

# TRADING HOURS

*Closed Public Holidays*

		Lunch	Dinner
Monday	Closed		
Tuesday	Closed		
Wednesday		11.30 - 2.00	5.00 - Late
Thursday		11.30 - 2.00	5.00 - Late
Friday		11.30 - 2.00	5.00 - Late
Saturday			5.00 - Late
Sunday		11.30 - 2.00	5.00 - Late

## IN-HOUSE POLICIES

# LICENSED VENUE

**BYO wine only**

No other alcohol or beverages permitted

\$6.50 Corkage fee per bottle

No Eskies permitted

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

Walk-ins Welcome

Cakeage Fee applies. \$2.00 per person

Containers / "Doggy Bags" - 50 cents each

Any changes to menu items will incur a fee of \$2.00

Extra food add-ons will incur a fee (please check with waitstaff)



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# ENTREES & SHARING PLATES

<b>MINISTRONE SOUP</b>		8.00
<i>Hearty Italian classic vegetable and pasta soup</i>		
<b>FRESH BREAD <i>v, vg</i></b>		3.00
<i>Crusty Italian Bread, Butter, EVOI or Both</i>		
<b>GARLIC BREAD <i>v</i></b>		6.50
<i>Crusty Italian spread with garlic butter and toasted</i>		
<b>GARLIC PIZZA BREAD <i>v, gf</i></b>	Serves 2	9.00
<i>Crusty Pizza Base, Garlic, Mozzarella, Parmesan &amp; Parsley Topping. (\$17.50 for Gluten-free option)</i>	Serves 4	14.00
	Serves 4	17.50
<b>ARANCINI (5)</b>		13.50
<i>Classic Italian risotto balls stuffed with oozy mozzarella, Bolognese sauce and peas.</i>		
<i>Coated with breadcrumbs and deep fried.</i>		
<i>Accompanied with a Napolitana side sauce</i>		
<b>BRUSCHETTA <i>v</i></b>		12.50
<i>Crusty Italian Garlic Bread, toasted.</i>		
<i>Topped with diced tomato, EVOI, onion, fresh basil &amp; Feta cheese</i>		
<b>TRIO OF OLIVES <i>v</i></b>		15.00
<i>Served with Feta Cheese and Tangy Giardiniera</i>		
<i>Accompanied with Charred Crusty Italian Bread</i>		
<b>MARINATED OCTOPUS</b>		17.50
<i>Accompanied with Charred Crusty Italian Bread &amp; Tangy Giardiniera</i>		
<b>GRILLED CACCIATORA SAUSAGE</b>		18.50
<i>Mild or Hot Option</i>		
<i>Olives, Feta Cheese and Crusty Italian Bread</i>		
<b>OYSTERS NATURAL</b>	Half Dozen	16.00
<i>Freshly shucked oysters, lemon, dipping sauce</i>	Dozen	26.00
<b>OYSTERS KILPATRICK</b>	Half Dozen	18.50
<i>Poached Worcestershire sauce , topped with our In-House recipe of bacon, onion, tomato &amp; parsley</i>	Dozen	29.50
<b>CRUMBED SQUID RINGS</b>	Serves 1-2	14.00
<i>Fresh Calamari rings, lightly crumbed and fried</i>	Serves 2-4	22.00
<i>Served with lemon and tartare sauce</i>		

