



ITALIAN BAR & RESTAURANT
cucina e vino

timeless food | roman mood

inspired by ancient and contemporary Rome

sharing plates

olives orange zest, thyme, olive oil 10

sicilian bread rosemary, sea salt, balsamic vinegar, xv olive oil 13

garlic pizza bread garlic butter, xv olive oil, parsley 15

bastoni crunchy polenta sticks, parmesan, tomato napoli, aioli 17

calamari fritti aioli, parsley, lemon 22

melanzane chips crumbed and fried eggplant wedges, feta & fennel whip 18

artichoke & prawn risotto capers, pinot grigio, garlic, lemon zest 25

roast broccoli whipped ricotta, honeyed golden raisin agrodolce, chilli, almonds 23

bombas crunchy potato bombs, spiced meat & cheese centre, tricolore sauces 21

antipasto prosciutto, grilled zucchini & eggplant, roast tomato, bocconcini, basil 28

caprese salad heirloom tomatoes*, bocconcini, xv olive oil, balsamic, basil 24

*SUBJECT TO AVAILABILITY

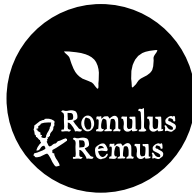
p i z z a

she wolf pizza garlic, tomato, olives, anchovies, capers, chilli flakes 29

pizza al fresco peach, goat's cheese, red pepper, chilli oil, prosciutto, rucola 30

margherita & florentina tomato pizza with bocconcini, spinach, basil, pinoli 28

ionian pizza tomato, feta, red onion, green pepper, black olives, mozzarella 29



ITALIAN RESTAURANT
c u c i n a e v i n o

m e a l s

- chicken cacciatora** mushrooms, tomatoes, wine, rosemary, homemade tagliatelle 35
- porchetta** roast pork belly, caramelised cabbage, poached apple, chilli cider jus 34
- vongole locale** mussels, clams, spaghetti, sauvignon blanc, chilli, garlic, parsley 35
- mercato fish** zucchini & prawn risotto, pinot grigio, brown butter, lemon 38
- osso buco** slow braised beef shin on the bone, gremolata, saffron risotto 37
- spaghetti bolognese** beef ragù, parmigiano reggiano, basil 29
- romy lasagne** homemade pasta, ragù, bechamel, pecorino, napoli, basil pesto 30
- spinach & basil gnocchi** westmere butcher pork & fennel salsiccia sausage, ricotta, walnuts, butter wine sauce 33

s i d e s

- verdi** grilled broccoli, zucchini, cabbage agrodolce, toasted pinoli 19
- rucola** rocket, roast pear, walnuts, balsamic, parmesan 23
- potato & cabbage gratin** mozzarella, parmesan, nutmeg, cream, napoli 16
- roman chips** handcut, garlic, rosemary, aioli 13
loaded with bolognese sauce, cheese, fresh parsley & basil + 9

VEGETARIAN, VEGAN AND NO GLUTEN MENUS AVAILABLE ON REQUEST
Please inform us of any allergies (all food prepared in one kitchen)

dessert

16

tiramisu classic espresso, marsala & mascarpone trifle

pannacotta al limone caramelised lemon syrup, amaretti crumbs

Italian profiteroles raspberry & white chocolate icecream,
chocolate ganache

amaretti homemade italian almond cookie 4 EACH



Romulus & Remus

THE STORY

An icon of Roman mythology, the sculpture of the she-wolf suckling the infant twins Romulus and Remus, is the popular symbol of Rome and its people.

La Lupa (the she-wolf) rescued the twins from a basket in the river Tiber as they floated by and became caught in the reeds.

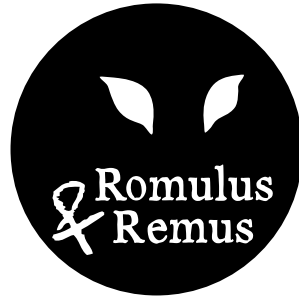
The sons of a god and a mortal they were a threat to the chieftain of the district and had been left to drown, when the servant charged with this deed took pity and floated them out into the current.

Romulus would go on to become the founder of the city of Rome.

Through an amazing series of events we came to be in possession of an authentic sculpture, and we honour both the she-wolf and twins, and the person who gifted it to us

group bookings available

PLEASE ASK FOR DETAILS



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551 richmond road west lynn