



## 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

\$8.00 Corkage fee per bottle

Cakeage - \$3.50 per person

Doggy bags - 0.50c each

NOT PERMITTED:

Eskies

Outside beverages

Shared main meals

Bookings Available      [bookings@romacucina.com.au](mailto:bookings@romacucina.com.au)

Gift vouchers available

All prices and menu items are subject to change without notice

# ENTREES & SHARING PLATES

MINISTRONE SOUP		12.50
<i>Hearty Italian classic vegetable, bean &amp; pasta soup in a tomato base</i>		
FRESH BREAD <i>vegan, vegetarian</i>		4.50
<i>Crusty Italian bread, butter or Extra Virgin Olive Oil &amp; Balsamic Vinegar</i>		
GARLIC BREAD <i>vegetarian</i>		7.50
<i>Crusty Italian bread spread with garlic butter and toasted</i>		
GARLIC PIZZA BREAD <i>vegetarian</i>		17.00
<i>Pizza base, garlic, mozzarella, parmesan &amp; parsley</i> <i>(Gluten-free base available)</i>		
BUFFALO MOZZARELLA <i>vegetarian</i>		18.00
<i>Fresh tomato, extra virgin olive oil, basil</i>		
BEEF CARPACCIO		21.00
<i>Served with rocket and shaved parmesan</i>		
ARANCINI (5)		14.50
<i>Crumbed Italian risotto balls stuffed with mozzarella, bolognaise &amp; peas. Served with Napoletana sauce</i>		
	<b>Additional Arancini</b>	<b>3.00 ea</b>
BRUSCHETTA <i>vegetarian</i>		14.50
<i>Crusty Italian garlic bread, toasted, diced tomato, onion, fresh basil, topped with feta cheese, basil aioli (no nuts) and balsamic glaze</i>		
TRIO OF OLIVES <i>vegetarian</i>		13.00
<i>Warmed, marinated olive mix, served with charred crusty bread and feta</i>		
GRILLED CACCIATORA SAUSAGE (MILD)		19.50
<i>Served with warmed olive mix, feta cheese and charred crusty bread</i>		
SWEET AND SOUR MEATBALLS (5)		14.50
<i>Tossed in sweet and sour sauce with pineapple and roast capsicum</i>		
	<b>Additional Meatballs</b>	<b>3.00 ea</b>
CRISPY FRIED SQUID	Serves 1-2	15.00
<i>Coated in flour, paprika, salt and pepper.</i>		
	Serves 2-4	23.50
<i>Lemon and tartare sauce</i>		
CHILLI MUSSELS	1Kg	28.50
<i>Tossed in a light, spicy Napoletana sauce</i>		
	(approx)	
OYSTERS NATURAL		
<i>Freshly shucked oysters. Lemon and dipping sauce</i>		
	Half Dozen	18.00
	Dozen	30.00
CRUMBED OYSTERS		
<i>Lightly crumbed oysters, served with lemon and oyster dipping sauce</i>		
	Half Dozen	21.00
	Dozen	36.00

# PASTA

*All dishes served with a sprinkling of parsley*

<b>SPAGHETTI BOLOGNAISE</b>	Large	23.50
<i>Spaghetti tossed in a rich &amp; meaty traditional tomato sauce</i>	Small	16.50
<i>Garnished with shaved parmesan &amp; parsley</i>		
<b>SPAGHETTI &amp; MEATBALLS</b>		26.50
<i>Spaghetti with beef &amp; pork meatballs tossed in a light tomato sauce</i>		
<i>Garnished with shaved parmesan &amp; parsley</i>		
<b>PRAWN &amp; CRAB LINGUINI</b>	<b>add Chilli optional</b>	32.50
<i>Linguini tossed with prawn and crab with garlic, white wine</i>		
<i>cherry tomatoes &amp; spinach</i>		
<b>LINGUINI MARINARA (WHITE/RED)</b>	<b>add Chilli optional</b>	31.00
<i>Fresh sauteed seafood infused with white wine and garlic tossed in</i>		
<i>a light tomato sauce. (Prawns, Scallops, Squid, Fish Pieces &amp; Mussels)</i>		
<b>BEEF &amp; 3-CHEESE LASAGNA</b>		27.50
<i>A beef, tomato and bechamel sauce, with mozzarella, ricotta and parmesan,</i>		
<i>layered between egg pasta sheets. Served with a fresh garden salad</i>		
<b>PENNE ARRABBIATA</b> <i>vegetarian</i>		24.50
<i>Penne pasta tossed in a light tomato, garlic, cherry tomatoes &amp;</i>		
<i>chilli sauce. Garnished with shaved parmesan &amp; parsley</i>		
	<b>add Cacciatore Sausage</b>	<b>2.50</b>
<b>PENNE CREAMY CHICKEN</b>		27.50
<i>Penne pasta tossed in a light creamy sauce with chicken, garlic,</i>		
<i>mushrooms, cherry tomatoes, parmesan cheese &amp; spinach</i>		
<i>Garnished with shaved parmesan &amp; parsley</i>		
	<b>add Bacon</b>	<b>2.00</b>
<b>ITALIAN SAUSAGE &amp; PULLED PORK PAPPARDELLE</b>		28.50
<i>Ribbon pappardelle egg pasta tossed in a rich and hearty fennel, sausage,</i>		
<i>pulled pork, red wine &amp; tomato sauce. Topped with shaved parmesan</i>		
<b>GNOCCHI</b>		
<i>Home-made classic Italian potato dumplings.</i>		
<i>Garnished with shaved parmesan &amp; parsley</i>		
	<b>NAPOLETANA</b> <i>vegetarian</i>	26.50
	<b>BOLOGNESE</b>	27.50
	<b>ALLA PANNA (cream, bacon, mushroom)</b>	27.50
<b>CANNELLONI FLORENTINE</b> <i>vegetarian</i>	Small (1)	24.00
<i>Fresh ricotta &amp; spinach filling, baked in a light tomato sauce</i>	Large (2)	26.50
<i>accompanied with a fresh garden salad</i>		