# PASTA

*All dishes served with a sprinkling of parsley*

<b>SPAGHETTI BOLOGNAISE</b>	Large	22.50
<i>Spaghetti tossed in a rich &amp; meaty traditional tomato sauce</i>	Small	15.50
<i>Garnished with shaved parmesan &amp; parsley</i>		
<b>PRAWN &amp; CRAB LINGUINE</b>		32.50
<i>Tossed with garlic and cherry tomatoes and spinach</i>		
<b>SPAGHETTI MARINARA</b>		29.50
<i>Fresh sauteed seafood infused with white wine, garlic and cherry tomatoes, tossed in a light tomato sauce</i>		
<i>(Prawns, Scallops, Squid, Fish Pieces &amp; Mussels)</i>		
<b>SPAGHETTI GAMBERI</b>		29.50
<i>Tossed with prawns, a little spinach &amp; cherry tomatoes, cooked in a garlic and white wine rose' sauce</i>		
<b>PENNE CACCIATORA</b>		26.00
<i>Penne pasta tossed in a light rose' sauce, enriched with cacciatore sausage, garlic, mushrooms cherry tomatoes &amp; Kalamata Olives. Garnished with shaved parmesan &amp; parsley</i>		
<b>PENNE CREAMY CHICKEN</b>		26.00
<i>Penne pasta tossed in a light creamy sauce with chicken, mushrooms, sundried tomatoes and broccoli</i>		
<i>Garnished with shaved parmesan &amp; parsley</i>		
<b>TORTELLINI</b>		26.00
<i>Veal parcel pasta served with your choice of either Bolognese, Napoletana or Alla Panna (cream, bacon &amp; mushroom) sauce</i>		
<i>Garnished with shaved parmesan &amp; parsley</i>		
<b>GNOCCHI</b>		27.00
<i>Home-made classic Italian potato dumplings, served with your choice of either Bolognese, Napoletana or Alla Panna (cream, bacon &amp; mushroom) sauce</i>		
<i>Garnished with shaved parmesan &amp; parsley</i>		
<b>CANNELLONI FLORENTINE, v</b>	Small (1)	22.00
<i>Fresh ricotta &amp; spinach filling, baked in a light tomato sauce, accompanied with a fresh garden salad</i>	Large (2)	26.00

## PASTA

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<b>EGGPLANT PARMIGIANA, v</b>	<b>24.00</b>
<i>Eggplant lasagna topped with Neapolitan sauce &amp; cheese accompanied with a fresh garden salad</i>	
<b>LASAGNA - BEEF &amp; 3-CHEESE</b>	<b>25.50</b>
<i>Beef, Ricotta, Parmesan &amp; Mozzarella Lasagna accompanied with a fresh garden salad</i>	
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>25.50</b>
<i>Spaghetti with Beef &amp; Pork Meatballs tossed in Neapolitan sauce Garnished with shaved parmesan &amp; parsley</i>	

## RISOTTO

*All dishes served with a sprinkling of parsley*

<b>SEAFOOD RISOTTO</b>	<b>29.50</b>
<i>Fresh sauteed seafood infused with white wine &amp; Cream (Prawns, Scallops, Squid, Fish Pieces &amp; Mussels)</i>	
<b>CHICKEN &amp; PUMPKIN RISOTTO</b>	<b>27.50</b>
<i>Chicken with Roast pumpkin, garlic, English Spinach, pine nuts and a rich red pesto sauce, with a touch of cream Garnished with shaved parmesan &amp; parsley</i>	

# MEAT

*All dishes served with a sprinkling of parsley*

*Accompanying side sauces contain flour*

<b>French Lamb Cutlets</b>	<b>34.50</b>
<i>Tender Lamb Cutlets on the bone grilled to your liking Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce</i>	
<b>Fillet Mignon</b>	<b>33.50</b>
<i>Harvey Beef fillet wrapped in bacon grilled to your liking Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce</i>	
<b>Premium Fillet Steak 220+ grams</b>	<b>33.00</b>
<i>Harvey Beef fillet grilled to your liking Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce</i>	
<b>Surf 'n'Turf</b>	<b>39.50</b>
<i>Harvey Beef premium eye fillet, grilled to your liking Served with creamy garlic prawns Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables</i>	
<b>Veal Cutlets</b>	<b>25.50</b>
<i>Lightly crumbed and fried boneless tender veal schnitzels Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce</i>	
<b>Veal Parmigiana</b>	<b>27.00</b>
<i>Tender veal schnitzels topped with a Neapolitan sauce &amp; lightly grilled mozzarella &amp; grated cheese Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables</i>	
<b>Scaloppini</b>	<b>28.00</b>
<i>Thin medallions of fillet steak sauteed in a sweet sherry sauce &amp; cream Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables</i>	
<b>Scaloppini ai Funghi</b>	<b>29.50</b>
<i>Thin medallions of fillet steak sauteed in a mushroom &amp; sweet sherry sauce &amp; cream Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables</i>	

