



# Serata Romana

from Huskisson to the Eternal City

## entree

### FIORI DI ZUCCA CON RICOTTA | 26

*Lightly battered zucchini flower filled with creamy ricotta, crisp on the outside and delicate on the inside.*

### SUPPLI AL TELEFONO | 24

*Traditional Roman rice croquettes filled with our homemade ragù and melted mozzarella, with a signature “cheese pull” in every bite.*

## pizza (main)

### PORCHETTA E FRIARIELLI | 34

*A traditional Italian pizza topped with slow-roasted porchetta and sautéed friarielli, delivering rich, savoury flavours with a subtle bitter finish for perfect balance.*

## pasta (main)

### RIGATONI ALLA CARBONARA | 36

*A traditional Roman classic made with rigatoni pasta, creamy egg yolk, pecorino cheese, crispy guanciale, and freshly cracked black pepper.*

### SPAGHETTI CACIO E PEPE | 34

*A classic Roman pasta made with spaghetti, pecorino romano, and freshly cracked black pepper, creating a simple yet rich and creamy sauce.*

## dessert

### CROSTATATA RICOTTA E VISCIOLE | 22

*A classic Roman ricotta pie featuring a buttery pastry filled with creamy ricotta and sour cherry jam, perfectly balanced between sweet and tart.*

## wine

### EST! EST!! EST!!! | G 14 | B 58

*A traditional Roman white wine*

### FALESCO SYRAH | G 15 | B 64

*A traditional Roman red wine.*

## set menu | 89

choose one (1) entree | main | dessert  
1 glass wine