



romulus *NO ADDED GLUTEN*

sharing plates

- olives** orange zest, thyme, olive oil 9
- bastoni** crunchy polenta sticks, parmesan, tomato napoli, aioli 14
- prosciutto** leek & carrot grigliate, bocconcini, parsley 25
- brussels** roasted sprouts, puy lentils, vincotto, mint 19
- roast cauliflower** whipped ricotta, honeyed golden raisin agrodolce, chilli, almonds 21
- 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

pizza

- NG she wolf pizza** garlic, tomato, olives, anchovies, capers, chilli flakes 28
- NG fig & prosciutto pizza** goat's cheese, quince & chianti jelly, red pepper, rucola 29
- NG margherita & florentina** tomato pizza with bocconcini, spinach, basil, pinoli 27
- NG pepperoni pizza** tomato, green & black olives, mozzarella, rucola 28

meals

- NG vongole locale** mussels, clams, NG spaghetti, sauvignon blanc, chilli, garlic, parsley 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
- porchetta** roast pork belly, potato & cauli gratin, poached apple, cider jus 34