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## Antipasti

<b>OLIVE GRECHE</b> Mixed Seasoned Olives	9
<b>LA BURRATA</b> Handmade burrata served with seasonal tomatoes	22
<b>PINSA FOCACCIA</b> (add prosciutto + \$8 or mortadella + \$6) Our pinsa focaccia with garlic and rosemary, served with 10y aged Balsamic and extra virgin olive oil	15
<b>SUPPLI AL TELEFONO</b> Two "Roman Arancini", rice cooked in tomato sauce and basil, crumbed, stuffed with mozzarella and fried	18
<b>ANTIPASTO</b> A generous selection of cheese, cured meat, vegetables and grissini	47
<b>PARMIGIANA</b> (Vegan option Available) Eggplant parmigiana, oven baked with our tomato sauce, parmesan mozzarella and basil	21
<b>POLPETTE AL SUGO</b> Beef and pork meatball slow cooked with tomato and parmesan	21
<b>IL PORCOTTO</b> 2ppl Pinsa dough folded and stuffed with our signature Roman Porchetta, gem lettuce, pickled eggplant and truffle mayo	32
<b>CALAMARI FRITTI</b> Fried southern calamari served with garlic aioli, pickled chilli and lemon	23

## Pasta GF PASTA AVAILABLE (PENNE)

<b>TONNARELLI ALLA CARBONARA</b> Guanciale, pecorino, black pepper and egg yolk	30
<b>TONNARELLI CACIO E PEPE</b> Pecorino and cracked black pepper - extra: make it gricia adding guanciale +5	28
<b>RIGATONI ALL' AMATRICIANA</b> Guanciale, tomato sauce, pecorino and black pepper	29
<b>CONCHIGLE ALLA PAPALINA</b> Shell pasta, truffle mushrooms, Italian pork sausage, peas, cream, parmesan and black pepper	30
<b>GNOCCHI AL RAGÙ</b> Handmade potato gnocchi, beef and pork bolognese, parmesan and pecorino	31
<b>LASAGNA</b> Beef and pork bolognese, mozzarella, parmesan and béchamel sauce	29
<b>PARMIGIANA MAIN</b> Our eggplant parmigiana in a main size	28
<b>RAVIOLI BURRO E SALVIA</b> Spinach and ricotta ravioli, brown butter and sage with parmesan	29
<b>SPAGHETTI GAMBERI</b> Spaghetti with prawns, tomatoes, garlic, chilli, bisque and lemon zest	36

### Your choice of Spaghetti, Conchiglie or Rigatoni

<b>AL POMODORO</b> (Add stracciatella + \$6) Your choice of pasta, napoletana sauce, parmesan	26
<b>AI FUNGHI</b> Sautéed truffle mushroom, cream, black pepper and parmesan	28
<b>ALLA NORMA</b> Fried eggplants, tomato, basil and ricotta salata	29

### Pupetti - Kids Meal

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

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

Corkage fee: \$4.5 / Cakeage fee: \$2.50 - Transaction fees: Visa and Mastercard 1.07%, AMEX and JCB 1.5%. A 15% Surcharge on Public Holiday.

## La Pinsa

<b>FOCACCIA ALL'AGLIO</b> (add mozzarella + \$5)	20
Pinsa dough with garlic, extra virgin olive oil and oregano	
<b>FUNGHI</b>	27
Truffled mixed mushrooms, basil, mozzarella, ricotta salata and salsa verde	
<b>BROCCOLO</b>	30
Sautéed broccoli greens, Italian pork sausage, garlic, chilli and mozzarella	
<b>PATATONA</b>	29
Roasted rosemary potatoes, mozzarella, pancetta and truffle	
<b>CAPRESOTTA</b> (add prosciutto + \$5)	32
Sliced tomatoes, buffalo mozzarella and salsa verde	
<b>CARBONARA</b>	29
Mozzarella, crispy guanciale, pecorino, black pepper and salted egg custard	
<b>MORTAZZA</b>	31
Mozzarella, mortadella, stracciatella and pistacchio crumb	
<b>MARINARA</b> (add burrata + \$10)	23
Tomato, garlic, italian anchovies, oregano and salsa verde	
<b>MARGHERITA</b>	25
Tomato, mozzarella and basil	
<b>BUFFALO MARGHERITA</b>	27
Tomato, buffalo cheese and basil	
<b>DIAVOLA</b>	29
Tomato, finocchiona salame, mozzarella, olives and chilli oil	
<b>AMATRICIANA</b>	29
Mozzarella, amatriciana sauce, guanciale, pecorino and black pepper	
<b>VERDONE</b>	30
Tomato, mozzarella, roasted peppers, truffle mushrooms, grilled zucchini and eggplant with parmesan and salsa verde	
<b>CALABRESE SPICY/HOT</b>	30
Tomato, mozzarella, spicy 'nduja, salame calabrese and smoked provola	
<b>CAMPO DE FIORI</b>	32
Tomato, mozzarella, rocket, prosciutto di parma, cherry tomato, shaved parmesan	
<b>PARMIGIANA</b>	30
Tomato, fried eggplants, mozzarella, basil and parmesan	
<b>GAMBERONA</b>	32
Tomato, prawns, mozzarella, garlic, chilli oil and salsa verde	
<b>CAPRICCIOSA</b>	32
Tomato, mozzarella, smoked leg ham, sauteed mushrooms artichokes and olives	
<b>PORCONA</b>	32
Tomato, mozzarella, Italian sausage, spicy salami, pancetta and ham	
<b>TROPICALE</b>	30
Tomato, mozzarella, ham and pineapple	

