



ITALIAN BAR & RESTAURANT  
cucina e vino

**timeless food | roman mood**

inspired by ancient and contemporary Rome

sharing plates

**olives** orange zest, thyme, olive oil 9

**sicilian bread** rosemary, sea salt, balsamic vinegar, xv olive oil 12

**bastoni** crunchy polenta sticks, parmesan, tomato napoli, aioli 14

**melanzane chips** crumbed and fried eggplant wedges, feta & fennel whip 16

**cacio e pepe** house made tagliatelle, pecorino romano, fried black pepper 22

**monte casino** potato bombs, spiced mixed meat & cheese centre, tricolore sauces 19

**prosciutto** leek & carrot grigliate, bocconcini, parsley 25

**italian meatballs** tonnato mayo, fried capers 21

**calamari fritti** aioli, parsley, lemon 20

**brussels** roasted sprouts, puy lentils, vincotto, mint 19

**roast cauliflower** whipped ricotta, honeyed golden raisin agrodolce, chilli, almonds 21

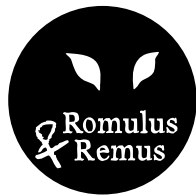
p i z z a

**she wolf pizza** garlic, tomato, olives, anchovies, capers, chilli flakes 28

**fig & prosciutto pizza** goat's cheese, quince & chianti jelly, red pepper, rucola 29

**margherita & florentina** tomato pizza with bocconcini, spinach, basil, pinoli 27

**pepperoni pizza** tomato, green & black olives, mozzarella, rucola 28



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m e a l s

- tagliatelle** chicken, mushrooms, homemade pasta, cream, fennel 32
- vongole locale** mussels, clams, spaghetti, sauvignon blanc, chilli, garlic, parsley 34
- panzotti** squid ink ravioli, smoked salmon filling, saffron sauce 34
- mercato fish** leek & prawn risotto, pinot grigio, brown butter, lemon 35
- sautéed scallops** roast tomato risotto, spinach velluto 35
- osso buco** slow braised beef shin on the bone, gremolata, saffron risotto 36
- spaghetti bolognese** beef & tomato ragù, parmigiano reggiano, basil 28
- romy lasagne** homemade pasta, ragù, bechamel, pecorino, napoli, basil pesto 29
- porchetta** roast pork belly, potato & cauli gratin, poached apple, cider jus 34
- housemade spinach gnocchi** westmere butcher pork & fennel salsiccia, ricotta, walnuts, butter wine sauce 30

s i d e s

- verdi** grilled broccoli, zucchini, cabbage agrodolce, toasted pinoli 19
- rucola** rocket, roast pear, walnuts, balsamic, parmesan 21
- 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

**venetian rice pudding** plumped sultanas, nutmeg, fresh orange, caramel syrup

**brandy snap cannoli** ricotta cream, chocolate, toasted hazelnut

**amaretti** homemade italian almond cookie 4 EACH

**cheese plate** kikorangi blue, sheep's manchego, roast pear, quince & chianti jelly,  
parmesan biscuits, olive oil crackers 32



**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.

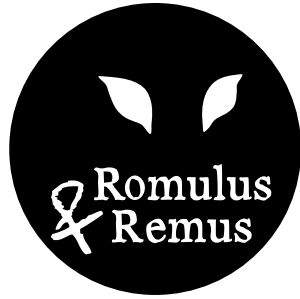
The sons of a god and a mortal they were a threat to the chieftain of the district and had been left to drown, when the servant charged with this deed took pity and floated them out into the current.

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