

SWEET

OUR GELATO IS MADE IN-HOUSE

- ☐ **MARTAMISU' NOT A TIRAMISU' GF** 16
coffee soaked hazelnut shortbread,
mascarpone, melted chocolate
- ☐ **TORTA AL CIOCCOLATO** 16
short crust chocolate ganache tart,
meringue, raspberry
- ☐ **MILLE FOGLIE** 15
layers of thin puff pastry with
chantilly cream and sour cherry
- ☐ **SANDWICH GELATO** 15
marta gelato sandwich with vanilla
ice cream
- ☐ **GELATO SCOOP** (5 per extra scoop) 6
ask your waiter for available
flavours
- ☐ **SFOGLIATELLE** 9
filo pastry, ricotta, orange
- ☐ **CODA D'ARAGOSTA** 9
lobster tail pastry
- ☐ **DAL FRIGO** MP
from the fridge daily pasrty
ask your waiter



DINE IN DINNER FROM 5.30PM

WED-SUN ROMAN BAKERY + GELATERIA 7-3

ENTREE

☐	PANE V housemade bread	3
☐	FOCACCIA ROMANA V housemade	7
☐	BURRO E ALICI (2pcs) anchovy + thick butter bruschetta	8
☐	GNOCCHI FRITTI V fried gnocchi, pecorino, pepper	18
☐	PROSCIUTTO GF DF 24 mth aged parma prosciutto (100g)	20
☐	POLIPO GF DF grilled octopus, cauliflower, pea tendrils, cauliflower puree	26
☐	MORTADELLA E BIANCA DF wood fired schiacciata, mortadella	27
☐	SUPPLI GF crumbed fried rice ball, tomato, mozzarella	each 9
☐	POLPETTE (4pcs) veal meatballs, tomato, pecorino	24
☐	ROMANA VEGAN DF woodfire thin pizza, oregano, tomato	25
☐	BURRATA GF V creamy heart mozzarella, heirloom tomato, basil	27

PASTA

☐	CACIO E PEPE V GF AVAIL +\$3 tonnarelli, black pepper, pecorino	35
☐	AMATRICIANA GF AVAIL +\$3 bucatini, guanciale, tomato, pepper, chilli, pecorino	33
☐	SPAGHETTI VEGAN DF GF AVAIL +\$3 roma tomato, capers, black olives, chilli	28
☐	RISOTTO GF DF prawns, bisque, napoli, garlic, parsley	40
☐	TAGLIOLINI GF DF AVAIL +\$3 vongole, zucchini, chilli, garlic	42
☐	RUOTE ALLA VODKA V GF AVAIL +\$3 wheel shaped pasta, tomato sauce, cream, vodka	28
☐	BUSIATE GF AVAIL +\$3 spiral pasta, beef short rib ragout	39

standards credit card surcharge applies

10% service charge applies for groups of 8+

PIZZA

☐	SALARIA V GF AVAIL +\$7 fior di latte, ricotta, lemon zest, fennel fronds, black pepper	27
☐	OSTIENSE DF GF AVAIL +\$7 tomato, anchovies, black olives	24
☐	DE' FIORI V GF AVAIL +\$7 buffalo mozzarella, grana zucchini flowers	31
☐	MARGHERITA V GF AVAIL +\$7 san marzano tomato, basil, fior di latte, reggiano	24
☐	QUATTRO STAGIONI GF AVAIL +\$7 san marzano tomato, olive, ham fior di latte, mushroom, artichoke	30
☐	FLAMINIA GF AVAIL +\$7 prosciutto, tomato, mushroom, black olives, fior di latte	32
☐	NORCINA GF AVAIL +\$7 smoked mozzarella, tomato, spicy salami	32
☐	RE DI ROMA GF AVAIL +\$7 potato, mozzarella, truffle paste, grana, rosemary	29
☐	COLOSSEO GF AVAIL +\$7 potato, mortadella, burrata, truffle paste	33

MAIN

☐	PARMIGIANA GF V zucchini, mozzarella, tomato, basil	39
☐	PORCHETTA GF DF (290g) roasted rolled pork, stuffed with herbs, sauteed tuscan cabbage, crackling	45
☐	PESCE GF DF grilled swordfish, baby capsicum, pesto, roasted fennel	45
☐	CARCIOFI GF DF V sauteed artichokes, mint, garlic, white wine vinegar	12
☐	PATATE AL FORNO GF DF V roast potatoes, rosemary,	12
☐	PISELLI GF sauteed peas, guanciale	12
☐	INSALATA GF V mix leaf salad, lemon, evoo	10
☐	SETTIMANA ROMANA roman week special - see board	MP