



ANTIPASTI

SUPPLÌ. Roman Arancini, Mushroom, Truffle, Mozzarella (V)	8ea
CAPASANTA. Confit Scallop, Raspberry, Crispy Guanciale	14ea
CROSTINO. Beef Tartare, Yolk Emulsion, Pecorino Romano, Toasted Sourdough	15ea
POLLO&PEPERONI. Wood-Fired Chicken and Capsicum Skewer, Chimichurri	15ea
WOOD-FIRED BREAD. Truffle & Honey Butter (V).....(add Cetara Anchovy 3)	14
PROSCIUTTO. Served with House Infused Olive Oil	22
CAPRESE. Stracciatella di Burrata, Heirloom Tomato, Onion, Basil (V)	27
CRUDO. Yellowfin Tuna, Sicilian Olive, Caper, Pistachio, Citrus, Herbs	25
FRITTO MISTO. Fried Calamari, Australian Prawn, Whitebait, Black Garlic Mayo, Lemon	28
TRIPPA alla ROMANA. Slow Braised Beef Tripe, Tomato, Mint, Pecorino Romano, Fresh Bread	23

PIZZA alla PALA ROMANA

MARGHERITA. Tomato, Mozzarella, Basil (V).....(add Anchovy 6, Salame 6, Prosciutto 8)	24
DIAVOLA. Spicy Salami, Tomato, Mozzarella, Hot Honey, Pecorino Romano	33
AMATRICIANA. Tomato, Crispy Guanciale, Pecorino Romano	31
NETTUNO. Marinara Base, Sardines, Salsa Verde, Lemon Zest (DF)	32
PARMIGIANA. Tomato, Fried Eggplant, Smoked Mozzarella, Parmesan (V) (VGA)	29
FUNGHI. Garlic Base, Fried Enoki, Mixed Mushrooms, Roasted Fennel, Mozzarella, Chilli (V)	30
SALSICCIA. Italian Pork Sausage, Provolone, Roasted Potato, Cicerone's XO	33
MORTAZZA. Mortadella, Stracciatella, Pistachio	32

PASTA FRESCA

CARBONARA. Tonnarelli, Crispy Guanciale, Egg Yolk, Pecorino Romano, Black Pepper	34
CACIO & PEPE. Tonnarelli, Pecorino Romano, Black Pepper (V).....(Make it GRICIA 4)	29
RIGATONI alla VODKA. Pink Sauce, Basil, Chilli Infused Vodka, Stracciatella (V)	34
RIGATONI alla VACCINARA. Slow Braised Ox Tail, Cacao, Pecorino Romano (DFA)	36
BROCCOLI & SALSICCIA. Trottole, Confit Garlic, Chilli, Pork Sausage, Broccoli (VGA)	33
ALFREDO ai GAMBERI. Linguine, Lemon Parm Butter, Prawns, Bottarga, Chives	36

SECONDI & CONTORNI

GARFISH COTOLETTA. Crumbed Garfish, Potato Salad, Mussel Aioli	42
BRISKET "TRE PEPI". Blackmore Wagyu, Fresh Thyme, Roman Pepper Sauce	49
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FRIES CACIO & PEPE. Truffle Mayo (VGA)	16
SALAD. Radicchio, Cos Lettuce, Citrus Vinaigrette, Chive	15

Please notify staff of allergies or dietary requirements.

Our fresh pastas contain eggs, Pizza contains soy and ragu' dishes may have small bones.

Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergen-free.

A 1.50% surcharge applies on all cards, Sunday Surcharge 10% and 15% on public holidays.

BYO Cake incurs a service charge of \$3pp.

CHEF SELECTION, PERFECT FOR A DATE OR FOR SHARING WITH YOUR LOVED ONES

{MINIMUM 2 PEOPLE}

“POPOLARE” SHARING MENU \$75pp

ANTIPASTI

Supplì, Caprese, Skewer Pollo&Peperoni

PRIMO

Your Favourite Pizza or Pasta
(One Dish Between Two Guests)

SECONDO

Wagyu Brisket or Garfish Cotoletta
(One Dish Between Two Guests)
Served with Cacio&Pepe Fries and Fresh Salad

DOLCE

Cicerone's Tiramisù

“VATICANO” SHARING MENU \$99pp

ANTIPASTI

Crostino Beef Tartare, Confit Scallop, Tuna Crudo

PIZZA

Your Favourite Pizza
(One Pizza Between Two Guests)

PASTA

Your Favourite Pasta
(One Pasta Between Two Guests)

SECONDO

Wagyu Brisket or Garfish Cotoletta
(One Dish Between Two Guests)
Served with Cacio&Pepe Fries and Fresh Salad

DOLCE

Cicerone's Tiramisù

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