

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 INDIVIDUALLY PLATED EVENT MENU



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

Ricotta gnocchi, pistachio pesto, zucchini flower, chilli

Shark Bay scallops in half shell, fermented chilli butter

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

Main

Casarecce, pork and fennel ragu

Porchetta with oregano salsa

Nduja stuffed chicken breast, seasonal greens

Pt Lincoln Blue Fin tuna steak, celery salsa verde

Sirloin steak, Roma butter

Sides

Salt & vinegar roasted potatoes

Marinated zucchini, buffalo mozzarella, almond

Raddichio, fennel, orange, white balsamic

Broccolini with crispy shallot oil

Dessert

Hazelnut and chocolate gelato, olive oil, cocoa nibs

Salted blood orange panna cotta, Campari granita, rosemary sherbet

Two cheeses, condiments, lavosh

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ROMA SHARED PLATES

EVENT MENU



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

Ricotta gnocchi, pistachio pesto, zucchini flower, chilli

Shark Bay scallops in half shell, fermented chilli butter

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

Main

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

Hazelnut and chocolate gelato, olive oil, cocoa nibs

Salted blood orange panna cotta, Campari granita, rosemary sherbet

Two cheeses, condiments, lavosh

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ROMA COCKTAIL EVENT MENU

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

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

Canapé – Sweet

Hazelnut and chocolate gelato, olive oil, cocoa nibs

Salted blood orange panna cotta, Campari granita,
rosemary sherbet

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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



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

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For Bookings: events@sprout.edu.au

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

