



ANTIPASTI "SHARING PLATES"

TAGLIERE MISTO ANTIPASTO BOARD

Traditional antipasto including a selection of four italian cured meats, marinated green olives & various cheeses

TAGLIERE MISTO (TWO PEOPLE) **\$28.00**

TAGLIERE MISTO (FOUR PEOPLE)..... **\$45.00**

BURRATA CHEESE PLATE **\$15.00**

MOZZARELLA FRITTA BALLS

Fresh crumbed mini bocconcini balls deep fried in oil

5 BALLS PER SERVE..... **\$7.50**

10 BALLS PER SERVE..... **\$15.00**

BUFFALO & PROSCIUTTO PLATE..... **\$20.00**

125g of fresh mozzarella buffalo with prosciutto

HOT SALAMI PLATE..... **\$15.00**

Fresh hot salami

OLIVES PLATE..... **\$7.00**

Marinated olives

PATATE FRITTE..... **\$9.00**

Deep fried string fries & sea salt

ROSEMARY FOCCACIA..... **\$13.00**

Rosemary bread

GARLIC FOCCACIA..... **\$13.00**

Garlic bread, oil

PALA ROMANA "PADDLE PIZZA"

Paddle pizza originated in roman bakeries as a way to use left over bread dough. Bakers would stretch the dough lengthwise and top it with fresh ingredients and cook it placed directly onto the oven's stone.

Today you can find this product in many pizzeria's in Roma.

Mr Roman wants to bring a small version of this product to your plate.

MARGHERITA..... **\$21.00**

Tomato, fior di latte cheese, basil, extra virgin olive oil

+125g of fresh buffalo + \$5.00 **\$26.00**

MAGLIANA..... **\$25.00**

Tomato, fior di latte cheese, mushroom, ham, black olives, artichokes, extra virgin olive oil

TORBELLA..... **\$26.00**

Tomato, fior di latte cheese, mild salami, ham, pork sausage, extra virgin olive oil

SAN LORENZO (VEG)..... **\$24.00**

Tomato, fior di latte cheese, eggplants, grated parmesan, basil, extra virgin olive oil

REBIBBIA..... **\$26.00**

Tomato, fior di latte cheese, rocket, prosciutto, shaved parmesan, extra virgin olive oil

CORVIALE..... **\$25.00**

Fior di latte cheese, mushrooms, pork sausage, grated parmesan

TUFELLO..... **\$25.00**

Tomato, fior di latte cheese, cherry tomatoes, nduja, chilli oil

CENTOCELLE (VEG)..... **\$24.00**

Fior di latte cheese, zucchini, eggplants, cherry tomatoes, grated parmesan, basil

PRIMAVALLE (VEG)..... **\$25.00**

Fior di latte, potatoes, blue cheese, thyme

PIGNETO (VEG)..... **\$25.00**

Fior di latte cheese, pumpkin cheese, roasted broccoli, roasted cauliflower, red cabbage, extra virgin olive oil

SAN BASILIO..... **\$26.00**

Fior di latte cheese, pumpkin cream, pancetta, walnuts

MONTESPACCATO (VEG)..... **\$26.00**

Fior di latte cheese, mix of porcini and botton mushrooms, grated parmesan, parsley and truffle oil

TRULLO..... **\$24.00**

Fior di latte cheese, ham, grated parmesan, extra virgin olive oil

GARBATELLA..... **\$26.00**

Fior di latte cheese, porchetta, rocket, truffle oil, shaved parmesan

PIETRALATA..... **\$27.00**

Tomato, fresh hot salami, fresh stracciatella cheese

QUARTICCIOLO..... **\$26.00**

Tomato, guanciale, pecorino romano, chilli flakes, pepper

CASAL BRUCIATO..... **\$27.00**

Mozzarella cheese, fresh mortadella, stracciatella, pistachio crumbles

OSTIA LIDO..... **\$28.00**

Fior di latte cheese, prawns, zucchini, cherry tomatoes, roasted garlic, chilly flakes

INSALATE "SALAD"

