

SET MENU ROMA

TO SHARE

Housemade focaccia

Our pickled vegetables (VG)

Prosciutto 'culatta' Villani aged 18months, sliced on flywheel Berkel

Truffle croquette, pecorino toscano, pastured egg mayo (V)

Nonna's meatballs, san marzano sugo, parmigiano-reggiano 24months

CHOOSE ONE MAIN

Rigatone, slow-braised wagyu beef ragù, pecorino sardo

Spaghettone, spanner crab, zucchini, cherry tomato, chilli

Tagliolino alla chitarra, cacio e pepe (V)

Pumpkin raviolo, goat cheese, mustard fruit

Eggplant parmigiana with san marzano sugo, scamorza cheese, reggiano (V)

Chicken cotoletta, braised fennel & rocket salad

+ gluten free pasta (maccheroncino) 4

CHOOSE ONE DESSERT

Torta del giorno, cake of the day

Affogato with vanilla gelato, espresso, frangelico

Tiramisù classico w/ italian mascarpone, marsala, our signature espresso

Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays, grazie

OFFICINA GASTRONOMICA ITALIANA