



TRADING HOURS

Closed Public Holidays

	Lunch	Dinner
Monday	CLOSED	
Tuesday		5 pm - Late
Wednesday		5 pm - Late
Thursday		5 pm - Late
Friday	11.30 am - 2.00pm	5 pm - Late
Saturday		5 pm - Late
Sunday	CLOSED	

COVID-19 IN-HOUSE POLICIES

FULLY LICENSED VENUE

BYO Wine Tuesday Wednesday and Thursday nights ONLY

\$7.50 Corkage fee per bottle
No other alcohol or beverages allowed
No Eskies permitted
No shared meals
No doggy bags

Bookings Available bookings@romacucina.com.au

Gift vouchers available

All prices and menu items are subject to change without notice

ENTREES & SHARING PLATES

<p>MINISTRONE SOUP</p> <p><i>Hearty Italian classic vegetable, bean & pasta soup in a tomato base</i></p>		10.00
<p>FRESH BREAD <i>v, vg</i></p> <p><i>Crusty Italian bread, butter or Extra Virgin Olive Oil & Balsamic Vinegar</i></p>		3.00
<p>GARLIC BREAD <i>v</i></p> <p><i>Crusty Italian spread with garlic butter and toasted</i></p>		7.50
<p>GARLIC PIZZA BREAD <i>v</i></p> <p><i>Crusty pizza base, garlic and mozzarella</i> <i>Parmesan & parsley topping</i></p> <p style="text-align: right;">Gluten-free base available Add \$2.00</p>		15.50
<p>ARANCINI (5)</p> <p><i>Crumbed Italian risotto balls stuffed with oozy mozzarella, Bolognese sauce and peas. Served on rocket leaves, warmed roasted capsicum and a side serve of Neapolitan sauce</i></p>		14.50
<p>BRUSCHETTA <i>v</i></p> <p><i>Crusty Italian garlic bread, toasted</i> <i>Diced tomato, onion, fresh basil, topped with feta cheese, basil pesto (no nuts) and balsamic glaze</i></p>		14.00
<p>TRIO OF OLIVES <i>v</i></p> <p><i>Warmed, marinated olive mix served with charred crusty bread and feta</i></p>		13.00
<p>GRILLED CACCIATORA SAUSAGE (MILD)</p> <p><i>Served with warmed olive mix, feta cheese and charred crusty bread</i></p>		19.50
<p>CRUMBED SQUID</p> <p><i>Lightly crumbed and fried</i> <i>Served with lemon and tartare sauce</i></p>	<p>Serves 1-2</p> <p>Serves 2-4</p>	<p>14.00</p> <p>22.00</p>
<p>MARINATED OCTOPUS</p> <p><i>Accompanied with charred crusty bread</i> <i>Served with warmed, mixed marinated olives</i></p>		21.50
<p>OYSTERS NATURAL</p> <p><i>Freshly shucked oysters, lemon and dipping sauce</i></p>	<p>Half Dozen</p> <p>Dozen</p>	<p>16.00</p> <p>28.00</p>
<p>OYSTERS KILPATRICK</p> <p><i>Poached in Worcestershire sauce, topped with our in-house recipe of bacon, onion, tomato and parsley and baked</i></p>	<p>Half Dozen</p> <p>Dozen</p>	<p>18.50</p> <p>32.00</p>

PASTA

All dishes served with a sprinkling of parsley

SPAGHETTI BOLOGNAISE	Large	23.50
<i>Spaghetti tossed in a rich & meaty traditional tomato sauce</i>	Small	16.50
<i>Garnished with shaved parmesan & parsley</i>		
SPAGHETTI & MEATBALLS		25.50
<i>Spaghetti with beef & pork meatballs tossed in a light tomato sauce</i>		
<i>Garnished with shaved parmesan & parsley</i>		
PRAWN & CRAB SPAGHETTI		32.50
<i>Spaghetti tossed with prawn and crab with garlic, white wine</i>		
<i>cherry tomatoes and spinach</i>		
SPAGHETTI MARINARA		29.50
<i>Fresh sauteed seafood infused with white wine and garlic tossed in</i>		
<i>a light tomato sauce. (Prawns, Scallops, Squid, Fish Pieces & Mussels)</i>		
PENNE ARRABBIATA		23.50
<i>Penne pasta tossed in a light tomato, garlic, cherry tomatoes</i>		
<i>and chilli sauce. Garnished with shaved parmesan & parsley</i>		
PENNE CREAMY CHICKEN		26.50
<i>Penne pasta tossed in a light creamy sauce with chicken, garlic,</i>		
<i>mushrooms, cherry tomatoes, parmesan cheese and spinach</i>		
<i>Garnished with shaved parmesan & parsley</i>		
	add Bacon	2.00
ITALIAN SAUSAGE & PULLED PORK PAPPARDELLE		27.50
<i>Ribbon pappardelle egg pasta tossed in a rich and hearty fennel, sausage,</i>		
<i>pulled pork, red wine and tomato sauce. Topped with shaved parmesan</i>		
GNOCCHI		26.50
<i>Home-made classic Italian potato dumplings, served with your choice of</i>		
<i>either Bolognese, Napoletana or Alla Panna (cream, bacon & mushroom)</i>		
<i>sauce. Garnished with shaved parmesan & parsley</i>		
CANNELLONI FLORENTINE, v	Small (1)	22.50
<i>Fresh ricotta & spinach filling, baked in a light tomato sauce</i>	Large (2)	26.50
<i>accompanied with a fresh garden salad</i>		

