



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

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

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

sicilian bread rosemary, sea salt, balsamic vinegar, xv olive oil 13

garlic pizza bread garlic butter, xv olive oil, parsley 12

bruschetta roast chilli tomato, hummus and anchovy 18

calamari fritti tartar sauce, parsley, lemon 24

eggplant chips crunchy eggplant wedges, fried capers, feta & fennel whip 19

roast broccoli (ng) whipped ricotta, honeyed golden raisin agrodolce, chilli, almonds 19

octopus al vino (ng) braised octopus in white wine, ginger & carrot & chickpea purée 28

bombas crunchy potato bombs, spiced meat & cheese centre, tricolore sauces 21

burrata (ng) burrata cheese, heirloom tomato, xv olive oil 24

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

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

roman chips (ng) handcut, rosemary, aioli 13

p i z z a

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

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

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

zucchini and prosciutto (ngo) caramelised onion, zucchini, whipped ricotta, rocket, prosciutto, chilli honey 33

puttanesca (ngo) cherry tomato, capers, anchovy, olives, mozzarella, chilli 32



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c u c i n a e v i n o

m a i n s

porchetta (ng) roast pork belly, fava bean dip with pickled shallots, herb oil dressing 35

vongole (ngo) fresh local clams, spaghetti, vine campari tomatoes, sauvignon blanc, garlic, chilli 36

mercato fish (ng) zucchini & capers risotto, pinot grigio, brown butter, lemon 39

osso buco (ng) slow braised beef shin on the bone, gremolata, saffron risotto 38

romy bolognese (ngo) beef ragù, homemade tagliatelle, parmigiano, basil 30

romy lasagne homemade pasta, ragù, bechamel, pecorino, napoli, basil pesto 32

risotto agli asparagi (ng) asparagus, mint and pea purée, parmigiano 30

spinach & basil gnocchi westmere butcher pork & fennel salsiccia sausage, ricotta, walnuts, butter wine sauce 34

fellini (ngo) homemade tagliatelle, tomato napoli, eggplant & onion, basil, pecorino, olive oil 31

d e s s e r t

15

tiramisu classic espresso, marsala & mascarpone trifle

italian profiteroles raspberry & white chocolate icecream, chocolate ganache

pannacotta al limone (ng) caramelised lemon syrup, roast almonds

amaretti (ng) homemade italian almond cookie 4 EACH

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

VEGETARIAN and VEGAN MENU AVAILABLE ON REQUEST

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