

QROMA

DINNER MENU

ANTIPASTI-starters

CHEFS STARTER ~ Peas and pancetta and a serve of garlic bread. SERVES 2	22
CAPRESE ~ Fresh mozzarella with tomato and basil.	15.5
MORTADELLA PIZZA ~ parmesan balsamic vinegar and olive oil pate pizza topped with olive mortadella garnished with rocket.	28
GORGONZOLA PIZZA ~ Gorgonzola Spanish onion and honey.	28
BRUSCHETTA ROMANA ~ vine ripened truss tomatoes with basil, garlic, Balsamic vinegar and extra virgin olive oil.	17

PRIMI-pasta

MOST PASTAS ARE SERVED WITH OUR SPECIAL BLEND OF
ITALIAN HARD CHEESE AND PEPPER

SPAGHETTI POLPETTE ARRABBIATA ~ spaghetti with 6 meatballs in a chilli, garlic and basil sauce.	35
PENNE GAMBERI ARRABBIATA ~ penne with 5 whole prawns in a chilli, garlic and basil sauce, served with fresh parsley and no cheese.	37
PENNE ZUCCHINE E GAMBERI ~ penne - zucchini and minced prawn in a garlic mild chilli wine and extra virgin olive oil sauce with 2 whole garnish prawns atop the dish.	36
GNOCCHI QUATRO FORMAGGI ~ gnocchi in a 4 cheese sauce and roasted walnuts.	35
RAVIOLI WINE ANY-THYME ~ porcini and truffle ravioli served in a light wine and thyme cream sauce.	35
SPAGHETTI CARBONARA ~ pancetta, guanciale, onion, chilli, egg, cracked pepper.	33
RIGATONI AMATRICIANA ~ pancetta, guanciale, onion in tomato sauce.	33

SECONDI-meats

POLLO LIMONE ~ scalloped chicken breast in a creamy lemon reduction w steamed green beans seasoned alla Romana.	30.5
QROMA SIRLOIN STEAK ~ topped w porcini & button mushroom creamy wine sauce w steamed green beans seasoned alla Romana.	53
SALTIMBOCCA ~ scalloped striploin topped with prosciutto and sage in a white wine sauce served w steamed asparagus alla Romana.	40
SCALOPPINE MARSALA ~ scalloped striploin in a creamy Marsala sauce w steamed green beans seasoned alla Romana.	38
POLPETTE ROMANE CON SUGO ~ traditional Roman meatballs cooked in a chilli garlic tomato sauce served with lightly toasted sourdough.	26
GAMBERI ROMANE CON SUGO ~ 6 large prawns cooked in a chilli garlic tomato sauce served with lightly toasted sourdough.	30.5
PRAWNS "WINE ANY THYME" ~ 6 large prawns cooked in a light creamy wine and thyme sauce served with lightly toasted sourdough.	30.5

CONTORNI-sides

ROMAN GARLIC BREAD ~ toasted, garlic rubbed with olive oil.	10
BREAD	8
PEAS & PANCHETTA ~ sautéed	14.5
CAPRESE ~ fresh mozzarella with tomato and basil	15.5
PARMA SALAD ~ rocket, coz, truss tomatoes with shaved parmesan w balsamic dressing	17

DOLCI-sweets

AFFOGATO ~ double shot espresso over 2 scoops of premium vanilla bean ice cream	9.6
BACI GELATO ~ hazelnut ice cream served with strawberries	15.5

PLEASE ASK STAFF FOR OUR DESSERT SPECIALS

