

Caffé ROMA

KELLETT ST

**Dine-in, Takeaway and Delivery
available 7 days a week from 5pm.
Fully licensed No BYO**

**For Takeaway & Group bookings call
tel: 9358 3578**

menu

BREADS

Garlic bread.....	\$9
Toasted Bread.....	\$5
Garlic pizza.....	\$17

BRUSCHETTA

Tradizionale.....	\$16
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Freshly diced tomato with garlic, olive oil, oregano and basil

Funghi Porcini e Grana.....	\$16
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Porcini mushroom and parmesan cheese

ANTIPASTI

Bresaola.....	\$28
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Smoked lean beef marinated in lemon juice and extra virgin olive oil,
served on a bed of rocket lettuce and with shaved parmesan cheese

Burrata e Speck.....	\$26
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Creamy mozzarella cheese with smoked Italian prosciutto

Mozzarella di Bufala con Pera e Prosciutto.....	\$26
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Bufala mozzarella with pear and prosciutto

ANTIPASTI

Caprese di Bufala..... \$26

Slices of tomato with bufala mozzarella, basil, oregano and olive oil

Carpaccio di Manzo..... \$27

Thinly sliced lean beef marinated in lemon juice and olive oil, served on a bed of rocket with shaved parmesan cheese

Antipasto Roma..... \$34

An assortment of roasted vegetables, prosciutto and rock melon, caprese, olive and dried sliced meats

Carpaccio di pesce, tonno o pesce spada..... \$28

Carpaccio with choice of tuna or swordfish, marinated with lemon, soy, orange and lemon juice and extra virgin olive oil served on a bed of rocket lettuce

INSALATE (SALADS)

Pollo..... \$21

Chicken, avocado, bocconcini cheese, olives, tomato, cucumber, carrot and mixed lettuce

Vegetariana..... \$21

Grilled vegetables, bocconcini cheese, olives, tomato, cucumbers, carrot and mixed lettuce

Gamberetti..... \$22

Marinated prawns, avocado, bocconcini cheese, olives, tomato, cucumbers, carrots and mixed lettuce

Rucola..... \$18

Rocket, bocconcini cheese, olives, tomato, cucumbers, carrots and shaved parmesan cheese

Insalata Mista..... \$16

Mixed lettuce, avocado, bocconcini cheese, olives, tomato, cucumbers and carrots

PIZZA

Pizza Bruschetta..... \$21

White pizza, fresh tomato, garlic, basil, oregano and extra virgin olive oil

Napoletana..... \$22

Tomato, anchovies, fresh garlic, olives and oregano

Margherita..... \$23

Tomato, mozzarella and basil

Prosciutto e Rucola..... \$27

Tomato, mozzarella, prosciutto and rocket

Funghi e Prosciutto..... \$27

Tomato, mozzarella, mushroom and prosciutto

Vegetarian..... \$27

Tomato, mozzarella, seasonal roasted vegetables (VEG)

Salame..... \$26

Tomato, mozzarella and salami

Gamberetti e Rucola..... \$28

Tomato, mozzarella, fresh chilli, prawns and rocket

Quatro Stagioni..... \$26

Tomato, mozzarella, mushroom, artichokes, ham and olives

Pizza Campagnola..... \$26

Tomato, mozzarella, Italian sausage and mushroom

Pizza con Porcini Bufala e Grana..... \$29

Tomato, bufala mozzarella, porcini mushroom and parmesan cheese

Pizza Tonno Cipolla..... \$25

Tomato, mozzarella, tuna, onion and basil

Pizza Speck, Bufala e Gorgonzola..... \$29

Tomato, bufala mozzarella, speck and gorgonzola cheese, topped with fresh ridichio

PIZZA

Pizza Bresaola e Grana..... \$29

Tomato, mozzarella, rocket, bresaola and parmesan cheese

Pizza Marinara..... \$30

Mussels, prawns and calamari

Quattro Fromaggi..... \$26

Tomato, gorgonzola, fontina, taleggio & parmesan cheese

PASTA

Orechiette con salsa di agnello e zucchini..... \$29

Small flat shell pasta with lamb, zucchini, red wine, Mediterranean herb and pecorino cheese

Spaghetti Vongole..... \$31

Spaghetti vongole with fresh baby clams in a garlic, chili, parsley and white wine sauce

Penne al Salmone..... \$30

Penne pasta with smoked salmon, leeks in a light cream and tomato sauce

Risotto al Tartufo e Scamorza..... \$31

Arborio rice with Truffle mushroom and scamorza cheese (smoked mozzarella)

Risotto Scampi..... \$39

Arborio rice with scampi, leeks and white wine in a light cream and tomato sauce

Spaghetti al Gamberoni..... \$34

Spaghetti with king prawns fresh tomato and garlic, herb and white wine sauce

Tortellini alla Panna (Boscaiola)..... \$26

Small folded pillow of pasta, stuffed with beef in a creamy mushroom and bacon sauce

PASTA FRESCA (HOMEMADE PASTA)

Gnocchi Pesto..... \$27

Homemade gnocchi with fresh basil, olive oil, garlic, pine nuts and parmesan cheese

Gnocchi Riviera..... \$27

Homemade gnocchi in a Napoli sauce and parmesan cheese

Gnocchi Gorgonzola..... \$29

Homemade gnocchi in a blue cheese and touch of cream sauce

Gnocchi Tartufo..... \$32

Homemade gnocchi with porcini mushroom, truffle and a touch of cream sauce

Ravioli al Manzo..... \$29

Homemade beef ravioli with chunky beef sauce, fresh tomato and parmesan cheese

SECONDI

Filetto di Manzo..... \$42

Eye fillet steak cooked with mushroom or green peppercorn cause, served with vegetables

Pesce Spada alla Griglia..... \$39

Swordfish fillet grilled and marinated with lemon and olive oil served with mixed vegetables

Scampi alla Griglia..... \$79

Fresh grilled scampi, marinated with lemon, garlic oil, and served with mixed vegetables and a small salad

Costata di Manzo..... \$64

Rib eye steak (600gr.) grilled in a rosemary and herb sauce, served with mixed vegetables and a small salad

Grilled Octopus..... \$30

Octopus marinated with garlic, parsley and served with mixed vegetables

Gamberoni Al Forno..... \$56

Fresh grilled King Prawns, marinated with lemon, garlic oil, and served with mixed vegetables

SECONDI

Tagliata di Salmone..... \$39

Oven baked salmon steak topped with grilled tomato, oregano, basil and olive oil

Tagliata di tonno..... \$39

Grilled Tuna steak marinated with soy, mix citrus fruit sauce, olive oil, served on a bed of rocket

Cozze alla Marinara..... \$33

Fresh Tasmanian black mussels in white wine, garlic & parsley in a home made tomato sauce served with crusty bread

CONTORNI

Oven baked potatoes..... \$13

Baked potatoes in garlic, herbs and olive oil

Baked eggplant..... \$13

Baked eggplant chips in garlic and herbs

Broccoli..... \$13

Fresh steamed broccoli tossed in garlic and olive oil

Piselli della Nona..... \$13

Pea's sauteed with shallots then simmered to perfection

DESSERT

Tiramisù..... \$15

Ricotta Cheese Cake \$15

Chocolate Mud Cake..... \$15

Pizza alla Nutella..... \$19

Affogato \$17

**buon
appetito!**