



LUNCH 12pm-4pm

sharing plates

focaccia	housemade, 48-h fermented, 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 asparagus	whipped ricotta, chilli honey, 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



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
ADD: cotoletta chicken +11		

pizza

margherita	tomato, mozzarella, basil, xv olive oil	29
ionian	tomato, feta, red onion, green pepper, black olives, mozzarella	31
zucchini & prosciutto	zucchini, caramelised onion, whipped ricotta, rocket, prosciutto, chilli honey	35
pepperoni	tomato, pepperoni, mozzarella	32

(NG) NO GLUTEN ADDED | (NGO) NO GLUTEN ADDED OPTION
VEGETARIAN and VEGAN MENU AVAILABLE ON REQUEST



dessert

tiramisu classic espresso, marsala & mascarpone trifle	16
cioccolato baklava nutella, vanilla icecream, pistachio	19
pannacotta al limone caramelised lemon syrup, roast almonds (ng)	17

afters | digestivos 23

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	15
st rémy french brandy	15
hennessy cognac bold and fragrant	18
espresso martini Tito's vodka, kahlua, espresso	23



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

Romulus & Remus



ITALIAN RESTAURANT

cucina e vino

551 richmond road, grey lynn

opening hours

tuesday – friday 5pm till late

saturday – sunday 12pm till late