



The
WOOD ROOM
LUNCH

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SPUNTINO

FOCACCIA & BURRO (NF,VGO)	14
add Anchovies	12
STONE COOKED FLAT BREAD AND WHITE BEAN DIP (NF,VG)	22
MEDLEY OF GREEN OLIVES AND FETTA STUFFED ASCOLANA (NF,V)	26
ARANCINI WITH PORCINI & HERB AIOLI (NF,V)	19
BURRATA WITH SPICY GREMOLATA (NF,V,GFO)	28

PRIMI

CALAMARI FRITTI WITH ROCKET SALAD & AIOLI (NF,GF)	27
GRILLED TIGER PRAWNS WITH SALSA VERDE (3) (NF,GF)	30
CAPRESE SALAD WITH BUFFALO MOZZARELLA (NF,GF,V)	22
ROMAN MEATBALLS WITH STRACCIATELLA (NF)	22

PASTA E ZUPPA

SICILIAN TOMATO & BEAN SOUP (NF,VG,GFO)	22
LASAGNA BOLOGNESE (NF)	34
LIGURIAN TROFIE, PESTO, GREEN BEANS, POTATO, BASIL & TOASTED PINE NUTS (VGO,GFO)	36
RIGATONI ALLA VODKA PASTA & STRACCIATELLA (NF,V,GFO)	34
TAGLIATELLE ALLA NORMA WITH EGGPLANT, CHILLI, GARLIC & NAPOLI (NF,V,VGO,GFO)	34
SPAGHETTI QUADRATI MEATBALLS & STRACCIATELLA (NF)	36

SECONDI

CRUMBED PORK COTOLETTA WITH ITALIAN SLAW (NF)	42
CHICKEN PARMA WITH CHIPS (NF)	36
CHICKEN SCHINTZEL WITH CHIPS (NF)	32
DOUBLE CHEESE BURGER WITH CHIPS (NF,GFO)	32
BISTECCA AL MINUTO, MINUTE STEAK (NF,GF)	38
FISH BURGER WITH CHIPS (NF)	34
COZZE, MUSSELS IN SUGO & CHARRED SOURDOUGH (NF,GFO)	34
BABY BARRAMUNDI, CHAMPAGNE CITRUS BEURRE BLANC, POTATO, FENNEL SALAD (NF,GF)	42

PIZZAS | ROSE

MARGARITA, TOMATO, FIOR DI LATTE, BASIL (VGO,GFO)	29
PEPPERONI, TOMATO, N'DUJA, FIOR DI LATTE (GFO)	32
PROSCIUTTO DE PARMA, TOMATO, FIOR DE LATTE, ROCKET (GFO)	36
PORK SAUSAGE, TOMATO, FIOR DI LATTE, CARAMELISED SHALLOT (GFO)	32
CAPRICCIOSA, GRANDMOTHER HAM, OLIVES, ARTICHOKE, MUSHROOM (GFO)	36

PIZZAS | BIANCO

CHILLI PRAWNS, ZUCCHINI, CHERRY TOMATO, FIOR DE LATTE (GFO)	36
POTATO, FIOR DI LATTE, ARTICHOKE, ROASTED SHALLOT (GFO,VGO,V)	30
WILD MUSHROOM, FIOR DI LATTE, TRUFFLE OIL (GFO,VGO,V)	32
GARLIC & FIOR DI LATTE (GFO,V)	22
PUMPKIN, RICOTTA & PINE NUTS (GFO,V)	32

add Vegan Mozzarella	3
add Gluten Free Base	5

CONTORNI

BUTTER LETTUCE SALAD, APPLE, TOASTED WALNUT, PECORINO (V, VGO, GF)	22
add Chicken	8
RADDICCHIO SALAD WITH PANGRATTATO, SLICE ORANGE & HONEY ORANGE DRESSING (NF,VGO,V)	22
add Chicken	8
CAULIFLOWER GRATIN WITH FORMAGGIO & PANGRATTATO (NF,V)	18
BROCCOLINI WITH GARLIC & TOASTED ALMOND (NF,VGO,V)	18
CHIPS WITH SEA SALT (NF,V,GF)	15

DESSERT

CANNOLI SICILIANI, CHOCOLATE, RICOTTA & PISTACHIO (1) (V)	8
NUTELLA CALZONE WITH FRESH STRAWBERRY & ICE CREAM (V)	18
VANILLA BEAN SOFT SERVE WITH OLIVE OIL & ROASTED HAZELNUTS (GF)	18

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN
N - CONTAINS NUTS DF - DAIRY FREE
GFO - GLUTEN FREE OPTION AVAILABLE

Saturday, Sunday and Public Holidays 10% Surcharge applies

