

## TAKEAWAY SWEETS

OUR GELATO IS MADE IN-HOUSE BY  
A TRUE ROMAN GELATAIO

- MARTAMISU' NOT A TIRAMISU' GF** 9  
coffee soaked hazelnut shortbread,  
marscapone, melted chocolate
- CROSTATATA** 9  
sour cherry ricotta tart
- TARTUFO** 9  
hazelnut + chocolate gelato dome,  
chocolate centre  
**OR VEGAN** roasted coconut + chocolate
- TARTUFO BIANCO** 9  
vanilla + chocolate gelato dome,  
berry sauce centre
- TARTUFONE GELATO CAKE (6-8pax)** 40  
hazelnut + chocolate gelato dome,  
chocolate centre  
(pre order 48hrs prior)
- MATTONE GELATO CAKE (6-8pax)** 40  
magnum style chocolate log, hard  
chocolate coating, vanilla ice  
cream, chocolate melt centre  
(pre order 48hrs prior)
- TIRAMISU' CLASSIC (2pax)** 18  
coffee soaked savoiardi biscuit,  
marscapone, dusted chocolate

## BY THE SCOOP

## GELATO

vaniglia	vanilla
cioccolato	chocolate
nocciola	hazelnut
caramello	caramel
pistacchio	pistachio

## SORBET

limone	lemon
fragola	strawberry

cone/cup 1= 4.50 / 2= 8 / 3= 10

500ml 14 / 1ltr 28



TUE-SUN DINE IN / TAKE AWAY / DELIVERY

DINNER FROM 5PM

SAT-SUN

ROMAN BAKERY + GELATERIA FROM 9AM-3PM

LUNCH 1PM-3PM

TO BOOK / ORDER

CALL 9361 6641 OR VISIT MARTA.COM.AU

## TAKEAWAY MENU

- FOCACCIA ROMANA V** 4  
housemade bread
- GNOCCHI FRITTI V** 15  
fried potato gnocchi, pecorino, black pepper
- TRECCIA GF V** 17  
mozzarella, heirloom tomato, basil
- PROSCIUTTO GF** 12  
24 mth aged (100g)
- ARROSTICINI GF** each 8  
grilled lamb skewer, lemon oil
- MORTADELLA E BIANCA** 20  
wood fired schiacciata stuffed with mortadella
- POLPETTE** 16  
veal meatballs (4), tomato ragout, pecorino
- ROMANA VEGAN** 15  
woodfired thin pizza, oregano, san marzano tomato
- BIANCA VEGAN** 14  
woodfired schiacciata, oregano, evoo

## PASTA GF PASTA AVAIL +\$3

- TONNARELLI CACIO E PEPE V** 26  
spaghetti, black pepper, pecorino
- BOMBOLOTTI** 26  
short tube, lamb ragout, grana
- BUCATINI AMATRICIANA** 23  
tube spaghetti, guanciale, tomato, pepper, chilli, pecorino romano
- PAPPARDELLE V** 26  
mixed mushrooms, pecorino dolce
- SPAGHETTI V** 23  
roma tomato, capers, black olives
- RISOTTO GF** 26  
calamari, prawns, prawn bisque
- LASAGNA** 5pax 95 / 2pax 45 26  
veal meatball ragout, mozzarella, parmigiano, basil

**SETTIMANA ROMANA** MP  
ask about roman week daily special

credit card standard surcharge

## PIZZA GF DOUGH AVAIL +\$3

- SALARIA V** 20  
fior di latte, ricotta, lemon zest, fennel fronds, black pepper
- TRASTEVERINA** 25  
smoked fior di latte, potato, mortadella, cavolo nero
- DE' FIORI V** 21  
buffalo mozzarella, grana zucchini flowers
- MARGHERITA V** 18  
san marzano tomato, basil, fior di latte, reggiano
- QUATTRO STAGIONI** 25  
san marzano tomato, olive, ham fior di latte, mushroom, artichoke
- FLAMINIA** 25  
prosciutto, tomato, mushroom, black olives, fior di latte
- NORCINA** 25  
smoked mozzarella, tomato, spicy salami
- RE DI ROMA** 25  
potato, mozzarella, rosemary

## MAIN

- PARMIGIANA GF V** 5pax 85 / 2pax 40 23  
layers of eggplant, mozzarella, tomato, basil
- PORCHETTA GF** 26  
rolled pork roast, stuffed with herbs, crunchy crackling
- PESCE GF** 27  
market fish, zucchini mint puree, spinach, dutch carrots
- OSSO BUCO** 27  
braised veal, peas, potato mash
- PEPERONI GF V** 9  
roast capsicum, garlic, parsley
- PATATE AL FORNO GF V** 7  
roast potatoes, rosemary, garlic
- PISELLI GF** 9  
sautéed peas, guanciale
- CAVOLFIORE V** 7  
gratin cauliflower, breadcrumbs
- INSALATA GF V** 7  
mixed leaves, lemon, evoo