## CHICKEN

*All dishes served with a sprinkling of parsley*

*Accompanying side sauces contain flour*

Roast Chicken	¼	23.50
<b>Roma Style Roast Chicken with Garlic &amp; Mixed Herb Stuffing</b>	½	26.50
<i>Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables</i>		
<i>Complementary Mushroom, Red Wine Jus or</i>		
<i>Green Peppercorn side sauce</i>		
Chicken Parmigiana		27.00
Chicken Schnitzel (No Topping)		25.50
<i>Tender chicken breast schnitzel covered with Neapolitan sauce</i>		
<i>topped with mozzarella &amp; parmesan cheese and lightly grilled</i>		
<i>Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables</i>		
Pollo alla Griglia (Grilled Chicken Breast)		25.50
<i>Marinated chicken breast, flame grilled.</i>		
<i>Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables</i>		
<i>Complementary Mushroom, Red Wine Jus or</i>		
<i>Green Peppercorn side sauce</i>		

## FISH & SEAFOOD

*All dishes served with a sprinkling of parsley*

Grilled Mixed Seafood		34.50
<i>Fresh Prawns, Calamari, Scallops, Mussels &amp; Fish</i>		
<i>Pan-grilled Southern Italian style</i>		
<i>Served with a fresh Garden Salad and Chips</i>		
Red Emperor (skin on)		29.50
<b>Option: Served with Creamy Garlic Prawns</b>		35.50
<i>Choice of Salad &amp; Chips, Spaghetti Bolognese or Vegetables</i>		
<i>Accompanied with a side serve of Tartare Sauce</i>		
Crumbed Squid Rings		25.50
<i>Fresh Squid rings lightly crumbed and fried</i>		
<i>Served with a fresh Garden Salad, Chips &amp; Tartare Sauce</i>		
Crispy Skin Atlantic Salmon		29.50
<i>Drizzled with Salsa Verde</i>		
<i>Accompanied with either Salad &amp; Chips or Vegetables</i>		
Battered Fish & Chips		24.50
<i>Accompanied with Salad, Chips &amp; Tartare Sauce</i>		

# CHILDREN'S MENU

(14 years and under)

<b>SPAGHETTI BOLOGNAISE</b>	<b>11.00</b>
<i>Spaghetti tossed in a rich and meaty traditional tomato sauce</i>	
<b>SPAGHETTI NAPOLETANA v</b>	<b>10.00</b>
<i>Spaghetti tossed in a traditional vegetarian tomato sauce</i>	
<b>GNOCCHI</b>	<b>12.00</b>
<i>Home-made Italian potato dumplings tossed through either Bolognese or Napoletana sauce</i>	
<b>FISH &amp; CHIPS</b>	<b>12.00</b>
<i>Battered fish served with a side of chips</i>	
<b>VEAL CUTLETS &amp; CHIPS</b>	<b>12.00</b>
<i>Lightly crumbed and fried tender veal schnitzels, served with a side of chips</i>	
<b>VEAL CUTLETS &amp; SPAGHETTI</b>	<b>12.00</b>
<i>Lightly crumbed and fried tender veal schnitzels, served with a side of spaghetti Bolognese</i>	

## EXTRAS

<b>GARDEN SALAD v</b>	Small	<b>8.00</b>	
<i>Mixed lettuce, tomato, cucumber, red onion &amp; olives</i>		Large	<b>10.00</b>
<i>Vinaigrette dressing</i>			
<b>GREEK SALAD v</b>	Small	<b>10.00</b>	
<i>Mixed lettuce, feta cheese, tomato, cucumber, red onion &amp; olives</i>		Large	<b>12.00</b>
<i>Vinaigrette dressing</i>			
<b>FRESH VEGETABLES of the DAY v</b>		<b>10.00</b>	
<b>BASKET OF CHIPS v</b>		<b>7.00</b>	
<i>Served with Aioli or Tomato sauce</i>			



