(sample menu)

SMALLER

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)	8ea
Coffin Bay oyster, lemoncello & dill dressing (GF)	6ea
Fried green olives (Ve, GF)	12
Seared scallops in half shell, fermented chilli butter (GF)	10ea
Crispy zucchini flower, quattro formaggi, bottarga (GF)	12ea
Heirloom tomato, buffalo mozzarella, chilli crisp (GF, V)	18
Rockmelon, pancetta, salsa verde (GF)	17
Gnocco fritto, stracciatella, nduja & tomato oil (V)	22
Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (4) (GF)	29
Wild caught tuna carpaccio, smoked bonito mayo, crispy capers (GF)	29

PASTA

Gnochetti alla Nerano, zucchini, Pecorino Romano, basil (V)	36
Pumpkin and chevre agnolotti, pistachio, crispy saltbush (CN, V)	39
Casarecce, pork & fennel ragu	39
Pipe, duck leg ragu bianco, peas, pecorino, pangrattato	44
Linguini, blue swimmer crab, bisque, fermented chilli	47

MAINS

Eggplant cotoletta, stracciatella, sugo, basil oil	36
Nduja roast chicken breast, onion soubise, grilled & crispy leeks (GF)	39
12 hour lamb shoulder, crispy polenta, fennel, Marsala jus (GF)	46
300g Scotch fillet MB2+, Roma butter (GF)	59
500g Marino rib eye, Marsala jus, pickled shallot (GF)	82
300g Half Southern Rock lobster frites, Roma butter (GF)	99

SIDES

Salt and vinegar fries (Ve, GF)	15
Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)	16
Market greens, crispy shallot oil, lemon (Ve, GF)	16

DESSERT

Raspberry, lemon & ricotta cannoli (V)	8
Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)	16
Pistachio and basil tiramisu (CN, V)	16

ROMA

RESTAURANT • DELI • PIAZZA

What's On



ACOUSTIC MUSIC
THURSDAY & FRIDAY
4PM - 8PM

$2 OYSTERS
THURSDAYS
4PM - 8PM



THREE COURSE LUNCH
DRINK SPECIALS
LIVE DJ'S
SATURDAYS
$59PP

APERITIVO HOUR
DAILY 4PM - 6PM
$12 SPRITZES
$9 PROSECCO
$8 TAP BEER
SNACKS

ROMA IS MORE THAN A RESTAURANT.
IT'S A SPACE WHERE PEOPLE GATHER, MEET AND CONNECT.
MODERN ITALIAN FOOD, QUALITY LOCAL PRODUCE AND A WARM WELCOMING DESTINATION.

ROMA

Pranzo

59pp

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)

Marinated Torzi Matthew olives

Rockmelon, pancetta, salsa verde (GF)

Heirloom tomato, buffalo mozzarella, chilli crisp

Casarecce, pork & fennel ragu

Eggplant cotoletta, stracciatella, sugo, basil oil

Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)

Raspberry, lemon & ricotta cannoli (V)

Lunch Menu | Available until 5pm

Banchetto

79pp

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)

Wild caught tuna carpaccio, smoked bonito mayo, crispy capers (GF)

Rockmelon, pancetta, salsa verde (GF)

Casarecce, pork & fennel ragu

12 hour lamb shoulder, crispy polenta, fennel, Marsala jus (GF)

Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)

Pistachio and basil tiramisu (CN, V)

Convivo

99pp

Gnocco fritto, stracciatella, nduja & tomato oil (V)

Wild caught tuna carpaccio, smoked bonito mayo, crispy capers (GF)

Crispy zucchini flower, quattro formaggi, bottarga (GF)

Pipe, duck leg ragu bianco, cavolo nero, pecorino, pangrattato

Marino scotch fillet MB2+, Roma butter (GF)

Salt and vinegar fries (Ve, GF)

Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)

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

Dietary Requirements:

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

We only serve Australian seafood!

Group bookings:

Lunch Service: Tables of 10 or more guests are required to enjoy our Banchetto or Convivo Menu.

Dinner Service: Tables of seven or more guests are required to enjoy our Banchetto or Convivo Menu.

Please note, restaurant surcharges apply on Sundays (10%) & Public Holidays (15%)