

CUCINA ROMANA \$65



PANE LARIANO

organic stonemilled house made bread, olive oil

SUPPLI

crumbed rice croquette, beef mince ragout, mozzarella

RICOTTA E VIGNAROLA

house made ricotta, sautéed broadbeans, artichokes, peas, romaine lettuce

MORTADELLA

italian mortadella, pistachio, parmigiano

RIGATONI

wide tube pasta, veal meatball ragout

SCOTTADITO

grilled lamb tomahawk, chilli sautéed chicory

ARZILLA E ROMANESCO

pan fried skate wing, butter, lemon, roman broccoli, pine nuts, sultanas

ZABAGLIONE

seasonal roast fruit, burnt marsala zabaglione

MARTA

CUCINA ROMANA \$80



PANE LARIANO

organic stonemilled house made bread, olive oil

ANTIPASTI

mortadella, prosciutto, olives, gnocchi fritti

RICOTTA E VIGNAROLA

house made ricotta, sautéed broadbeans, artichokes, peas, romaine lettuce

ROMANA

thin crusted pizza, san marzano tomato, oregano, evoo

RISOTTO

vialone nano rice, spinach, peas, broadbeans, zucchini flowers, mint

POLPETTE E POLENTA

slow braised veal meatball & tomato ragout, polenta

SCOTTADITO

grilled lamb tomahawk, chilli sautéed chicory

ARZILLA E ROMANESCO

pan fried skate wing, butter, lemon, roman broccoli, pine nuts, sultanas

ZUCCHINE SCAPECHE

marinated fried zucchini, mint, evoo

RUCOLA

rocket, lemon, evoo

CROSTATA

ricotta + amarena cherry tart

MARTA