



ANTIPASTI

CAPASANTA. Confit Scallop, Raspberry, Crispy Guanciale	10ea
SUPPLÌ. Mushroom, Truffle, Mozzarella [Roman Arancini] (V)	8ea
CROSTINO. Beef Tartare, Toasted Sourdough, Yolk Emulsion, Pecorino Romano & Chive	13ea
POLLO & PEPERONI. Wood-Fired Chicken & Capsicum Skewer, Chimichurri	14ea
WOOD-FIRED BREAD. Truffle & Honey Butter (V).....(add Cetara Anchovy 3)	12
PROSCIUTTO. Served with House Infused Olive Oil	21
BURRATA & PANZANELLA. Stracciatella di Burrata, Tomato, Onion, Basil, Crouton (V)	25
CRUDO. Yellowfin Tuna, Lemon Ricotta, BBQ Fennel, Tapenade & Sesame	23
FRITTO MISTO. 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
RIGATONI alla VODKA. Pink Sauce, Basil, Chilli Infused Vodka, Stracciatella (V)	29
RIGATONI alla VACCINARA. Slow Braised Ox Tail Ragu, Cacao, Pecorino Romano	33
TROTTOLE BROCCOLI & SALSIICCIA. Confit Garlic, Chilli, Pork Sausage, Broccoli (VGA)	30
LINGUINE alle VONGOLE. Clams, Chilli, Saffron, Almond, Golden Grape Tomato	34

PIZZA alla PALA ROMANA

MARGHERITA. Tomato, Mozzarella, Basil (V).....(add Anchovy 6, Salame 6, Prosciutto 8)	22
DIAVOLA. Spicy Salami, Tomato, Mozzarella, Hot Honey, Pecorino Romano	29
AMATRICIANA. Tomato, Crispy Guanciale, Pecorino Romano	29
PRAWN CAPRICCIOSA. Fresh Tomato, Prawn, Shitake, Fried Artichoke, Olive, Egg	32
WAGYU. Grilled Lettuce, Smkd Provolone, Wagyu Rostbif, Salsa Verde, Walnut	29
FUNGHI. Garlic Cream Base, Roasted Mushroom & Fennel, Mozzarella, Chilli (V)	28
SALSIICCIA. Italian Sausage, Provolone, Potato, Cicerone's XO (VA)	30
MORTAZZA. Mortadella, Stracciatella, Pistachio	31

SECONDO

RICCIOLA & COZZE. Charred Kingfish Collar, Curly Endive, Spicy Mussel "Brodetto"	39
BRISKET. Blackmore Wagyu, Pioppini Mushroom, Diane Sauce	44

CONTORNO

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**

MINIMUM 2 PEOPLE

SHARING MENU "POPOLARE" \$69pp

ANTIPASTI:

Suppli, Burrata, Woodfired Pollo & Peperoni Skewer

PRIMO:

Your Favorite Pizza or Pasta

(One between 2)

SECONDO:

Brisket or Ricciola & Cozze

(One between 2)

Cacio & Pepe Fries

DOLCE:

Cicerone's Tiramisù

5 COURSE SHARING MENU "VATICANO" \$99pp

ANTIPASTI:

Beef Tartare Crostino, Scallop, Fritto, Tuna Crudo

PRIMO:

Your Favourite Pizza or Pasta

(One Between 2)

PESCE:

Ricciola & Cozze

CARNE:

Brisket

Cos Salad, Citrus Vinaigrette

DOLCE:

Cicerone's Tiramisù

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