



## ANTIPASTI

CAPASANTA. Confit Scallop, Raspberry, Crispy Guanciale	9ea
BRIOCHE. Mortadella Parfait, Vincotto, Macadamia	8ea
SUPPLÌ. Mushroom, Truffle, Mozzarella [Roman Arancini] (V)	8ea
CROSTINO. Beef Tartare, Tonino's Slab, Yolk Emulsion, Pecorino Romano & Chive	13ea
SPIEDINO. Wood-Fired Pork Neck Skewer, Cicerone's XO, Plum	15
WOOD-FIRED BREAD. Truffle & Honey Butter (V).....(add Cetara Anchovy 3)	12
WAGYU. Cold Rostbiff, Mushroom, Caesar Dressing, Walnut	19
PROSCIUTTO. Served with House Infused Olive Oil	21
BURRATA & PANZANELLA. Stracciatella di Burrata, Tomato, Onion, Basil, Crouton (V)	25
CRUDO. Cured Ocean Trout, Woodfired & Whipped Marrow, Cucumber, Dill, Sesame	23
FRITTO. Fried Calamari, Australian Prawn, Whitebait, Black Garlic Mayo	26
TRIPPA alla ROMANA. Slow Braised Beef Tripe, Tomato, Mint, Pecorino Romano	22

## PASTA FRESCA

TONNARELLI alla CARBONARA. Crispy Guanciale, Egg Yolk, Pecorino Romano, Black Pepper	31
TONNARELLI CACIO & PEPE. Pecorino Romano, Black Pepper (V).....(Make it GRICIA 4)	28
TROTTOLE all' ABBACCHIO. Slow Braised Lamb Ragu, Blackberries, Pecorino, Jus (DFA)	33
PRAWN & CHIVE RAVIOLI. Spicy Nduja Bisque Butter, Stracciatella, Fig Leaf Oil	36
RIGATONI alla VODKA. Pink Sauce, Basil, Chilli Infused Vodka, Stracciatella (V)	29
TROTTOLE FIORI & ALICI. Zucchini Flower, Ricotta, Anchovy, Bottarga (VGA)	32

## PIZZA ROMANA

MORTAZZA. Mortadella, Stracciatella, Pistachio Pesto	30
DIAVOLA. Spicy Salami, Tomato, Mozzarella, Hot Honey, Pecorino Romano	29
SALSICCIA. Italian Sausage, Provolone, Potato, Cicerone's XO	30
MARGHERITA. Tomato, Mozzarella, Basil (V).....(add Anchovy 6, Salame 6, Prosciutto 8)	22
FUNGHI. Garlic Cream Base, Roasted Mushroom & Fennel, Mozzarella, Chilli (V)	27
CAPRICCIOSA. Tomato, Mozzarella, Leg Ham, Shitake, Artichoke, Olive, Egg (VGA)	30
PARMIGIANA. Tomato, Fried Eggplant, Smoked Mozzarella, Basil, Ricotta Salata (VGA)	28

## SECONDI & CONTORNI

POLPO alla PUTTANESCA. Fremantle Octopus, Tomato, Caper, Olives, Saffron Aioli	39
ANATRA & PEPERONI. Confit Duck Maryland, Peperonata, Black Garlic Jus	39
FRIES CACIO & PEPE. Truffle Mayo (VGA)	15
SALAD. Cos Lettuce, Citrus Vinaigrette	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**

**MENÙ “POPOLARE” \$69**

ANTIPASTI: Supplì, Burrata, Wagyu

PRIMO: Choice of 1Pasta or 1Pizza

SECONDO: Choice of 1Main

CONTORNO: Salad or Cacio & Pepe Fries

DOLCE: Cicerone’s Tiramisù

**MENÙ “VATICANO” \$99**

ANTIPASTI: Crostino, Scallop, Fritto, Skewer

PRIMO: Choice of 1Pasta or 1Pizza

PESCE: Fremantle Octopus with Salad

CARNE: Duck Confit with Cacio & Pepe Fries

DOLCE: Cicerone’s Tiramisù



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