



ITALIAN BAR & RESTAURANT
cucina e vino

sharing plates

olives (v) (ng) orange zest, thyme, olive oil 9

sicilian bread (v) rosemary, sea salt, balsamic vinegar, xv olive oil 12

garlic pizza bread (v) garlic butter, xv olive oil, parsley 12

calamari fritti squid ink aioli, parsley, lemon 22

eggplant chips (v) crunchy eggplant wedges, fried capers, feta & fennel whip 18

brussel sprouts (v) (ng) fresh ricotta, lemon & caramel sauce, roasted hazelnut 21

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

cauliflower & butter bean dip (v) (ng) roast cauliflower, butter beans,
roasted almond, chilli honey, lemon 21

burrata (v) (ng) burrata cheese, sundried tomato, xv olive oil, paprika 21

chicken liver pate (ngo) chicken liver with VSOP Cognac, xv olive oil & thyme, crostini 18

rucola (v) (ng) rocket, roast pear, walnuts, balsamic, parmesan 18

roman chips (v) (ng) handcut, garlic, rosemary, aioli 13

pizza

pepperoni (ngo) pepperoni, mozzarella, rocket, olives 28

margherita (v) (ngo) tomato, mozzarella, basil, xv olive oil 27

ionian (v) (ngo) tomato, feta, red onion, green pepper, black olives, mozzarella 29

zucchini and prosciutto (ngo) caramelised onion, zucchini, whipped ricotta, rocket,
prosciutto, chilli honey 30



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

m e a l s

- pollo al forno** (ng) roasted chicken leg, mediterranean bulgur salad, caramelised apple, walnut & ricotta balls 35
- porchetta** (ng) roast pork belly, fava bean dip with pickled shallots, herb oil dressing 34
- vongole** (ngo) fresh local clams, spaghetti, vine campari tomatoes, sauvignon blanc, garlic, chilli 35
- mercato fish** (ng) zucchini & prawn risotto, pinot grigio, brown butter, lemon 38
- osso buco** (ng) slow braised beef shin on the bone, gremolata, saffron risotto 37
- romy bolognese** (ngo) beef ragù, homemade tagliatelle, parmigiano, basil 29
- romy lasagne** homemade pasta, ragù, bechamel, pecorino, napoli, basil pesto 29
- risotto al funghi** (v) (ng) sauteed mushrooms, hazelnut, orange zest, pecorino, tarragon 29
- prawn risotto** (ng) capers, pinot grigio, garlic, lemon zest 30
- spinach & basil gnocchi** westmere butcher pork & fennel salsiccia sausage, ricotta, walnuts, butter wine sauce 33
- fellini** (v) (ngo) homemade tagliatelle, tomato napoli, eggplant & onion, basil, olive oil 30

d e s s e r t

15

- tiramisu** classic espresso, marsala & mascarpone trifle
- cannoli** crispy cannoli with citrus fresh mascarpone cream, mix berry compote
- pannacotta al limone** (ng) caramelised lemon syrup, roast almonds
- amaretti** (ng) homemade italian almond cookie 4 EACH

(V) VEGETARIAN | (NG) NO GLUTEN ADDED | (NGO) NO GLUTEN OPTION

VEGAN MENU AVAILABLE ON REQUEST

Please inform us of any allergies (all food prepared in one kitchen)