

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		11.30 - 2.00	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

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

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

SPAGHETTI BOLOGNAISE	Large	22.50
<i>Spaghetti tossed in a rich & meaty traditional tomato sauce</i>	Small	15.50
<i>Garnished with shaved parmesan & parsley</i>		
SPAGHETTI & MEATBALLS		24.50
<i>Spaghetti with Beef & Pork Meatballs tossed in Napoltana sauce</i>		
<i>Garnished with shaved parmesan & parsley</i>		
PRAWN & CRAB SPAGHETTI		32.50
<i>Spaghetti tossed with garlic, white wine, cherry tomatoes and spinach</i>		
SPAGHETTI MARINARA		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 & Mussels)</i>		
SPAGHETTI GAMBERI		29.50
<i>Tossed with prawns, cherry tomatoes and spinach</i>		
<i>cooked in a garlic and white wine tomato and cream sauce</i>		
PENNE CACCIATORA		26.50
<i>Penne pasta tossed in a tomato and cream sauce, enriched with cacciatore sausage, garlic, mushrooms, cherry tomatoes, kalamata olives and spinach. Garnished with shaved parmesan & parsley</i>		
PENNE CREAMY CHICKEN		26.50
<i>Penne pasta tossed in a light creamy sauce with chicken, garlic, mushrooms, cherry tomatoes, parmesan cheese, broccoli and spinach</i>		
<i>Garnished with shaved parmesan & parsley (add bacon) 2.00</i>		
TORTELLINI		26.00
<i>Veal parcel pasta served with your choice of either Bolognese, Napoletana or Alla Panna (cream, bacon & mushroom) sauce</i>		
<i>Garnished with shaved parmesan & parsley</i>		
GNOCCHI		27.00
<i>Home-made classic Italian potato dumplings, served with your choice of either Bolognese, Napoletana or Alla Panna (cream, bacon & mushroom) sauce</i>		
<i>Garnished with shaved parmesan & parsley</i>		
CANNELLONI FLORENTINE, v	Small (1)	22.00
<i>Fresh ricotta & spinach filling, baked in a light tomato sauce, accompanied with a fresh garden salad</i>	Large (2)	26.00

RISOTTO & EGGPLANT

All dishes served with a sprinkling of parsley

SEAFOOD RISOTTO 29.50

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

MUSHROOM RISOTTO 26.00

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

add Chicken 3.00

EGGPLANT PARMIGIANA, v 24.00

*Eggplant stack topped with Neapolitan sauce & cheese
accompanied with a fresh garden salad*

CHICKEN

All dishes served with a sprinkling of parsley

Accompanying side sauces contain flour

Roast Chicken ¼ 23.50

Roma Style Roast Chicken with Garlic & Mixed Herb Stuffing ½ 26.50

Choice of Salad & Chips, Spaghetti Bolognese or Vegetables

Complementary Mushroom, Red Wine Jus or

Green Peppercorn side sauce

Chicken Parmigiana 27.00

*Tender chicken breast schnitzel covered with Neapolitan sauce
topped with mozzarella & parmesan cheese and lightly grilled*

Choice of Salad & Chips, Spaghetti Bolognese or Vegetables

Chicken Schnitzel 25.50

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

Pollo alla Griglia (Grilled Chicken Breast) 25.50

Marinated chicken breast, flame grilled.

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 contain flour*

French Lamb Cutlets 34.50

*Tender Lamb Cutlets on the bone grilled to your liking
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

Fillet Mignon 33.50

*Medallions of beef fillet wrapped in bacon grilled to your liking
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

Premium Fillet Steak 220+ grams 33.00

*Medallions of premium eye fillet grilled to your liking
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

Surf 'n'Turf 39.50

*Medallions of premium eye fillet, grilled to your liking
Served with creamy garlic prawns
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

Veal Cutlets (Schnitzels) 25.50

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

Veal Parmigiana 27.00

*Tender veal schnitzels topped with a Neapolitan sauce &
lightly grilled mozzarella & grated cheese
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

Scaloppini 28.00

*Thin slices of fillet steak sauteed in a sweet sherry sauce & cream
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

Scaloppini ai Funghi 29.50

*Thin slices of fillet steak sauteed in a mushroom & sweet sherry
sauce & cream
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

FISH & SEAFOOD

All dishes served with a sprinkling of parsley

Grilled Mixed Seafood	34.50
<i>Fresh Prawns, Calamari, Scallops, Mussels & 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
Option: Served with Creamy Garlic Prawns	35.50
<i>Choice of Salad & 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 & Tartare Sauce</i>	
Crispy Skin Atlantic Salmon	29.50
<i>Drizzled with Salsa Verde</i>	
<i>Accompanied with either Salad & Chips or Vegetables</i>	
Battered Fish & Chips	24.50
<i>Accompanied with Salad, Chips & Tartare Sauce</i>	

EXTRAS

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

CHILDREN'S MENU

(14 years and under)

SPAGHETTI BOLOGNAISE <i>Spaghetti tossed in a rich and meaty traditional tomato sauce</i>	11.00
SPAGHETTI NAPOLETANA v <i>Spaghetti tossed in a traditional vegetarian tomato sauce</i>	10.00
GNOCCHI <i>Home-made Italian potato dumplings tossed through either Bolognese or Napoletana sauce</i>	12.00
FISH & CHIPS <i>Battered fish served with a side of chips</i>	12.00
VEAL CUTLETS (SCHNITZELS) & CHIPS <i>Lightly crumbed and fried tender veal schnitzels, served with a side of chips</i>	12.00
VEAL CUTLETS (SCHNITZELS) & SPAGHETTI <i>Lightly crumbed and fried tender veal schnitzels, served with a side of spaghetti Bolognese</i>	12.00
BASKET OF CHIPS v <i>Served with Aioli or Tomato sauce</i>	7.00

PIZZA

Gluten free bases available on request

\$3.50

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

DESSERTS

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

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>	
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 English Breakfast, Chamomile, Ginger & Lemon</i>	