FINOCCHIO & ARANCIA (GF, VEG, V)..... **\$12.00**

Fresh fennel, orange salad, extra virgin olive oil

BLACK RICE SALAD (GF, VEG, V)..... **\$15.00**

Black rice, zucchini, cherry tomatoes, capiscum, chickpeas, mint, basil, red onions, extra virgin olive oil

CAPRESE (GF, VEG)..... **\$14.00**

Fior di latte cheese, tomatoes, balsamic glaze

VERDE MISTA (GF, VEG, V)..... **\$8.00**

Mix of green salads, balsamic vingarette, extra virgin olive oil

PERE E NOCI..... **\$12.00**

Rocket, pears, walnuts, shaved parmesan, balsamic vinagrette

DOLCI "DESSERT"

UN BEL CALZONE..... **\$18.00**

Large calzone, ricotta cheese, nutella, sweet pistachio cream & crumble, salted caramel.

NUTELLA PIZZA STRAWBERRY..... **\$13.00**

Dessert pizza, nutella strawberries, icing sugar

AFFOGATO..... **\$8.00**

Gelato, coffee

+ Liquer \$7.00..... **\$15.00**

GELATO..... **\$6.00**

Chocolate, vanilla scoop

(VE) VEGETARIAN | (V) VEGAN | (GF) GLUTEN FREE

Please inform your server if you have any allergies

*** VEGAN CHEESE OPTIONAL \$+3.00

MR. ROMANS SIGNATURE COCKTAILS

ROMA 75	\$18.00
<i>Bulldog gin, montenegro amaro, limoncello, prosecco</i>	
MR ROMAN	\$18.00
<i>Frangelico, baxter vodka, cranberry, lime, sugar</i>	
ROMAN'S LADY	\$18.00
<i>Hendrick's gin, cointreau, lime, sugar, cucumber, basil</i>	
THE PARISIAN	\$18.00
<i>Baxter vodka, lemon juice, elderflower, chartreuse</i>	
THE MAXIMUS DECIMUS	\$18.00
<i>Absolut vanilla, cointreau, lime juice, grapefruit cordial, fever tree soda water</i>	

ITALIAN CLASSICS

APEROL SPRITZ	\$15.00
<i>Aperol, prosecco, sparkling water</i>	
NEGRONI	\$18.00
<i>Bulldog gin, campari, sweet vermouth</i>	
NEGRONI SBAGLIATO	\$18.00
<i>Campari, sweet vermouth, prosecco</i>	
AMERICANO	\$18.00
<i>Campari, sweet vermouth, fever tree soda water</i>	
ESPRESSO MARTINI	\$18.00
<i>Espresso coffee, baxter vodka, kahlua, sugar</i>	

CLASSICS COCKTAILS

WHISKY SOUR	\$18.00
<i>Bulleit bourbon, lemon juice, egg white, angostura</i>	
AMORETTO SOUR	\$18.00
<i>Disaronno, egg white, sugar, lemon juice</i>	
MARGARITA	\$18.00
<i>Tose cuero silver, cointreau, sugar</i>	
MOJITO	\$18.00
<i>Bacardi blanca, lime juice, mint leaves, Fever tree soda water</i>	
PORNSTAR MARTINI	\$18.00
<i>Absolut vanilla vodka, passoa, lime juice, fresh passion fruit, prosecco</i>	

*** MORE CLASSIC & BESPOKE COCKTAILS UPON REQUEST ***

MOCKTAILS

KINGS DELIGHT	\$6.00
<i>Seedlip 94, grapefruit cordail, lime juice, fever tree soda water</i>	
VIRGIN MOJITO	\$6.00
<i>Fever tree lemonade, mint, sugur, lime fever tree soda water</i>	

BEER & CIDER

MenaBrea Italian.....	\$10.00	BTL
Birra Moretti Italian.....	\$10.00	BTL
Stone & Wood.....	\$10.00	BTL
Red Peroni - Italian Beer.....	\$10.00	BTL
Ichnusa - Italian Beer.....	\$10.00	BTL
Carlton.....	\$10.00	BTL
Corona.....	\$10.00	BTL
The Hills - Apple Cider.....	\$10.00	BTL