# MEAT & CHICKEN

*All dishes served with a sprinkling of parsley  
Accompanying side sauces may contain flour*

## FILLET MIGNON 38.50

*Prime beef tenderloin wrapped in bacon grilled to your liking  
Served with potato & seasonal vegetables  
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce  
**add Garlic Prawns 7.50***

## SCALLOPPINI 31.00

*Thin slices of fillet steak sauteed in a sweet sherry & cream sauce  
Served with potato & seasonal vegetables*

## SCALLOPINI AI FUNGHI 33.00

*Thin slices of fillet steak sauteed in a mushroom, sweet sherry & cream sauce  
Served with potato & seasonal vegetables*

## VEAL CUTLETS (SCHNITZELS) 26.50

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

## VEAL PARMIGIANA 28.00

*Tender veal schnitzels covered with a light tomato sauce, topped with  
lightly grilled mozzarella & grated cheese, served with Salad & Chips  
**add Fried Onions 1.50**  
**add Ham 1.50***

## ROAST CHICKEN 28.50

***Roma Style 1/2 Roast Chicken with Garlic & Mixed Herb Stuffing**  
Choice of Salad & Chips or Spaghetti Bolognese  
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

## CHICKEN SCALLOPINI 27.50

*Chicken tenderloins in a creamy mushroom and spinach sauce with white  
wine and lemon, served with Salad & Chips*

## CHICKEN PARMIGIANA 28.00

*Tender chicken breast schnitzel covered with a light, tomato sauce, topped  
with lightly grilled mozzarella & grated cheese, served with Salad & Chips  
**add Fried Onions 1.50**  
**add Ham 1.50***

# FISH & SEAFOOD

*All dishes served with a sprinkling of parsley*

RED EMPEROR		MP
Option: Served with Creamy Garlic Prawns	Add 7.50	
<i>Please refer to the Specials Board</i>		
CRUMBED FISH		26.50
<i>Served with Salad &amp; Chips and Tartare Sauce</i>		
GRILLED MIXED SEAFOOD		39.50
<i>Prawns, Calamari, Scallops, Mussels &amp; Red Emperor</i>		
<i>Pan-grilled Southern Italian style in a balsamic glaze</i>		
<i>Served with Chips &amp; Salad</i>		
CRISPY FRIED SQUID		26.50
<i>Lightly floured, coated in paprika, salt and pepper</i>		
<i>Served with Salad &amp; Chips and Tartare Sauce</i>		
GARLIC PRAWNS		31.50
<i>Served with Salad &amp; Saffron Rice</i>		
CHILLI MUSSELS	1Kg	28.50
<i>Tossed in a light, spicy Neapolitan sauce</i>	(approx)	

# SALADS & EXTRAS

BOWL OF VEGETABLES <i>gf, vegetarian, vegan</i>		10.00
GARDEN SALAD <i>gf, vegetarian, vegan</i>		
<i>Mixed lettuce, tomato, cucumber, red onion &amp; olives</i>	Mini	5.00
<i>in a vinaigrette dressing</i>	Regular	8.00
GREEK SALAD <i>gf, vegetarian</i>		
<i>Mixed lettuce, feta cheese, tomato, cucumber, red onion</i>	Mini	6.00
<i>&amp; olives in a vinaigrette dressing</i>	Regular	10.00
BUFFALO MOZZARELLA <i>gf, vegetarian</i>		18.00
<i>Served with fresh tomato, extra virgin olive oil, basil</i>		
BOWL OF CHIPS <i>vegetarian</i>		7.50
<i>Served with Aioli or Tomato sauce</i>		

