



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

timeless food | roman mood

inspired by ancient and contemporary Rome

s h a r i n g p l a t e s

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 16

calamari fritti aioli, parsley, lemon 21

melanzane chips crumbed and fried eggplant wedges, feta & fennel whip 17

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

roast broccoli whipped ricotta, honeyed golden raisin agrodolce, chilli, almonds 22

bombas crunchy potato bombs, spiced meat & cheese centre, tricolore sauces 19

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

caprese salad heirloom tomatoes*, bocconcini, xv olive oil, balsamic, basil 23

*SUBJECT TO AVAILABILITY

p i z z a

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

pizza al fresco summer 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
cucina e vino

m e a l s

- chicken cacciatora** mushrooms, tomato, wine, rosemary, bayleaf, tagliatelle 33
- porchetta** roast pork belly, caramelised cabbage, poached apple, chilli cider jus 34
- vongole locale** mussels, clams, spaghetti, sauvignon blanc, chilli, garlic, parsley 34
- mercato fish** zucchini & prawn risotto, pinot grigio, brown butter, lemon 35
- osso buco** slow braised beef shin on the bone, gremolata, saffron risotto 36
- 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 30

s i d e s

- verdi** roasted green vegetables, cabbage agrodolce, toasted pinoli 19
- rucola** rocket, roast pear, walnuts, balsamic, parmesan 23
- potato & cabbage gratin** mozzarella, parmesan, nutmeg, cream, napoli 14
- roman chips** handcut, garlic, rosemary, aioli 13
loaded with bolognese sauce, cheese, fresh parsley & basil +9

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

d e s s e r t

tiramisu classic espresso, marsala & mascarpone trifle

pannacotta al limone caramelised lemon syrup, amaretti crumbs

italian profiteroles raspberry & white chocolate icecream,
chocolate ganache

amaretti 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.

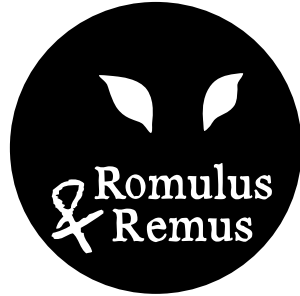
La Lupa (the she-wolf) rescued the twins from a basket in the river Tiber as they floated by and became caught in the reeds. The sons of a god and a mortal they were a threat to the chieftain of the district and had been left to drown, when the servant charged with this deed took pity and floated them 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