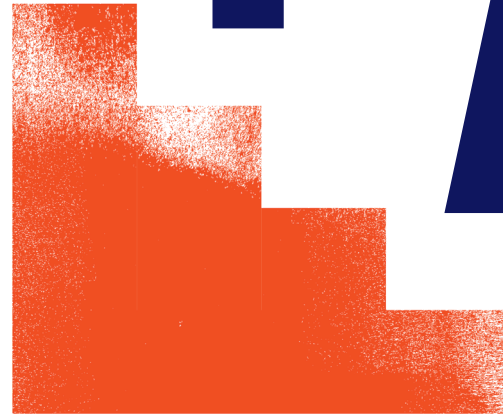
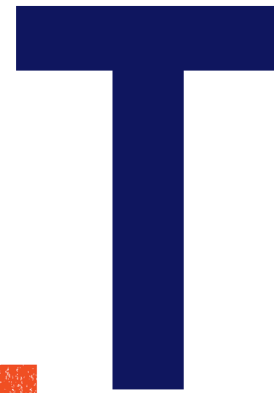
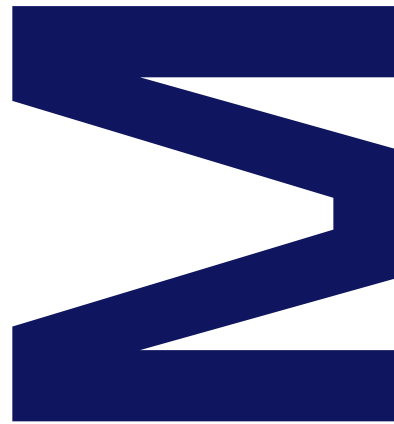




AT HOME



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TO ORDER:

DELIVERY UBER EATS / DELIVEROO / DOOR DASH

PICK UP CALL 9361 6641

OPEN TUE-SUN LUNCH 12-3, DINNER 5-9

START

FOCACCIA ROMANA	4
slab for 2, housemade bread	
GNOCCHI FRITTI	15
fried potato gnocchi, pecorino, black pepper	
TRECCIA	17
mozzarella, heirloom tomatoes, basil	
PROSCIUTTO	12
24 mth aged (100g)	
ARROSTICINI	each 8
grilled lamb skewers, lemon dressing	
BIANCA	9
wood fired roman, schacciata, oregano, evoo	
MORTADELLA E BIANCA	20
wood fired schacciata stuffed with mortadella	
POLPETTE	16
veal meatballs (4), tomato ragout, pecorino	
PEPERONI	9
roast capsicum salad, garlic, parsley, evoo	
PATATE AL FORNO	7
roasted potatoes, rosemary, garlic, evoo	
PISELLI	9
sautéed peas, guanciale	
ZUCCHINE	7
fried zucchini, mint, rose vinegar	
INSALATA	7
mixed leaves, lemon, evoo	

PASTA

BUCATINI (vegan)	18
tomato ragout, chilli, parsley	
AMATRICIANA	23
tube pasta, guanciale, tomato, pepper, chilli, pecorino romano dop	
PAPPARDELLE (vegan option)	23
ribbon pasta, seasonal mixed mushrooms, pecorino dolce	
LASAGNA slab 1x26 /2x45/ 5x90	
veal meatball ragout, mozzarella, parmigiano, basil	
SPAGHETTI (vegan)	23
semi dried roma tomato, capers, black olives (+ anchovies 4)	
RISOTTO	26
carnaroli rice, calamari, prawns, prawn bisque	
GNOCCHI	29
potato gnocchi, rabbit ragout, grana padano	
MAIN	
PARMIGIANA 1x23 /2x40/ 5x75	
layers of eggplant, mozzarella, tomato, basil	
PORCHETTA (til sold out)	26
rolled pork roast, stuffed herbs, crunchy crackling	
PESCE	27
pan roasted barramundi, zucchini mint puree, spinach, dutch carrots	
VITELLO	27
crumbed veal cutlet, cavolo nero, roasted onion	

ROMAN PIZZA

SCHIACCiate "oval shape, made by pinza dough using a unique technique dating back to the roman empire. rested 72 hours, made with less oil, a high water content and love makes it highly digestible + less calories than usual dough!"	
ROMANA	15
thin crusted pizza, evoo, oregano, san marzano tomato (+ anchovies 4 / olives 2)	
SALARIA	20
fior di latte, ricotta, lemon zest, fennel fronds, black pepper	
TRASTEVERINA	25
smoked fior di latte, potato, mortadella, cavolo nero	
DE' FIORI	21
buffalo mozzarella, zucchini flowers, grana (+ anchovies 4)	
MARGHERITA	18
san marzano tomato, basil, fior di latte, reggiano	
QUATTRO STAGIONI	25
san marzano tomato, fior di latte, mushrooms, artichoke, ham, olives	
FLAMINIA	25
prosciutto, tomato, mushrooms, black olives, fior di latte	
NORCINA	25
smoked mozzarella, spicy salami, tomato	

SWEET

CROSTATA	9
sour cherry ricotta tart	
MARTAMISU' NOT A TIRAMISU'	9
layers of mascarpone cream, coffee soaked hazelnut shortbread, rich chocolate sauce - true roman style!	

CHEESE

	each 9
served with flat crisp bread, fig truffle jam	
TESTUN AL BAROLO	
semi hard - cow milk	
STRAVECCHIO	
hard - cow-sheep milk	
TALEGGIO	
soft - goat milk	

DRINKS

COFFEE	3.5
pick up only	
SPARKLING WATER	4
san pellegrino 750ml	

credit card standard surcharge