



sharing plates

focaccia	housemade, 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 brussels	whipped ricotta, raisin agrodolce, chilli, 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

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

VEGETARIAN and **VEGAN** MENU AVAILABLE ON REQUEST



m a i n s

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
	A D D: cotoletta chicken +11	

p i z z a

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

dessert

tiramisu	classic espresso, marsala & mascarpone trifle	16
italian profiteroles	vanilla icecream, chocolate ganache, pistachios	17
pannacotta al limone	vegan caramelised lemon syrup, roast almonds (ng)	17
amaretti	homemade italian almond cookie (ng)	5

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