



ITALIAN BAR & RESTAURANT
cucina e vino

12pm – 4pm

sharing plates

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

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

garlic bread garlic butter, xv olive oil, parsley 13

smoked fish paté (ngo) capers, pickled cabbage, xv olive oil, crostini 18

rucola (ng) rocket, roast pear, walnuts, balsamic, parmesan 19

roast cauliflower (ng) butter bean dip, almonds, chilli honey 21

burrata (ng) burrata cheese, grilled eggplant, xv olive oil, balsamic 22

Nduja carrots (ng) roasted carrots, nduja, garlic yoghurt, butter, mint 23

antipasto (ng) prosciutto, seasonal grilled vegetables, pickled cabbage,
sweet & chilli sauce 26

calamari fritti aioli, parsley, lemon 24

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

baked feta (ngo) baked feta cheese & grapes, xv olive oil, rosemary, orange zest 23

arancini balls pumpkin, feta cheese, thyme, aioli 17

roman chips (ng) handcut, rosemary, aioli 16

(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)



ITALIAN RESTAURANT
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 36
- vongole** (ngo) fresh local clams, spaghetti, vine campari tomatoes, sauvignon blanc, garlic, chilli 37
- 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 39
- romy bolognese** (ngo) beef ragù, homemade tagliatelle, parmigiano, basil 32
- romy lasagne** homemade pasta, ragù, bechamel, pecorino, napoli, basil pesto 34
- fettuccine** sautéed shiitake mushroom, creamy parmigiano alfredo sauce, thyme 33
- spinach & basil gnocchi** homemade gnocchi, westmere butcher pork & fennel salsiccia sausage, walnuts, butter wine sauce 37
- fellini** (ngo) homemade tagliatelle, tomato napoli, grilled eggplant & onion, basil, pecorino, olive oil 33

p i z z a

- pepperoni** (ngo) pepperoni, mozzarella, rocket, olives 29
- 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 34
- puttanesca** (ngo) cherry tomato, capers, anchovy, olives, mozzarella, chilli 32

dessert

16

tiramisu classic espresso, marsala & mascarpone trifle

italian profiteroles vanilla icecream, chocolate ganache, pistachios

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

amaretti (ng) homemade italian almond cookie 4 EACH

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