



Menu

PRIMI

A SELECTION OF HAND MADE FOCACCIA
BREADS, OLIVE OIL, AGED BALSAMIC

PROSCIUTTO DI PARMA, PARMIGIANO
REGGIONO, MARSALA MARINATED MELON

PASTA

HAND MADE RAVIOLO FILLED WITH SHEEPS
RICOTTA & FUNGHI PORCINI IN SAGE &
NUTMEG BUTTER

SECONDI

OSSO BUCCO BEEF SHIN SLOW COOKED IN
CHIANTI ON PEPPERONATA

PESCE

BACCALA SALTED COD, PANCETTA CRISP,
CLAMS, CHILLI, GARLIC, OLIVE OIL, FRESH
PARSLEY

DOLCE

RUM BABA, VANILLA & ORANGE
MASCARPONI

FINE

HAND FILLED CANNOLI WITH COFFEE
& LIQUEURS

AN EVENING OF
FINE DINING
AT ROMA

WE INVITE YOU TO
ENJOY AN EVENING OF FINE
DINING ITALIAN STYLE

*7 Course
Tasting Menu
£45 pp*

TRADITIONAL ITALIAN DISHES
ELEVATED & HAND MADE
AN EXTRA SPECIAL TREAT

SATURDAY AUGUST 29TH
5PM ONWARDS

£10 PP DEPOSIT REQUIRED