RISOTTO & EGGPLANT

All dishes served with a sprinkling of parsley

SEAFOOD RISOTTO 29.50

*Fresh sauteed seafood infused with white wine and cream
(Prawns, Scallops, Squid, Fish Pieces & Mussels)*

MUSHROOM RISOTTO (vegetarian) 26.50

*A selection of porcini and wild mushrooms infused with truffle,
parmesan cheese and a hint of cream;
garnished with shaved parmesan*

add Chicken 3.00

CHICKEN & PUMPKIN RISOTTO 26.50

*Chicken, roasted pumpkin and English spinach in a light tomato sauce
infused with parmesan cheese and a hint of cream;
garnished with shaved parmesan*

EGGPLANT PARMIGIANA (vegetarian) 24.50

*Grilled eggplant stack topped with a light tomato sauce,
mozzarella and parmesan cheese;
accompanied with a fresh garden salad and chips*

CHICKEN

All dishes served with a sprinkling of parsley

Accompanying side sauces contain flour

CHICKEN SCALLOPINI 26.50

*Chicken tenderloins in a creamy mushroom and spinach sauce
with white wine and lemon
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

CHICKEN PARMIGIANA 27.50

*Tender chicken breast schnitzel covered with a light, tomato sauce
topped with mozzarella & parmesan cheese and lightly grilled
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

add Fried Onions 2.00

CHICKEN SCHNITZEL 26.50

*Lightly crumbed and fried boneless tender chicken breast
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

MEAT

All dishes served with a sprinkling of parsley

Accompanying side sauces may contain flour

French Lamb Cutlets	36.00
<i>Tender Lamb Cutlets on the bone grilled to your liking</i>	
<i>Choice of Salad & Chips, Spaghetti Bolognese or Vegetables</i>	
<i>Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce</i>	
Fillet Mignon	35.00
<i>Prime beef tenderloin wrapped in rashers of bacon grilled to your liking</i>	
<i>Choice of Salad & Chips, Spaghetti Bolognese or Vegetables</i>	
<i>Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce</i>	
Premium Fillet Steak 220+ grams	34.00
<i>Prime beef tenderloin grilled to your liking</i>	
<i>Choice of Salad & Chips, Spaghetti Bolognese or Vegetables</i>	
<i>Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce</i>	
Surf 'n'Turf	40.00
<i>Prime beef tenderloin grilled to your liking</i>	
<i>Served with creamy garlic prawns</i>	
<i>Choice of Salad & Chips, Spaghetti Bolognese or Vegetables</i>	
Veal Cutlets (Schnitzels)	26.50
<i>Lightly crumbed and fried boneless tender veal schnitzels</i>	
<i>Choice of Salad & Chips, Spaghetti Bolognese or Vegetables</i>	
<i>Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce</i>	
Veal Parmigiana	27.50
<i>Tender veal schnitzels covered with a light tomato sauce &</i>	
<i>topped with lightly grilled mozzarella & grated cheese</i>	
<i>Choice of Salad & Chips, Spaghetti Bolognese or Vegetables</i>	
add Fried Onions 2.00	
Scallopini	29.00
<i>Thin slices of fillet steak sauteed in a sweet sherry & cream sauce</i>	
<i>Choice of Salad & Chips, Spaghetti Bolognese or Vegetables</i>	
Scallopini ai Funghi	31.00
<i>Thin slices of fillet steak sauteed in a mushroom, sweet sherry & cream sauce</i>	
<i>Choice of Salad & Chips, Spaghetti Bolognese or Vegetables</i>	

FISH & SEAFOOD

All dishes served with a sprinkling of parsley

Fish of the Day MP

Option: Served with Creamy Garlic Prawns Add 6.00

*Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Accompanied with a side serve of Tartare Sauce*

Crumbed Mixed Seafood 27.50

*Prawns, Scallops, Squid Rings & Whiting lightly crumbed and fried
Served with a fresh Garden Salad, Chips & Tartare Sauce
or Spaghetti Bolognese*

Crumbed Squid Rings 25.50

*Served with a fresh Garden Salad, Chips & Tartare Sauce
or Spaghetti Bolognese*

Chilli Mussels 750g + 27.50

*Tossed in a light, spicy Neapolitan sauce and
accompanied with toasted Turkish bread*

