

BOCCONI

BURRATINA
CRUMBED BURRATA SERVED WITH RED & YELLOW CHERRY TOMATOES. (NF,V) 9.9 EA

TRUFFLE ARANCINO
TRUFFLE AND MUSHROOM ARANCINO WITH PECORICO CHEESE. (NF,V) 8.9 EA

CARBO CANNOLO
SAVOURY CANNOLO FILLED WITH CARBONARA COMPOTE AND CRISPY GUANCIALE. (NF) 8.9 EA

CROCCHETTA DI AGNELLO
SLOW COOKED LAMB SHOULDER CROQUETTE WITH PECORINO AND ARTICHOKE. (NF) 8.9 EA

BEEF TARTARE TACO
RAW BEEF SERVED ON A CRISPY WAFFLE AND TOPPED WITH CURED YOLK AND CHIVES. (NF,DF) 9.9 EA

OCTOPUS CARPACCIO
OCTOPUS CARPACCIO SERVED BLACK OLIVE MAYO, CAPERS AND CRISPY POTATO. (DF,GF) 8.9 EA

LASAGNA SPIEDINO
BEEF LASAGNA SKEWER CHARRED AND SERVED WITH PARMIGIAN FONDU. (NF) 8.9 EA

DUCK RISOTTO
BRAISED DUCK LEGS RISOTTO SERVED WITH PORCINI MUSHROOMS. (GF, NF) 8.9 EA

PARMIGIANA
EGGPLANT PARMIGIANA SERVED WITH MOZZARELLA AND CROSTINO DI PANE. (V, GFO,NF) 8.9 EA

LAMB AND GUANCIALE SPIEDINO
LAYERS OF LAMB AND PORK GUANCIALE SERVED WITH CHIMICHURRY SAUCE. (NF, GF) 9.9 EA

TUNA CACIO & PEPE
CACIO AND PEPE PASTA TARTINA TOPPED WITH FRESH RAW TUNA. (NFO) 8.9 EA

EGGPLANT POLPETTINE
EGGPLANT, TOMATO, MOZZARELLA AND PARMESAN CHEESE POLPETTE. (V,NF) 8.9 EA

SCALLOP TARTINA
CRISPY POTATO TARTINA WITH SEARED SCALLOP SERVED WITH HOLLANDAISE SAUCE. (GF) 9.9 EA

PASTA

PAPPARDELLE BEEF BRISKET RAGU
SLOW COOKED BEEF BRISKET SERVED WITH TOMATO SAUCE AND PARMESAN CHEESE. (GFO, NF, DFO) 35.90

SPAGHETTI ALLO SCOGLIO
CLAMS, MUSSELS AND CALAMARI TOSSED WITH CHERRY TOMATO SAUCE. (DF, NF, GFO) 37.90

MAFALDE ALLA VODKA & NDUJA
VODKA SAUCE PASTA SERVED WITH NDUJA OIL AND CRISPY GUANCIALE. (VGO, GFO, NF) 35.90

PUMPKIN & ZOLA LASAGNA
PASTA LAYERS OF PUMPKIN, ROMAN BROCCOLO, GORGONZOLA AND BESCIA MELLA. (NF, V) 36.90

RISOTTO GAMBERI & ZUCCHINE
SEARED PRAWNS RISOTTO SERVED WITH ZUCCHINE CREAM AND MINT. (GF, NF) 37.90

BOLOGNESE RAGU BIANCO
TAGLIATELLE WITH PORK AND BEEF WHITE RAGU AND PARMESAN CHEESE. (GFO,NF) 35.90

MAINS

VEAL COTOLETTA
CRUMBED VEAL SERVED WITH GRILLED LEMON AND MAYO. (NF) 39.90

SIRLOIN STEAK
300G BEEF SIRLOIN WITH CELERIAC PUREE, SPINACH, SULTANAS, PINE NUTS AND JUS. (GF) 45.90

FISH OF THE DAY
200G PAN-FRIED FILLET SERVED WITH ASPARAGUS, SAFFRON SAUCE AND GREEN OIL (NF, GF) 42.90

LAMB CUTLETS (3 PIECES)
CHARGRILLED LAMB CUTLETS SERVED WITH SALSA VERDE AND POTATOES (DF, GF, NF) 44.90

SIDES

POTATO NOVELLA
CRISPY DUCK FAT PAN-FRIED POTATOS, SERVED VINEGARD AND SPRING ONIONS (GF, NF) 15

BROCCOLINI
GRILLE BROCCOLINI, SERVED WITH BALSAMIC GLAZE AND GARLIC CHIPS (GF,NF, DF,V) 15

GRILLED BABY COS LETTUCE
SERVED WITH CROSTINI, ANCHOVY, CEASAR DRESSING AND PICKLED CHILLY (GF,NF) 15

ROMEO'S GELATI

ON STICK MADE IN HOUSE

PISTACCHIO LOVERS
VANILLA GELATO, COATED IN PISTACHIO CHOCOLATE, DRIZZLED WITH PISTACCHIO CREAM AND PRALINE (V,GF) 8.9

KINDER BUENO
VANILLA GELATO COATED IN MILK CHOCOLATE AND DRIZZLED WITH KINDER BUENO CREAM (V,GF) 8.9

ROMEO'S KISS
VANILLA GELATO WITH COATED IN WHITE CHOCOLATE AND TOPPED WITH MACADAMIA PRALINE AND RASPBERRY SAUCE (V,GF) 8.9

NUTELLA
VANILLA GELATO COATED WITH MILK CHOCOLATE, DRIZZLED WITH NUTELLA AND HUZELNUT PRALINE (V,GF) 8.9

DOLCI

ESPRESSO BRULEE
COFFEE INFUSE CREME BRULEE SERVED IN ESPRESSO CUP. (GF, V, NF) 8.9

CANNOLO
SWEET CANNOLO SERVED WITH SHEEP RICOTTA AND CHOC CHIPS. (NF, V) 8.9

TIRAMISU'
SOAKED SAVOIRARDI WITH COFFEE AND MARCARPONE CREAM. (V, NF) 8.9

PANNA COTTA
FILLED WITH STRAWBERRY JAM AND SERVED WITH COOKIE CRUMBLE. (V, NF) 8.9

BAMBINI

KIDS MENU

SPAGHETTI BOLOGNESE
SPAGHETTI SERVED WITH TOMATO BOLOGNESE SAUCE (NF,GFO) 18

NAPOLI SPAGHETTI
SPAGHETTI SERVED WITH TOMATO SAUCE AND PARMESAN (NF,GFO,V) 16

COTOLETTA DI POLLO
CRUMBED CHICKEN COTOLETTA SERVED WITH MAYO (NF) 18

CALAMARI
CRUMBED DEEP FRIED CALAMARI SERVED WITH MAYO (DF, NF) 14

PATATINE
FRENCH FRIES SERVED WITH TOMATO SAUCE (GF,NF,V,DF) 12

ROMEO

ITALIAN