PROSECCO

Bottega Vino Dei Poeti Prosecco DOC	\$13.00	GLS	\$52.00	BTL
<i>Veneto, ITA</i>				
NV La Gioiosa Prosecco 200ml		MINI BOTTLE	\$13.00	BTL
<i>Crocetta del Montello - ITA</i>				

CHAMPAGNE

Pommery Brut Royal NV 750ml		\$99.00	BTL	
<i>Reims, FRA</i>				
Veuve Tailhan Blanc de Blanc Brut	\$12.00	GLS	\$50.00	BTL
<i>Loire Valley, FRA</i>				

ROSÉ

La Villa Sparkling Nebbiolo Rosé	\$13.00	GLS	\$60.00	BTL
<i>North West Tasmania</i>				
Marquis De Pennautier, Rosé	\$12.00	GLS	\$50.00	BTL
<i>Pays d'Oc, FRA</i>				

WHITE WINE

Bremerton "Betty & Lu" Sauv Blanc, 2019	\$12.00	GLS	\$50.00	BTL
<i>Langhorne Creek, SA</i>				
Tenuta Maccan, Pinot Grigio, 2017			\$52.00	BTL
<i>DOC Friuli, ITA</i>				
Porconero Fiano, 2018			\$55.00	BTL
<i>Campania ITA</i>				
Wildflower Chardonnay, 2018	\$10.00	GLS	\$40.00	BTL
<i>Margaret River, WA</i>				
Oakridge Yarra Valley Chardonnay, 2018			\$60.00	BTL
<i>YV, VIC</i>				
Tenuta Ulisse Pecorino IGT, 2018	\$12.00	GLS	\$58.00	BTL
<i>Chieti, Abbruzzo</i>				

RED WINE

Bellvale, Pinot Noir, 2019	\$11.00	GLS	\$50.00	BTL
<i>Gippsland, VIC</i>				
Tenuta Rossetti Chianti Classico DOCG	\$12.00	GLS	\$58.00	BTL
<i>Tuscany, ITA</i>				
Terzini Montepulciano, 2017, Tocco Da Casauria			\$62.00	BTL
<i>Abruzzo, ITA</i>				
Wildflower Shiraz, 2018	\$10.00	GLS	\$40.00	BTL
<i>Margaret River, WA</i>				
Viberti 'La Gemella' Barbera d'Alba, 2018			\$60.00	BTL
<i>Piedmont, ita</i>				
Mesappi Primitivo, 2018	\$11.00	GLS	\$50.00	BTL
<i>Puglia, ita</i>				
Mitolo Angela Shiraz, 2017			\$60.00	BTL
<i>McLaren Vale, SA</i>				

MR ROMAN CARAFES

Pinot Gris / Shiraz, 2018	HALF CARAFE	\$18.00
<i>Young Poets</i>		
Pinot Gris / Shiraz, 2018	FULL CARAFE	\$29.00
<i>Young Poets</i>		

CAFFÉ

CAFFÉ	\$4.50
<i>Short black, long black, caffe latte, cappuccino, hot chocolate</i>	
ICED CAFFÉ	\$7.00
<i>Milk, coffee, ice</i>	
+ Icecream \$2.00.....	\$9.00
+ Frangelico \$3.00.....	\$10.00
TEA	\$4.00
<i>English breakfast, peppermint, chamomile, green tea</i>	

NON-ALCOHOLIC

S/P SPARKLING MINERAL WATER	GRAPEFRUIT.....	\$3.00	CAN
750ML.....	\$6.00		
250ML.....	\$4.20		
AQUA PANNA (STILL)	GALVANINA ORGANIC.....	\$5.50	BTL
750ML.....	\$6.00		
250ML.....	\$4.20		
ARANCIATA.....	\$3.00	CAN	
LIMONATA.....	\$3.00	CAN	
CHINOTTO.....	\$3.00	CAN	
	COKE.....	\$3.00	CAN
	COKE NO SUGAR.....	\$3.00	CAN
	GINGER BEER.....	\$3.50	
	TONIC WATER.....	\$3.50	
	SODA WATER.....	\$3.50	