

(sample menu)

SMALLER

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

8ea
6ea
12
10ea
12ea
16
19
29
29

PASTA

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

35
36
39
42
46

MAINS

Eggplant cotoletta, stracciatella, sugo, basil oil
Nduja roast chicken breast, onion soubise, grilled & crispy leeks (GF)
12 hour lamb shoulder, crispy polenta, fennel, Marsala jus (GF)
300g Scotch fillet MB2+, Roma butter (GF)
500g Marino rib eye, Marsala jus, pickled shallot (GF)

32
39
45
58
79

SIDES

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

15
16
16

DESSERT

Raspberry, lemon & ricotta cannoli (V)
Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)
Brown butter gelato, chocolate crème, artichoke, crystallised foccacia (V)
Pistachio and basil tiramisu (CN, V)

8
16
16
16

ROMA

RESTAURANT • DELI • PIAZZA

What's On



ACOUSTIC MUSIC
THURSDAY & FRIDAY
4PM - 8PM

\$2 OYSTERS
THURSDAYS
4PM - 8PM



THREE COURSE MENU
DRINK SPECIALS
LIVE DJ'S
SATURDAYS
\$65PP

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

Assaggio

49pp

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

Fried green olives (Ve, GF)

Casarecce, pork & fennel ragu

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

(Available until 6pm, for up to 9 guests)

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%)