



Follow us on Instagram, Facebook and TikTok
@igladiatori.freshwater
www.igladiatori.com.au - 02 8287 3398

Antipasti

OLIVE GRECHE Mixed Seasoned Olives	9
LA BURRATA Handmade burrata served with seasonal tomatoes	22
PINSA FOCACCIA Our pinsa focaccia with garlic and rosemary, served with 10y aged Balsamic and extra virgin olive oil	15
SUPPLI AL TELEFONO Two "Roman Arancini", rice cooked in tomato sauce and basil, cubed, stuffed with mozzarella and fried	19
BRUSCHETTA Chargrilled sourdough, seasonal tomatoes, shallots, basil and oregano	16
ANTIPASTO 2ppl Selection of cured meat and cheeses, pickles and grissini	45
PARMIGIANA (Vegan option Available) Eggplant parmigiana, oven baked with our tomato sauce, parmesan mozzarella and basil	21
POLPETTE AL SUGO Beef and pork meatball slow cooked with tomato and parmesan	21
IL PORCOTTO 2ppl Pinsa dough folded and stuffed with our signature Roman Porchetta, gem lettuce, pickled eggplant and truffle mayo	32

Pasta GF PASTA AVAILABLE (CASERECCE)

RIGATONI ALLA CARBONARA Guanciale, pecorino, black pepper and egg yolk	30
TONNARELLI CACIO E PEPE Pecorino and cracked black pepper - extra: make it gricia adding guanciale +5	28
RIGATONI ALL' AMATRICIANA Guanciale, tomato sauce, pecorino and black pepper	29
CONCHIGLE ALLA PAPALINA Shell pasta, truffle mushrooms, Italian pork sausage, peas, cream, parmesan and black pepper	30
GNOCCHI AL RAGÙ Handmade potato gnocchi, beef and pork bolognese, parmesan and pecorino	31
LASAGNA Beef and pork bolognese, mozzarella, parmesan and béchamel sauce	29
PARMIGIANA MAIN Our eggplant parmigiana in a main size	28
TAGLIATELLE AI FUNGHI Sautéed truffle mushroom cream, black pepper and parmesan	30
PASTA AL POMODORO (Add stracciatella +6) Your choice of pasta, napoletana sauce and parmesan	28
RAVIOLI BURRO E SALVIA Spinach and ricotta ravioli, brown butter and sage with parmesan	29

Secondi

MEAT From the butcher	MP HALAL
FISH From the fishmonger	MP
(Check out our specials menu)	

Pupetti - Kids Meal

PASTA AL POMODORO Your choice of pasta, napoletana sauce, parmesan	14
KIDS GNOCCHI Potato gnocchi, beef & pork bolognese, parmesan	17
POLLETTI HALAL Crumbed and fried chicken bites, chips, ketchup	15
KIDS MARGHERITA	15

Please talk to your waiter for any allergy or intolerance. **GFA: Gluten Free Available • DF: Dairy Free**

Transaction fees: Visa and Mastercard 1.65%, AMEX and JCB 1.65%. A 15% Surcharge on Public Holiday.

BYO Monday to Thursday Only - Corkage fee: \$5

La Pinsa

FOCACCIA ALL'AGLIO (mozzarella +6)	20
Pinsa dough with garlic, extra virgin olive oil and oregano	
FUNGHI	27
Truffled mixed mushrooms, basil, mozzarella, ricotta salata and salsa verde	
BROCCOLO	30
Sautéed broccoli greens, italian pork sausage, garlic, chilli and mozzarella	
PATATONA	29
Roasted rosemary potatoes, mozzarella, pancetta and truffle	
CAPRESOTTA	32
Sliced tomatoes, buffalo mozzarella and salsa verde	
CARBONARA	29
Mozzarella, crispy guanciale, pecorino, black pepper and salted egg custard	
MORTAZZA	31
Mozzarella, mortadella, stracciatella and pistacchio crumb	
MARINARA	23
Tomato, garlic, italian anchovies, oregano and salsa verde	
MARGHERITA	25
Tomato, mozzarella and basil	
DIAVOLA	29
Tomato, finocchiona salame, mozzarella, olives and chilli oil	
AMATRICIANA	29
Mozzarella, amatriciana sauce, guanciale, pecorino and black pepper	
VERDONE	30
Tomato, mozzarella, roasted peppers, truffle mushrooms, grilled zucchini and eggplant with parmesan and salsa verde	
CALABRESE SPICY/HOT	30
Tomato, mozzarella, spicy 'nduja, salame calabrese and smoked provola	
CAMPO DE FIORI	32
Tomato, mozzarella, rocket, prosciutto di parma, cherry tomato, shaved parmesan	
PARMIGIANA	30
Tomato, fried eggplants, mozzarella, basil and parmesan	
GAMBERONA	32
Tomato, prawns, mozzarella, garlic, chilli oil and salsa verde	
PORCONA	32
Tomato, mozzarella, Italian sausage, spicy salami, pancetta and ham	
TROPICALE	30
Tomato, mozzarella, ham and pineapple	
CARNIVORA	32
Tomato, mozzarella, lamb, chicken, capsicum, olives and chilli HALAL	

