



ITALIAN BAR & RESTAURANT  
cucina e vino

sharing plates

<b>focaccia</b>	housemade, rosemary, sea salt, xv olive oil	10
<b>olives</b>	marinated olives, xv olive oil (ng)	11
<b>panzanella</b>	beefsteak tomato, cucumber, shallots, olives, balsamic (ng)	18
<b>burrata</b>	burrata cheese, smoky eggplant, xv olive oil, balsamic (ng)	25
<b>salt cured cod</b>	charred bell pepper, xv olive oil, pomegranate sauce (ng)	24
<b>vitello tonnato</b>	slow braised beef, tuna mayonnaise, capers (ng)	26
<b>calamari fritti</b>	aioli, parsley, lemon	23
<b>roast broccoli</b>	whipped ricotta, raisin agrodolce, chilli, almonds (ng)	19
<b>eggplant chips</b>	eggplant wedges, fried capers, feta & fennel whip	19
<b>rucola</b>	rocket, roast pear, toasted walnuts, balsamic, parmesan (ng)	21
<b>risotto croquettes</b>	risotto rice, stretchy mozzarella, truffle aioli	19
<b>meatballs</b>	beef meatballs, tomato and charred pepper sauce, parmesan	23

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

VEGETARIAN and VEGAN MENU AVAILABLE ON REQUEST



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m a i n s

<b>chicken diavolo</b>	half spatchcock chicken, garlic-chilli olive oil, cavolo nero, crispy polenta (ng)	38
<b>osso buco</b>	slow braised beef shin on the bone, gremolata, saffron risotto (ng)	43
<b>mercato fish</b>	zucchini & caper risotto, pinot grigio, brown butter, lemon (ng)	42
<b>romy lasagne</b>	layers of pasta, beef ragù, bechamel, pecorino, napoli, pesto	33
<b>spaghetti puttanesca</b>	anchovies, tomato, capers, olives, chilli (ngo)	29
<b>linguine vongole</b>	fresh local clams, prawns, vine campari tomatoes, sauvignon blanc, garlic, chilli (ngo)	36
<b>spaghetti meatballs</b>	beef meatballs, house tomato sauce, parmesan, basil	30
<b>asparagus gnocchi</b>	asparagus pesto, potato gnocchi, pork & fennel sausage, toasted almonds	35
<b>mushroom rigatoni</b>	shiitake mushroom, creamy parmesan sauce, garlic crumbs (ngo) <b>ADD:</b> cotoletta chicken +7	30

p i z z a

<b>margherita</b>	tomato, mozzarella, basil, xv olive oil (ngo)	28
<b>ionian</b>	tomato, feta, red onion, green pepper, black olives, mozzarella (ngo)	30
<b>zucchini &amp; prosciutto</b>	zucchini, caramelised onion, whipped ricotta rocket, prosciutto, chilli honey (ngo)	34

## dessert

<b>tiramisu</b>	classic espresso, marsala & mascarpone trifle	16
<b>italian profiteroles</b>	vanilla icecream, chocolate ganache, pistachios	16
<b>pannacotta al limone</b>	caramelised lemon syrup, roast almonds (ng)	16
<b>amaretti</b>	homemade italian almond cookie (ng)	5

## afters | digestivos

<b>vin santo</b>	italian dessert wine	13
<b>grappa nebbiolo</b>	italian grape liquor	12
<b>limoncello</b>	shot, amalfi style	12
<b>fernet branca</b>	quinine, bitter rhubarb, hint of chocolate	13
<b>st rémy</b>	french brandy	13
<b>hennessey cognac</b>	bold and fragrant	13
<b>espresso martini</b>	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