



ITALIAN BAR & RESTAURANT  
cucina e vino

sharing plates

<b>focaccia</b> housemade, rosemary, sea salt, xv olive oil	13
ADD:	
<b>olives</b> marinated olives, xv olive oil (ng)	9
<b>burrata</b> burrata cheese, smoky eggplant, xv olive oil, balsamic (ng)	21
<b>salt cured cod</b> charred bell pepper, xv olive oil, pomegranate sauce (ng)	17
<b>vitello tonnato</b> slow braised beef, tuna mayonnaise, capers (ng)	18
<b>prawns</b> wrapped in kataifi, walnut sauce, chilli oil	17
<b>roast broccoli</b> whipped ricotta, raisin agrodolce, chilli, almonds (ng)	17
<b>lightly sautéed seasonal vegetables</b> olive oil, garlic, lemon (ng)	14
<b>rucola</b> rocket, roast pear, toasted walnuts, balsamic, parmesan (ng)	17
<b>risotto croquettes</b> risotto rice, stretchy mozzarella, truffle aioli	16
<b>crunchy polenta</b> 'nduja mayo, parmesan (ng)	16

(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

- chicken diavolo** half spatchcock chicken, garlic-chilli olive oil, cavolo nero, crispy polenta (ng) 38
- osso buco** slow braised beef shin on the bone, gremolata, saffron risotto (ng) 39
- mercato fish** zucchini & caper risotto, pinot grigio, brown butter, lemon (ng) 39

p a s t a

- romy lasagne** layers of pasta, beef ragù, bechamel, pecorino, napoli, pesto 32
- spaghetti puttanesca** anchovies, tomato, capers, olives, chilli (ngo) 29
- scallop linguine** seared scallops, pinot grigio & lemon butter sauce, fried zucchini, capers (ngo) 34
- asparagus linguine** fresh asparagus, pea & basil pesto, pecorino, toasted almonds (ngo) 31
- mushroom rigatoni** shiitake mushroom, creamy parmesan sauce, garlic crumbs (ngo) ADD: pork & fennel sausage +9 30

p i z z a

- margherita** tomato, mozzarella, basil, xv olive oil (ngo) 27
- ionian** tomato, feta, red onion, green pepper, black olives, mozzarella (ngo) 28
- zucchini & prosciutto** 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