Pinsa GF +7 • Vegan cheese +5 • Stracciatella +6 • Truffle +4

Contorni

FRIES	13
CACIO E PEPE	17
Cacio e Pepe Fries with Truffle Mayo	
ROCKET SALAD	17
Rocket Salad, Toasted Walnuts, Pears, Ricotta Salata, Balsamico	
INSALATA MISTA	17
Lettuce, Radicchio, Spanish Onion, Vinaigrette	
DALL'ORTO	16
Roasted Potatoes	

Dessert

PINSA GOLOSA	22
ZOCCOLETTE ALLA NUTELLA	17
TIRAMISU	17
CANNOLI Sweet ricotta filling	9
AFFOGATO + FRANGELICO	20
Espresso, vanilla ice cream and Frangelico	

GELATO

Explore our heavenly flavours from the gelato display made by Mr Gelato

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What is Pinsa?

Pinsa is the culmination of over 100 years of Roman artisan baking expertise, creativity and experience. The origins of Pinsa trace all the way back to the ancient Roman Empire.

Our Pinsa is slowly proofed for 72 hours, creating an easily digestible dough. Made of an 80% water to flour ratio, instead of a 55-60% in a traditional pizza dough, Pinsa results in a lower calorie and lighter dough.

Our Pasta

Our Fresh Pasta is made daily from only the best quality semolina and water, using bronze dies to create a better porous texture and to improve the mouthfeel and flavours.

Grazie

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IGladiatori
— Osteria Romana —

