



## romulus *NO ADDED GLUTEN*

### sharing plates

- Olives** orange zest, thyme, olive oil 10
- Roman Chips** handcut, garlic, rosemary, aioli 13
- Bastoni** crunchy polenta sticks, parmesan, tomato napoli, aioli 17
- Artichoke & Prawn Risotto** capers, pinot grigio, garlic, lemon zest 25
- Roast Broccoli** whipped ricotta, honeyed golden raisin agrodolce, chilli, almonds 23
- Antipasto** prosciutto, grilled zucchini & eggplant, roast tomato, bocconcini, basil 28
- Rucola** rocket, roast pear, walnuts, balsamic, parmesan 23
- Caprese Salad** heirloom tomatoes\*, bocconcini, xv olive oil, balsamic, basil 24  
\*SUBJECT TO AVAILABILITY

### pizza

- NGA **She Wolf Pizza** garlic, tomato, olives, anchovies, capers, chilli flakes 29
- NGA **Pizza al Fresco** peach, goat's cheese, red pepper, chilli oil, prosciutto, rucola 30
- NGA **Margherita & Fiorentina** tomato pizza with bocconcini, spinach, basil, pinoli 28
- NGA **Ionian Pizza** tomato, feta, red onion, green pepper, black olives, mozzarella 29

### meals

- Porchetta** roast pork belly, caramelised cabbage, poached apple, chilli cider jus 34
- Mercato Fish** zucchini & prawn risotto, pinot grigio, brown butter, lemon 38
- Osso Buco** slow braised beef shin on the bone, gremolata, saffron risotto 37
- NGA **Chicken Cacciatora** mushrooms, tomato, wine, rosemary, bayleaf, risotto 35
- NGA **Vongole Locale** mussels, clams, spaghetti, sauvignon blanc, chilli, garlic, parsley 35
- NGA **Spaghetti Bolognese** beef ragù, parmigiano reggiano, basil 29

### dessert

- Pannacotta al Limone** caramelised lemon syrup, amaretti crumbs 16
- Amaretti** italian almond cookie 4 EACH

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