LUNCH

12pm – 4pm

sharing plates

focaccia	housemade, rosemary, sea salt, xv olive oil	11
olives	marinated olives, xv olive oil (ng)	12
burrata	burrata cheese, smoky eggplant, fig balsamic & xv olive oil (ng)	26
salt cured cod	charred bell pepper, xv olive oil, pomegranate sauce (ng)	25
prosciutto	with 24-month-aged Parmigiano Reggiano (ng)	25
calamari fritti	aioli, parsley, lemon	24
charred brussels	whipped ricotta, raisin agrodolce, chilli, almonds (ng)	19
eggplant chips	eggplant wedges, fried capers, feta & fennel whip	19
rucola	rocket, roast pear, toasted walnuts, balsamic, parmesan (ng)	22
risotto croquettes	risotto rice, stretchy mozzarella, truffle aioli	21
meatballs	beef meatballs, tomato and charred pepper sauce	23
roast potatoes	italian herbs, pesto mayo	17

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

VEGETARIAN and **VEGAN** MENU AVAILABLE ON REQUEST

mains

chicken diavolo half spatchcock chicken, garlic-chilli olive oil, cavolo nero (ng) 39

osso buco slow braised beef shin on the bone, gremolata, saffron risotto (ng) 43

mercato fish zucchini & caper risotto, pinot grigio, brown butter, lemon (ng) 42

romy lasagne layers of pasta, beef ragù, bechamel, pecorino, napoli, pesto 34

spaghetti puttanesca anchovies, tomato, capers, olives, chilli (ngo) 29

linguine vongole fresh local clams, prawns, vine campari tomatoes, sauvignon blanc, garlic, chilli (ngo) 37

spaghetti meatballs beef meatballs, house tomato sauce, parmesan, basil 31

spinach & basil gnocchi homemade gnocchi, westmere butcher pork & fennel sausage, butter wine sauce 37

mushroom rigatoni shiitake mushroom, creamy parmesan sauce, garlic crumbs (ngo) 32
A D D: cotoletta chicken +11

pizza

margherita tomato, mozzarella, basil, xv olive oil (ngo) 29

ionian tomato, feta, red onion, green pepper, black olives, mozzarella (ngo) 31

zucchini & prosciutto zucchini, caramelised onion, whipped ricotta rocket, prosciutto, chilli honey (ngo) 35

dessert

tiramisu classic espresso, marsala & mascarpone trifle 16

italian profiteroles vanilla icecream, chocolate ganache, pistachios 17

pannacotta al limone vegan caramelised lemon syrup, roast almonds (ng) 17

amaretti homemade italian almond cookie (ng) 5

afters | digestivos

vin santo italian dessert wine 13

grappa nebbiolo italian grape liquor 12

limoncello shot, amalfi style 12

fernet branca quinine, bitter rhubarb, hint of chocolate 13

st rémy french brandy 13

hennessey cognac bold and fragrant 13

espresso martini vodka, espresso, marsala, crème de cacao 20

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