

SMALLER

Rosemary focaccia, whipped ricotta (V)	6ea
Coffin Bay oysters, negroni dressing (GF)	6ea
Fried green olives (Ve, GF)	7
Beef tartare cannoli	9ea
Mushroom arancini, black garlic mayo, pecorino (2) (Ve, GF)	9
Shark Bay scallops in half shell, fermented chilli butter (GF)	9ea
Pepperoni & sugo jaffle	10
Giardiniera with hand cut cacciatore sausage (GF)	15
Lamb arrosticini, bay salt (2) (GF)	14
Rockmelon, capocollo, chilli honey, olive oil (GF)	16
Spencer Gulf calamari, pink pepper, lemon aioli (GF)	24
Pt Lincoln kingfish crudo, blood orange, caper berries (GF)	25

PASTA

Spaghetti carbonara	29
Fusili, eggplant roman XO	32
Ricotta gnocchi, cavolo nero, buffalo mozzarella, chilli (V)	35
Casarecce, pork and fennel ragu	36
Spencer Gulf prawn, tomato & nduja risotto	40

FROM THE GRILL

Pork cotolleta, apple slaw, caper yoghurt, lemon (GF)	34
Nduja stuffed chicken breast, spring greens	36
Pt Lincoln Blue Fin tuna steak, celery salsa verde (GF)	45
600g steak Florentine, Roma butter (GF)	79

VEGETABLES

Salt and vinegar fries (Ve, GF)	14
Raddichio, fennel, orange, white balsamic (Ve, GF)	15
Broccolini with crispy shallot oil (Ve, GF)	16
Marinated zucchini, buffalo mozzarella, almond (V, GF, CN)	18

DESSERT

Pistachio, lemon & ricotta cannoli (V, CN)	8
Hazelnut and chocolate gelato, olive oil, cocoa nibs (V, GF, CN)	16
Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)	16
Two cheeses, condiments, lavosh - ask staff for selection (V, GF)	29

FEED ME

Rosemary focaccia, whipped ricotta (V)

Fried green olives (Ve, GF)

Giardiniera with hand cut cacciatore sausage (GF)

Rockmelon, capocollo, chilli honey, olive oil (GF)

Casarecce, pork and fennel ragu

Ricotta gnocchi, cavolo nero, buffalo mozzarella, chilli (V)

Nduja stuffed chicken breast, spring greens

Raddichio, fennel, orange, white balsamic (Ve, GF)

Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)

\$69 pp

Additional course

Pt Lincoln Blue Fin tuna steak, celery salsa verde (GF)

+\$20 pp

*Tables of seven or more guests are required to enjoy our feed me menu.
Please note a 15% surcharge will apply on Public Holidays.

DIETARY REQUIREMENTS

We welcome individuals with dietary requirements & have a range of dishes that are appropriate for various dietary requirements & others that are adaptable for dietary requirements with adequate notice.

ROMA

RESTAURANT • DELI • PIAZZA