



ITALIAN BAR & RESTAURANT  
c u c i n a e v i n o

s h a r i n g p l a t e s

**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)*



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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
- fettucinne** 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

d e s s e r t

**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

a f t e r s | d i g e s t i v o s

**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