



DOLCI

CROSTATA 14
daily tart

MARTAMISU' NOT A TIRAMISU' 13
layers of mascarpone cream,
coffee soaked hazelnut shortbread,
rich chocolate sauce - true roman style!

PANNA COTTA 14
vanilla panna cotta, apple compote, pane speziato

FORMAGGI

PECORINO ROMANO DOP 11
hard - sheep milk

CAMOMILLA 12
semi hard - sheep milk

STRAVECCHIO 11
hard - cow milk

TALEGGIO 11
soft - cow milk



ANTIPASTI

BURRO E ALICI anchovy + butter bruschetta	each 7
GNOCCHI FRITTI fried potato gnocchi, pecorino, black pepper	14
ROMANA thin crusted pizza, oregano, san marzano tomato, evoo	18
BUFALA buffalo milk mozzarella, marinated eggplant, mint	23
BIANCA wood fired roman schiacciata	10
FRITTURA fried sardines + zucchini	21
SEPIE cuttlefish, chickpeas, tomato, pane fritto	20
MORTADELLA E BIANCA wood fired roman schiacciata filled with italian mortadella	19
POLPETTE veal meatballs, tomato ragout, soft polenta, pecorino	22

10% surcharge public holidays

SECONDI

VITELLO daily cut	35
SCOTTADITO grilled lamb tomahawks pair, mint, roasted potatoes	29
GALLETTO ALLA DIAVOLA chilli roasted spatchcock, broccolini	39
PESCE market fish	34
COSTOLETTA crumbed pork cutlet, fennel rocket salad	34

CONTORNI

PATATE AL FORNO roasted potatoes, rosemary, garlic, evoo	10
BROCCOLO chilli broccoli	8
VERDURE ALLA GRIGLIA grilled, zucchini, eggplant, carrots	15
PISELLI sautéed peas, guanciale	12
RUCOLA rocket, lemon, evoo	12

PASTE

TONNARELLI CACIO E PEPE hand made thick spaghetti, pecorino romano dop, black pepper	27
AMATRICIANA tube pasta, guanciale, tomato, pepper, chilli, pecorino romano	25
PAPPARDELLE large ribbon pasta, seasonal mushrooms, pecorino dolce	28
RISOTTO carnaroli rice, octopus ragout, gaeta olives	26
GARGANELLI egg penne, artichoke, white wine lamb ragout, grana	26
SPAGHETTI (no alterations) anchovies, prawns, butter	28

SHARE MENU

\$55PP 4PAX-9PAX 10PAX OR MORE NOTIFY 48HRS PRIOR	
POLPETTE veal meatballs, tomato ragout, soft polenta, pecorino	
GNOCCHI FRITTI fried potato gnocchi, pecorino, black pepper	
BUFALA buffalo milk mozzarella, marinated eggplant, mint	
RISOTTO carnaroli rice, saffron, mushrooms	
PESCE + POLLO/SCOTTADITO market fish + grilled spatchcock (or tomahawk +\$5pp)	
DOLCE daily dessert	

SCHIACCIATE

"pinza dough is not pizza.
a unique technique dating back
to the roman empire. rested 72
hours, made with less oil and
a high water content makes it
highly digestible with fewer
calories!"

MARGHERITA san marzano tomato, fior di latte, reggiano, basil	22
OSTIENSE tomato, anchovies, black olives	21
SALARIA fior di latte, ricotta, lemon zest, fennel fronds, black pepper	24
TRASTEVERINA smoked fior di latte, potato, mortadella, cavolo nero	26
DE' FIORI buffalo mozzarella, zucchini flowers, anchovies, grana padano	25
QUATTRO STAGIONI san marzano tomato, fior di latte, mushrooms, artichoke, ham, black olives	25
FLAMINIA prosciutto, tomato, mushrooms, black olives, fior di latte	27
NORCINA smoked mozzarella, spicy salami, tomato	25