



## romulus *NO ADDED GLUTEN*

### sharing plates

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

**NG Crostini** ricotta, slow roasted tomato, basil; smoked fish paté & avocado 14

**NG Loaded Cannellini Bean Dip** tomato & red onion salsa, fried capers, lemon, anchovy, GF toast 17

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

**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

### meals

**NG Spaghetti Bolognese** beef mince & tomato ragù, parmigiano reggiano, basil 28

**NG Vongole** mussels, clams, GF spaghetti, wine, chilli, garlic, parsley 34

**Porchetta** roasted pork belly, cannellini smash, pickled cucumber, fennel seed 33

**Mercato Fish** zucchini & prawn risotto, pinot grigio, brown butter, lemon 34

**NG Mercato Chicken** zucchini & prawn risotto, pinot grigio, brown butter, lemon 30

**Osso Buco** slow braised beef shin on the bone, saffron risotto 36

### pizza

**NG Margherita & Fiorentina** tomato pizza with bocconcini, spinach, basil, pinoli 26

**NG Ionian Pizza** tomato, green pepper, red onion, olives, feta, parsley, xv olive oil 27

**NG Pizza al Fresco** summer peach, goat's cheese, red pepper, chilli oil, prosciutto, rucola 29

**NG She Wolf Pizza** garlic, tomato, olives, anchovies, capers, chilli flakes 27

### dessert

**Pannacotta al Limone** burnt lemon caramel

.....PLEASE INFORM US OF ANY ALLERGIES (ALL FOOD PREPARED IN SAME KITCHEN).....