# PIZZA

*Gluten free bases available on request*

*\$3.50*

<b>MARGHERITA</b>	18.00
<i>Napoletana sauce, mozzarella, fresh bocconcini, fresh basil</i>	
<b>HAM &amp; CHEESE</b>	19.00
<i>Napoletana sauce, Mozzarella, Ham</i>	
<b>HAWAIIAN</b>	20.00
<i>Napoletana sauce, mozzarella, ham, pineapple</i>	
<b>VEGETARIANA</b>	21.00
<i>Napoletana sauce, mozzarella, roast capsicum, mushrooms roast pumpkin, spinach, olives, caramelised onions</i>	
<b>CAPRICCIOSA</b>	21.00
<i>Napoletana sauce, mozzarella, mushrooms, olives, ham</i>	
<b>CHICKEN SUPREME</b>	22.00
<i>Napoletana sauce, mozzarella, marinated chicken, bacon, roast pumpkin, caramelised onions</i>	
<b>TOSCANA</b>	22.00
<i>Napoletana sauce, mozzarella, roast capsicum, mild or hot Italian cacciatore sausage, semi-sundried tomatoes</i>	
<b>SICILIANA</b>	24.00
<i>Napoletana sauce, mozzarella, roast capsicum, pepperoni, hot chilli, topped with a fresh bruschetta mix</i>	
<b>MEAT LOVERS</b>	24.00
<i>Napoletana sauce, mozzarella, ham, bacon, pepperoni mild cacciatore sausage</i>	
<b>THE WORKS</b>	24.00
<i>Napoletana sauce, mozzarella, capsicum, mushrooms, pepperoni, bacon, olives, caramelised onions</i>	
<b>MARINARA</b>	26.00
<i>Napoletana sauce, mozzarella, prawns, scallops, squid, fish, mussels</i>	

## DESSERTS

<b>Italian Semifreddo</b>	<b>12.00</b>
<i>Italian-style semi-frozen Mascarpone ice-cream flavoured with orange Cointreau Liqueur and Italian Amareno cherries</i>	
<b>Sticky Date Pudding</b>	<b>10.00</b>
<i>Topped with butterscotch sauce &amp; served with a scoop of vanilla ice-cream</i>	
<b>Tiramisu</b>	<b>10.00</b>
<i>Ladyfinger biscuits, soaked in espresso coffee &amp; Marsala liqueur Layered with mascarpone and topped with cocoa</i>	
<b>Crème Brulee</b>	<b>10.00</b>
<i>A rich custard base, topped with a contrasting layer of hard caramel</i>	
<b>Panna Cotta</b>	<b>8.50</b>
<i>Light, creamy and refreshing vanilla panna cotta, topped with a berry coulis</i>	
<b>Cassata</b>	<b>8.50</b>
<i>Traditional Italian pistachio and candied fruit ice-cream cake, topped with a berry coulis</i>	
<b>Tartufo - Nocciola</b>	<b>8.50</b>
<i>Italian hazelnut ice-cream with a chocolate centre</i>	
<b>Chocolate Mousse</b>	<b>8.00</b>
<i>Individually prepared rich chocolate mousse topped with shaved chocolate</i>	
<b>Ice-Cream</b>	
<i>Vanilla ice-cream with your choice of topping</i>	<i>Small</i> 2 Scoops <b>4.50</b>
<i>(Chocolate, Strawberry or Caramel)</i>	<i>Large</i> 3 Scoops <b>5.50</b>

## COFFEE & TEA

Decaf available - 0.50c

Cappuccino	4.00
Flat White	4.00
Long Black	4.00
Latte	4.00
Espresso	3.00
Macchiato	4.00
Affogato	6.00
<i>Shot of espresso coffee with a side scoop of vanilla ice-cream</i>	
<b>Affogato Frangelico Shot</b>	<b>9.50</b>
<i>Shot of espresso coffee with a side scoop of vanilla ice-cream and a shot of Frangelico</i>	
<b>Tea</b>	<b>4.00</b>
<i>Traditional Black Tea, Decaf Black Tea, Green Tea, Peppermint Tea English Breakfast, Chamomile, Ginger &amp; Lemon</i>	