Drinks

Sparkling

CALAPPIANO PROSECCO
Veneto IT

Gls Btl
13 38

18K PROSECCO BRUT
Veneto IT

16 52

Whites

FILO GRIGIO PINOT GRIGIO
Sicily IT

14 43

LA LOT PINOT GRIGIO
Alto Adige IT

68

KONO SAUVIGNON BLANC
Marlborough NZ

14 44

**TOHU WHENUA AWA
SAUVIGNON BLANC**
Awatere Valley NZ

76

BONVILLA CHARDONNAY
Hunter Valley NSW

15 46

**ROMA BIANCO MALVASIA
PUNTINATA**
Rome IT

65

CLAYMORE JOSHUA TREE RIESLING
Clare Valley SA

16 53

**CANTINA DI DOLIANOVA PRENDAS
VERMENTINO**
Sardinia IT

62

**FIORANO DONNA ORGILLA
OFFIDA PECORINO**
Marche IT

79

CARPINETTI MORO GRECO MORO
Lazio IT

93

SENSI COLLEZIONI MOSCATO D'ASTI
Piedmont IT

43

RIBOLLA GIALLA
Venezia Giulia IT

74

Rose

LEZ ARTS ROSE IGP MEDITERANEE'
FR

16 54

TUA ROSA SANGIOVESE ROSATO
Tuscany IT

15 48

BEN MURRAY ROSE
Barossa Valley SA

18 65

Reds

SENSI DELCAMPO CHIANTI
Tuscany IT

Gls Btl 1.5L
14 45 60

CEMBRA PINOT NOIR
Trentino IT

15 50

PAPERBOY SHIRAZ
McLaren Vale SA

15 48

RIPORTA NERO D'AVOLA
Sicily IT

14 44

PICAROON CABERNET SAUVIGNON
Margaret River WA

16 57

ADALIA LAUTE VALPOLICELLA
Veneto IT

69

CARPINETTI TUFALICCIO CESANESE
Lazio IT

72

**ROMA ROSSO MONTEPULCIANO
CESANESE**
Rome IT

68

**LA VIA DEGLI ASINI BRISIGHELLA
SANGIOVESE**
Emilia Romagna IT

79

MANORO PRIMITIVO
San Marzano IT

69

CASTELFORTE AMARONE
Verona IT

135



BYO Mon to Thurs ONLY
Corkage \$5 per person

Drinks

Gin

BOMBAY SAPPHIRE	11
HENDRICK'S	14
TANQUERAY	11

Scotch

JOHNNIE WALKER RED LABEL	11
JOHNNIE WALKER BLACK LABEL	13
JOHNNIE WALKER GREEN LABEL	20
JOHNNIE WALKER GOLD LABEL RESERVE	12
JOHNNIE WALKER DOUBLE BLACK	15
BLUE LABEL	30
FIRE BALL	11
DIMPLE	12

Bourbon

MAKER'S MARK	11
CANADIAN CLUB	12
JACK DANIELS	11
WILD TURKEY	12

Rum

RED LEG SPICED	10
BACARDI CARTA BLANCA	11
RON ZACAPA CENTENARIO	16

Vodka

ABSOLUTE VODKA	10
GREY GOOSE	15
CRYSTAL HEAD	18

Tequila

ESPOLÒN	10
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Amari e Digestivi

LIMONCELLO DI CAPRI	10
FRANGELICO	9
DISARONNO	9
MONTENEGRO	9
BAILEYS	9
FERNET BRANCA	9
AVERNA	9
AMARO LUCANO	9
VECCHIO AMARO DEL CAPO	10
JÄGERMEISTER	8

Cocktails

APEROL SPRITS	16
<i>Aperol, Prosecco, Soda</i>	
LIMONCELLO SPRITZ	18
<i>Prosecco, Limoncello, Soda</i>	
MOSCOW MULE	20
<i>Vodka, Ginger Beer, Lime</i>	
ESPRESSO MARTINI	20
<i>Vodka, Espresso, Kahlua</i>	
WHISKY SOUR	20
<i>Whisky, Lemon, Egg White, Cherry</i>	
AMARETTO SOUR	20
<i>Amaretto, Lemon, Egg White, Cherry</i>	
NEGRONI	20
<i>Gin, Sweet Vermouth Rosso, Campari</i>	
NEGRONI SBAGLIATO	20
<i>Campari, Sweet Vermouth, Prosecco</i>	
MARGARITA	20
<i>Tequila, Triple Sec, Lime</i>	
AMERICANO	20
<i>Campari, Sweet Vermouth Rosso, Soda</i>	
TEQUILA SUNRISE	20
<i>Tequila, Sciroppo Granting, Orange Juice</i>	
MOJITO	20
<i>Rum, Mint, Lime</i>	

Beers

PERONI ROSSA <i>Italian Larger</i>	10
PERONI NASTRO AZZURRO <i>Premium Larger</i>	11
MENABREA <i>Pale Larger</i>	13
MENABREA NON-FILTRATA <i>Biella IT</i>	12
ICHNUSA NON-FILTRATA <i>Sardinia</i>	13
BALADIN ROCK'N ROLL <i>Piedmont Beer Blanche</i>	16
BALADIN ISAAC <i>Piedmont Blonde Ale</i>	16
HAHN GLUTEN FREE	13
PERONI ZERO <i>Nastro Azzurro</i>	9

Soft Drinks

STILL WATER <i>Purezza 750ml</i>	6
SPARKLING WATER <i>Purezza 750ml</i>	6
SPARKLING WATER <i>San Pellegrino 750ml</i>	9
COCACOLA <i>Glass Bottle 330ml</i>	6
COCACOLA ZERO <i>Glass Bottle 330ml</i>	6
SPRITE <i>Glass Bottle 330ml</i>	6
FANTA <i>Glass Bottle 330ml</i>	6
CHINOTTO <i>San Pellegrino 200ml</i>	5.5
ARANCIATA <i>San Pellegrino 200ml</i>	5.5
LIMONATA <i>San Pellegrino 200ml</i>	5.5
APPLE JUICE <i>Spring Valley 300ml</i>	7
ORANGE JUICE <i>Spring Valley 300ml</i>	7
GINGER BEER <i>Bundaberg 375ml</i>	7
LEMON LIME BITTER <i>Sprite, Lime, Angostura</i>	7

