

eterna

Food Menu

‘Roman cuisine is a simple, healthy, nutritious, flavorful and genuine cuisine. All that represents the complication of international cuisine is relentlessly prohibited. The Roman is a jovial and true gourmand: he wants, at his table, to eat well and drink better, enjoying life with a playful philosophy’.

Ada Boni – Roman Gastronome

Roman Street Food

Suppli Al Telefono - The king of Roman street food \$10
Fried rice croquettes dressed with tomato sauce & a heart of melted mozzarella cheese

Crostini Burro & Alici \$9
Crusty bread with herbed butter & Cantabrian Anchovies

Polpette all'Amatriciana \$10
100% beef meatballs cooked in house made amatriciana sauce

Antipasti & Share Plates

Carpaccio Di Wagyu \$26
Thinly sliced Wagyu carpaccio served with rocket salad, Parmigiano Reggiano cheese, pine nuts and lemon-truffle olive oil

Polpo alla Griglia \$26
Grilled octopus served warm with chickpea puree

Insalata Di Panzanella \$18
Crunchy bread salad with heirloom tomatoes and bocconcini mozzarella with Spanish onions, anchovies, extra virgin olive oil & sherry vinegar

Baccala e Carciofi \$20
Crusty paprika battered salt cod & tempura artichoke served with a zesty herb mayo

Charcuterie Selection \$28
A selection of 3 cured meats, served with homemade focaccia bread, marinated vegetables & house mixed olives

Cheese Platter \$26
A selection of 3 styles of cheese, served with quince paste, truffle honey, fig Jam, roasted walnuts & housemade Grissini

The Eternal Three

The 3 quintessential pasta dishes of the eternal city

Rigatoni alla Carbonara - The one and only recipe for authentic Carbonara \$29
Rigatoni di Gragnano, eggs, guanciale & grated pecorino Romano cheese

Tonnarello Cacio e Pepe - A pillar of the traditional cuisine \$26
Homemade tonnarello pasta tossed with a perfect mix of pecorino Romano cheese & freshly ground black pepper

Bucatini all'Amatriciana - From the village of 'Amatrice' to the Roman osterias, handed down to new generations. \$26
Bucatini di Gragnano pasta simmered with a gentle spicy tomato sauce, guanciale and pecorino Romano cheese

Pastas

Gnocchi alla Vaccinara - Our homage to the Oxtail Vaccinara: an iconic dish of the 'Quinto Quarto' tradition \$28
Homemade potato gnocchi tossed with slow cooked braised oxtail ragu

Pacchero with Moreton Bay Bugs & Clams \$36
Pacchero di gragnano pasta sautéed with Moreton Bay bugs & clams, dressed with a chilli seafood bisque

Penne all'Arrabbiata - 'The angry one' a classic recipe famous for its distinctive spicy taste \$24
Penne di Gragnano pasta with freshly made spicy tomato sauce
A great vegan alternative to Amatriciana

Main Courses

<i>Abbacchio Alla Scottadito</i> - "a scottadito" literally means "à la burning finger". Traditionally eaten with your hands and served so hot, be careful not to burn your fingers	\$32
Chargrilled lamb chops marinated in rosemary	
<i>Porchetta Di Ariccia</i> - Originated from the village of Ariccia in the province of Rome, a culinary icon of the Lazio region	\$32
Slowly roasted pork belly roll seasoned with fresh garlic & rosemary	
<i>Bistecca con l'osso</i> - Cooked on open fire cast iron & bricks grill	\$95
1kg grass fed T-bone steak locally sourced from Tallarook Victoria, served with your choice of homemade sauce, truffle butter & chargrilled lemon	
<i>Dentice Asparagi e Vongole</i>	\$36
Grilled red snapper fillet served with sautéed clams & asparagus guazzetto	
<i>Zuppa di Cozze</i>	\$32
Tasmanian mussels simmered with chopped Roma tomatoes, garlic & chilli served with toasted bread	
<i>Melanzane Ripiene</i>	\$27
Eggplant Gratin stuffed with Buffalo Ricotta and Cherry Tomato compote. (V)	

Side Dishes

<i>Broccoletti Ripassati</i>	\$11
Broccolini sautéed with chilli & garlic oil served with pine nuts & raisins	
<i>Patate al forno</i>	\$11
Rosemary roasted chat potatoes	
<i>Puree di patate al tartufo</i>	\$11
Truffle mashed potatoes	
<i>Misticanza</i>	\$10
Radicchio, baby lettuce & rocket salad seasoned with anchovy dressing & extra virgin olive oil	

Desserts

The night is only just beginning

Crostata di Ricotta e Visciole

Traditional Roman style ricotta & cherry cheesecake

\$14

Tiramisu

Made with a perfect balance of coffee soaked savoiardi biscuits, house made tiramisu cream & cacao

\$14

Semifreddo ai frutti di bosco

Vanilla and fresh berry semifreddo served with shaved Valrhona chocolate

\$14



When in Rome

www.eternadining.com.au

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