



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



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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)*

d e s s e r t

**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.

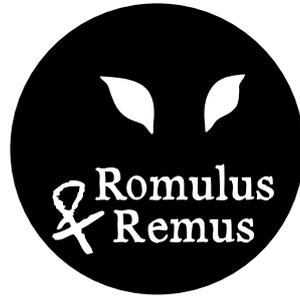
The sons of a god and a mortal they were a threat to the chieftain of the district and had been left to drown, when the servant charged with this deed took pity and floated them out into the current.

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