

CATERING BY

ROMA

RESTAURANT • DELI • PIAZZA

A modern Italian menu that blends tradition with innovation. Known for fresh, simple flavors, Roma celebrates the essence of Italian cuisine.

With every dish prepared to perfection, Roma delivers a touch of elegance and authenticity to your special day.



ROMA INDIVIDUAL EVENT MENU



Choice of:

2 canapé items, 1 entrée, 1 main,
2 shared sides & 1 dessert.

Investment: \$144 per person

Price includes chefs and FOH staff

Canapé

Coffin bay oyster, negroni dressing

Fried green olives

Beef tartare cannoli

Tomato & mozzarella arancini, sugo, parmesan, basil (V, GF)

Lamb arrosticini, bay salt

Entrée

Rosemary Focaccia, whipped ricotta

Shark Bay scallops in half shell, fermented chilli butter

Heirloom carrots, wagyu bresaola, carrot top gremolata

Beetroot cured salmon, cara cara orange, pickled beets (GF)

Main

Ricotta gnocchi, pistachio pesto, zucchini flower, chilli

Casarecce, pork and fennel ragu

Porchetta with oregano salsa

Nduja stuffed chicken breast, seasonal greens

Pt Lincoln Blue Fin tuna steak, celery salsa verde

Steak Florentine, Roma butter

Sides

Salt & vinegar roasted potatoes

Marinated zucchini, buffalo mozzarella, almond

Raddichio, fennel, orange, white balsamic

Broccolini with crispy shallot oil

Dessert

Pistachio, lemon & ricotta cannoli

Hazelnut and chocolate gelato, olive oil, cocoa nibs

Salted blood orange panna cotta, Campari granita, rosemary sherbet

Two cheeses, condiments, lavosh

Add ons

Additional canape item \$8 per person

Shared sourdough & olive oil \$5 per person

Alternate drop \$7 per person, per course

ROMA SHARED EVENT MENU



Choice of:

2 canapé items, 2 shared entrée (one cold, one hot), 2 shared main, 2 shared sides & 1 individual dessert & 2 larger items

Investment: \$134 per person

Price includes chefs and FOH staff

Add ons

Additional canape item \$8 per person

Additional entrée \$15 per person

Additional main \$20 per person

Additional dessert \$15 per person

Shared sourdough & olive oil \$5 per person

Canapé

Coffin bay oyster, negroni dressing

Fried green olives

Beef tartare cannoli

Tomato & mozzarella arancini, sugo, parmesan, basil (V, GF)

Lamb arrosticini, bay salt

Entrée

Rosemary Focaccia, whipped ricotta

Shark Bay scallops in half shell, fermented chilli butter

Heirloom carrots, wagyu bresaola, carrot top gremolata (GF)

Beetroot cured salmon, cara cara orange, pickled beets (GF)

Main

Ricotta gnocchi, pistachio pesto, zucchini flower, chilli

Casarecce, pork and fennel ragu

Porchetta with oregano salsa

Nduja stuffed chicken breast, seasonal greens

Pt Lincoln Blue Fin tuna steak, celery salsa verde

Steak Florentine, Roma butter

Sides

Salt & vinegar roasted potatoes

Marinated zucchini, buffalo mozzarella, almond

Raddichio, fennel, orange, white balsamic

Broccolini with crispy shallot oil

Dessert

Pistachio, lemon & ricotta cannoli

Hazelnut and chocolate gelato, olive oil, cocoa nibs

Salted blood orange panna cotta, Campari granita, rosemary sherbet

Two cheeses, condiments, lavosh

ROMA COCKTAIL EVENT MENU

Choice of:

3 canapé items & 2 larger items

Investment: \$69 per person

Price includes chefs and FOH staff

Canapé – Savoury

Rosemary Focaccia, whipped ricotta

Coffin bay oyster, negroni dressing

Fried green olives

Beef tartare cannoli

Tomato & mozzarella arancini, sugo, parmesan, basil (V, GF)

Shark Bay scallops in half shell, fermented chilli butter

Lamb arrosticini, bay salt

Heirloom carrots, wagyu bresaola, carrot top gremolata (GF)

Beetroot cured salmon, cara cara orange, pickled beets (GF)

Canapé – Sweet

Pistachio, lemon & ricotta cannoli

Hazelnut and chocolate gelato, olive oil, cocoa nibs

Salted blood orange panna cotta, Campari granita,
rosemary sherbet

Larger

Ricotta gnocchi, pistachio pesto, zucchini flower, chilli

Casarecce, pork and fennel ragu

Nduja stuffed chicken breast, seasonal greens

Porchetta with oregano salsa

Pt Lincoln Blue Fin tuna steak, celery salsa verde

Add ons

Additional canape item \$8 per person

Additional larger item \$12 per person



Have something specific in mind you'd like us to help you with? Please chat to your dedicated event coordinator!

ROMA

RESTAURANT • DELI • PIAZZA

For Bookings: events@sprout.edu.au

*Please note our menus are seasonal, so there may be some slight changes to these menus.

