

CUCINA ROMANA \$65



PANE LARIANO

organic stonemilled house made bread, olive oil

SUPLI

crumbed rice croquette, beef mince ragout, mozzarella

RICOTTA E VIGNAROLA

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

MORTADELLA

italian mortadella, pistachio, parmigiano

BOMBOLOTTI

short tube pasta, veal meatball ragout

SCOTTADITO

grilled lamb tomahawk, chilli sautéed chicory

PESCE

market fish

ZABAGLIONE

seasonal roast fruit, burnt marsala zabaglione

MARTA

1. Advise dietary requirements 48hrs in advance - we cater to all.
2. 10% group service fee is applied to final bill.
3. To ensure we have sufficient quantity for groups, please pre-select your wine prior - we can assist you or visit www.marta.com.au to view full list.
4. These are sample dishes & may be subject to seasonal change. We will advise prior.

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

POLPETTE E POLENTA

slow braised veal meatball & tomato ragout, polenta

RISOTTO

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

SCOTTADITO

grilled lamb tomahawk, chilli sautéed chicory

PESCE

market fish

ZUCCHINE SCAPECHE

marinated fried zucchini, mint, evoo

RUCOLA

rocket, lemon, evoo

CROSTATA

ricotta + amarena cherry tart

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