# PIZZA

*Gluten-Free Bases Available on Request - 2.00*

<b>GARLIC PIZZA BREAD</b> <i>Crusty pizza base, garlic, mozzarella, parmesan &amp; parsley dressing</i>	17.00
<b>MARGHERITA</b> <i>Napoletana sauce, mozzarella, fresh basil</i>	19.00
<b>HAM &amp; CHEESE</b> <i>Napoletana sauce, mozzarella, sliced ham</i>	21.00
<b>HAWAIIAN</b> <i>Napoletana sauce, mozzarella, sliced ham, fresh pineapple</i>	22.50
<b>PEPPERONI</b> <i>Napoletana sauce, mozzarella, pepperoni, kalamata olives, roasted capsicum</i>	26.00
<b>VEGETARIANA</b> <i>Napoletana sauce, mozzarella, roast capsicum, mushrooms, roast pumpkin, spinach, olives, caramelised onions</i>	24.00
<b>MEAT LOVERS</b> <i>Napoletana sauce, mozzarella, ham, bacon, pepperoni, cacciatore sausage</i>	26.00
<b>CHICKEN SUPREME</b> <i>Napoletana sauce, mozzarella, marinated chicken, bacon, roast pumpkin, semi-sundried tomatoes, caramelised onions</i>	24.00
<b>SICILIANA</b> <i>Napoletana sauce, mozzarella, roast capsicum, pepperoni, hot chilli, topped with a fresh bruschetta mix</i>	26.00

## PIZZA TOPPING OPTIONS

***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 5.00***  
*Chicken* ***Add 3.50***

# CHILDREN'S MENU

*(14 Years and Under)*

<b>SPAGHETTI</b> <i>Spaghetti tossed in either a Bolognese or Napoletana sauce</i>	<b>13.00</b>
<b>SPAGHETTI &amp; MEATBALLS</b> <i>Spaghetti with beef &amp; pork meatballs tossed in a light tomato sauce</i>	<b>15.00</b>
<b>GNOCCHI</b> <i>Home-made Italian potato dumplings tossed through either Bolognese or Napoletana sauce</i>	<b>13.50</b>
<b>FISH &amp; CHIPS</b> <i>Crumbed fish served with a side of chips</i>	<b>14.50</b>
<b>VEAL CUTLETS (SCHNITZELS)</b> <i>Lightly crumbed tender veal schnitzels served with a side of chips or Spaghetti Bolognese</i>	<b>15.00</b>
<b>BOWL OF CHIPS</b> <i>vegetarian</i> <i>Served with Aioli or Tomato sauce</i>	<b>7.50</b>

# DESSERTS, COFFEE & TEA

<b>CHOC OOZE</b>		12.50
<i>A decadent, warm chocolate cake filled with an oozy chocolate sauce. Served with ice cream.</i>		
<b>STICKY DATE PUDDING</b>		12.50
<i>Made in-house. Warmed pudding topped with butterscotch sauce. Served with ice cream.</i>		
<b>PANNA COTTA</b>		12.00
<i>Light, creamy and refreshing Italian vanilla panna cotta with passionfruit coulis &amp; fresh berries.</i>		
<b>TIRAMISÚ</b>		12.50
<i>Made in-house Italian dessert. Lady finger biscuits dipped in coffee &amp; marsala, layered with mascarpone and cream and topped with cocoa.</i>		
<b>CRÈME BRULEE</b>		12.50
<i>Made in-house. A rich custard base with a hardened butterscotch topping. Served slightly chilled. Served with ice cream.</i>		
<b>AFFOGATO</b>		7.00
<i>Espresso coffee served with a side scoop of vanilla ice cream.</i>		
<b>AFFOGATO FRANGELICO (OR BAILEY'S IRISH CREAM)</b>		12.00
<i>Espresso coffee served with a side scoop of vanilla ice cream. Choice of Frangelico or Bailey's Irish Cream shot.</i>		
	<b>MUG</b>	<b>REG</b>
<b>CAPPUCCINO</b>	5.20	4.00
<b>FLAT WHITE</b>	5.20	4.00
<b>LONG BLACK</b>	5.20	4.00
<b>LATTE</b>	5.20	4.00
<b>CHAI LATTE</b>	5.50	4.50
<b>ESPRESSO</b>		3.00
<b>SHORT MACCHIATO</b>		3.50
<b>LONG MACCHIATO</b>		4.50
<b>MOCHA</b>		4.80
<b>HOT CHOCOLATE</b>	5.20	4.20
<b>TEA</b>		4.00
<i>Traditional Black Tea, Decaf Black Tea, Green Tea, Peppermint Tea English Breakfast, Chamomile, Lemon &amp; Ginger</i>		
<b>EXTRAS</b>		0.50
<i>Decaf, Soy Milk, Extra Shot</i>		