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

## Contorni

<b>FRIES</b>	13
<b>CACIO E PEPE</b>	17
Fries topped with parmesan, pecorino cream and black pepper	
<b>ROCKET SALAD</b>	17
Rocket salad, toasted walnuts, pears, ricotta salata, olives, balsamico	
<b>INSALATA MISTA</b>	17
Mixed lettuce, tomatoes, cucumber, olives and red pickled onions	
<b>BROCCOLINI</b>	16
Roasted baby broccoli, chilli, garlic and pangrattato	

## Dessert

<b>PINSA GOLOSA</b>	22
Nutella spread, fresh strawberry	
<b>PISTACHIO PINSA</b>	25
Pistachio spread, strawberry, pistachio crumb	
<b>TIRAMISU</b>	18
<b>ZOCCOLETTE ALLA NUTELLA</b>	17
Fried Pinsa dough ball with Nutella, fresh strawberries (add pistachio spread + \$5)	

Explore exquisite gelato flavours from  
**Mr Gelato by Matteo**

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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 —



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## Drinks

### Sparkling

	Gls	Btl	1.5L
<b>CIELO PROSECCO</b>	13	38	-
<b>FATTORIA CALAPPIANO PROSECCO</b>	15	51	-

### Whites

<b>PICCINI PINOT GRIGIO</b> <i>Veneto IT</i>	14	43	-
<b>LA LOT PINOT GRIGIO</b> <i>Alto Adige IT</i>	-	68	-
<b>KONO SAUVIGNON BLANC</b> <i>Marlborough NZ</i>	14	44	-
<b>DOMAIN RD SAUVIGNON BLANC</b> <i>Central Otago NZ</i>	-	57	-
<b>MOSS BROTHERS MOSES ROCK CHARDONNAY</b> <i>Margaret River WA</i>	15	46	-
<b>ROMA BIANCO MALVASIA PUNTINATA</b> <i>Rome IT</i>	-	65	-
<b>CLAYMORE JOSHUA TREE RIESLING</b> <i>Clare Valley SA</i>	16	53	-
<b>SENSI COLLEZIONI MOSCATO D'ASTI</b> <i>Piedmont IT</i>	-	43	-
<b>RIBOLLA GIALLA</b> <i>Venezia Giulia IT</i>	-	74	-

### Rose

<b>CHATEAU BERNE INSPIRATION ROSE</b> <i>Provence FR</i>	16	54	-
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### Reds

<b>SENSI DELCAMPO CHIANTI</b> <i>Tuscany IT</i>	14	45	60
<b>CEMBRA PINOT NOIR</b> <i>McLaren Vale SA</i>	15	47	-
<b>MONTEERRA SHIRAZ</b> <i>McLaren Vale SA</i>	15	48	-
<b>RIPORTA NERO D'AVOLA</b> <i>Sicily IT</i>	14	44	-
<b>KOONARA WANDERLUST CABERNET SAUVIGNON</b> <i>Coonawarra SA</i>	-	57	-
<b>ROMA ROSSO MONTEPULCIANO CESANESE</b> <i>Rome IT</i>	-	68	-
<b>MANORO PRIMITIVO</b> <i>San Marzano IT</i>	-	69	-
<b>CASTELFORTE AMARONE</b> <i>Verona IT</i>	-	135	-



Corkage \$4.5/glass, wine only

## Drinks

### Gin

<b>BOMBAY SAPPHIRE</b>	10
<b>HENDRICK'S</b>	13
<b>TANQUERAY</b>	10

### Scotch

<b>JOHNNIE WALKER RED LABEL</b>	10
<b>JOHNNIE WALKER BLACK LABEL</b>	12
<b>JOHNNIE WALKER GREEN LABEL</b>	20
<b>JOHNNIE WALKER GOLD LABEL RESERVE</b>	10
<b>JOHNNIE WALKER DOUBLE BLACK</b>	13
<b>BLUE LABEL</b>	30
<b>FIRE BALL</b>	10
<b>DIMPLE</b>	10

### Bourbon

<b>MAKER'S MARK</b>	10
<b>CANADIAN CLUB</b>	11
<b>JACK DANIELS</b>	10
<b>WILD TURKEY</b>	11

### Rum

<b>RED LEG SPICED</b>	9
<b>BACARDI CARTA BLANCA</b>	10
<b>RON ZACAPA CENTENARIO</b>	15

### Vodka

<b>ABSOLUTE VODKA</b>	10
<b>GREY GOOSE</b>	15
<b>CRYSTAL HEAD</b>	18

### Tequila

<b>ESPOLÓN</b>	10
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### Amari e Digestivi

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

### Cocktails

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

### Beers

<b>PERONI ROSSA</b> <i>Italian Larger</i>	9
<b>PERONI NASTRO AZZURRO</b> <i>Premium Larger</i>	10
<b>MENABREA</b> <i>Pale Larger</i>	12
<b>BALADIN ROCK'N ROLL</b> <i>Beer Blanche</i>	13
<b>BALADIN ISAAC</b> <i>Blonde Ale</i>	14
<b>PERONI ZERO</b> <i>Nastro Azzurro</i>	8

### Soft Drinks

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