EXTRAS

BOWL OF VEGETABLES *gf* 10.00

GARDEN SALAD Small 8.00

*Mixed lettuce, tomato, cucumber, red onion & olives
in a vinaigrette dressing*

Large 10.00

GREEK SALAD Small 10.00

*Mixed lettuce, feta cheese, tomato, cucumber, red onion
& olives in a vinaigrette dressing*

Large 12.00

BEER-BATTERED FRIES 7.00

Served with Aioli or Tomato sauce

PIZZA

Gluten-free bases available on request 2.00

GARLIC PIZZA BREAD 15.50

Crusty pizza base, garlic, mozzarella, parmesan & parsley dressing

HAM & CHEESE 19.50

Napoletana sauce, mozzarella, sliced ham

VEGETARIANA 22.00

Napoletana sauce, mozzarella, roast capsicum, mushrooms

roast pumpkin, spinach, olives, caramelised onions

CHICKEN SUPREME 23.00

Napoletana sauce, mozzarella, marinated chicken, bacon

roast pumpkin, semi-sundried tomatoes, caramelised onions

SICILIANA 24.50

Napoletana sauce, mozzarella, roast capsicum,

pepperoni, hot chilli, topped with a fresh bruschetta mix

MARGHERITA 18.00

Napoletana sauce, mozzarella, fresh bocconcini, fresh basil

PIZZA TOPPING OPTIONS FOR MARGHERITA *Add 1.50 per ingredient*

Cacciatore Sausage, Ham, Pepperoni, Bacon, Caramelised Onions, Olives,

Bocconcini Cheese, Pineapple, Anchovies, Baby Spinach, Roasted Pumpkin

Semi sun-dried Tomatoes, Mushrooms

Prawns **Add 4.50**

Chicken **Add 2.50**

CHILDRENS' MENU

(14 years and under)

SPAGHETTI 12.00

Spaghetti tossed in either a Bolognese or Napoletana sauce

GNOCCHI 13.00

Home-made Italian potato dumplings tossed through either

Bolognese or Napoletana sauce

FISH & CHIPS 13.00

Crumbed fish served with a side of chips

VEAL CUTLETS (SCHNITZELS) 12.00

Lightly crumbed tender veal schnitzels

served with a side of chips or Spaghetti Bolognese

BASKET OF CHIPS v 7.00

Served with Aioli or Tomato sauce

DESSERTS

Biscotti biscuits 3.50

*Made in-house almond biscuits sliced thinly and twice-cooked.
Complements a cup of coffee.*

Choc Ooze 10.00

*Decadent individual chocolate cake filled with chocolate sauce,
served warm to release the ooze. Served with cream.
Add vanilla ice-cream \$2.50*

Sticky Date Pudding 10.00

*Made in-house pudding, warmed, topped with butterscotch sauce
and served with cream.
Add vanilla ice-cream \$2.50*

Panna Cotta *no added gluten* 10.00

Light, creamy and refreshing vanilla panna cotta, topped with a berry coulis.

Tiramisu' 12.00

*Made in-house Italian dessert lady finger biscuits (dipped in coffee
and marsala) layered with mascarpone and cream, topped with cocoa.*

Crème Brulee *no added gluten* 10.00

*Made in-house, a rich custard base topped with hardened caramelised
topping, served slightly chilled.*

Affogato 6.00

Shot of espresso coffee with a side scoop of vanilla ice-cream.

Affogato Frangelico Shot 9.50

*Shot of espresso coffee with a side scoop of vanilla ice-cream
and a choice of shot of Frangelico or Bailey's Irish Cream.*

Gelati and Sorbets *Cup or Cone available*

Please refer to our ice-cream fridge

One Scoop 5.80

Two Scoops 7.80

Chocolates

Cote D'Or Bouchee Milk Chocolate 1.50

Baci Chocolate 1.00

COFFEE & TEA

	MUG	REG
Cappuccino	5.20	4.00
Flat White	5.20	4.00
Long Black	5.20	4.00
Latte	5.20	4.00
Chai Latte	5.50	4.50
Espresso		3.00
Short Macchiato		3.50
Long Macchiato		4.50
Mocha		4.80
Hot Chocolate	5.20	4.20
Iced Chocolate	6.50	
<i>Served with vanilla ice-cream and cream (optional)</i>		
Iced Coffee	6.50	
<i>Served with vanilla ice-cream and cream (optional)</i>		
Affogato		6.00
<i>Shot of espresso coffee with a side scoop of vanilla ice-cream</i>		
Affogato Frangelico Shot		9.50
<i>Shot of espresso coffee with a side scoop of vanilla ice-cream and a shot of Frangelico</i>		
Tea		4.00
<i>Traditional Black Tea, Decaf Black Tea, Green Tea, Peppermint Tea</i>		
<i>English Breakfast, Chamomile, Lemon & Ginger</i>		
Extras		
<i>Decaf</i>		0.50
<i>Soy Milk</i>		0.50
<i>Extra Shot</i>		0.50