

ITALIAN BAR & RESTAURANT

cucina e vino

LUNCH

12pm – 4pm

sharing plates

focaccia housemade, rosemary, sea salt, xv olive oil 13

ADD:

olives marinated olives, xv olive oil (ng) 9

burrata burrata cheese, smoky eggplant, xv olive oil, balsamic (ng) 21

salt cured cod charred bell pepper, xv olive oil, pomegranate sauce (ng) 17

vitello tonnato slow braised beef, tuna mayonnaise, capers (ng) 18

prawns wrapped in kataifi, walnut sauce, chilli oil 17

roast broccoli whipped ricotta, raisin agrodolce, chilli, almonds (ng) 17

lightly sautéed seasonal vegetables olive oil, garlic, lemon (ng) 14

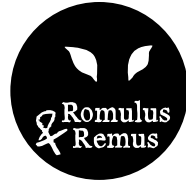
rucola rocket, roast pear, toasted walnuts, balsamic, parmesan (ng) 17

risotto croquettes risotto rice, stretchy mozzarella, truffle aioli 16

crunchy polenta '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, 38
cavolo nero, crispy polenta (ng)
- 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 33
- spaghetti puttanesca** anchovies, tomato, capers, olives, chilli (ngo) 32
- scallop linguine** seared scallops, crustacean sauce, fresh herbs (ngo) 34
- asparagus linguine** fresh asparagus, lemon & basil pesto, parmesan, 33
toasted almonds (ngo)
- mushroom rigatoni** shiitake mushroom, creamy parmesan sauce, 31
garlic crumbs (ngo) A D D: pork & fennel sausage +9

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) 29
- zucchini & prosciutto** zucchini, caramelised onion, whipped ricotta 34
rocket, prosciutto, chilli honey (ngo)

dessert

tiramisu	classic espresso, marsala & mascarpone trifle	16
italian profiteroles	vanilla icecream, chocolate ganache, pistachios	16
pannacotta al limone	caramelised lemon syrup, roast almonds (ng)	16
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