	
GAMBERONI ALL' AGLIO	20.95
King prawns cooked in garlic, white wine, chilli and a hint of tomato	
FRITTO MISTO DI PESCE	17.95
Tiger prawns, squid and mussels deep fried, tossed with chilli flakes and rock salt, served with homemade tartar sauce	
BRANZINO PANCETTA E ERBA CIPOLLINA	20.95
Seabass fillets oven baked, topped with pancetta and chive cream sauce	
BRANZINO CON CROSTACEI	20.95
Fresh sea bass pan fried served with a prawn, white crab meat, spinach, asparagus and a fresh fish velloutee'	

All main courses come with potatoes and vegetables of the day

Some of the fish might contain bones

CONTORNI

GARLIC BREAD or BREAD BASKET or BRUSCHETTA	2.50
INSALATA DI RUCOLA (fresh rocket, tomato and parmesan cheese salad)	4.00
MIXED SALAD or TOMATO & ONION SALAD	3.50
ASPARAGI SALTATI (Sautéed Asparagus in butter)	4.00
SPINACI SALTATI (Fresh spinach sautéed with butter)	3.50

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