

*eterna*

*Food Menu*

## Roman Street Food and Share Plates

- Warm Focaccine (v, vgo, gfo)*.....\$12  
with homemade anchovy butter
- Homemade Vegan Ricotta Dip (vg, df)*.....\$17  
served on a savoury cannoli shell
- Truffle Burrata Dip (v)*.....\$17  
with Sardinian flatbread
- Suppli al Telefono (v)*.....\$17  
rice croquette, smoked mozzarella, tomato, homemade basil mayo
- Gnocchi alla Romana (vo)*.....\$18  
baked polenta gnocchi bites topped with sliced mortadella & San Daniele prosciutto
- Crackling Porchetta Bites (gf, df)*.....\$20  
roasted porchetta with rosemary & peppercorn sauce
- Roman-Style Fried Artichokes (vg, gf, df)*.....\$18  
with sweet garlic & chilli sauce
- Crispy Calamari & Zucchini (df)*.....\$25  
batter-fried calamari & zucchini with homemade orange chutney
- Gin-Cured Seafood Carpaccio (df, gf)*.....\$32 (small) / \$46 (large)  
ocean trout, kingfish, tuna, herbed gin marinade, citrus dressing  
chef paired recommendation: four pillars gin & lemon sherbet + \$5
- Octopus & Mediterranean Salad (df, gf)*.....\$23  
roasted with caramelized chickpeas, confit cherry tomatoes & salsa verde

## Mains

- Crumbed Saltimbocca (dfo)*.....\$39  
veal loin, San Daniele prosciutto, sage, horseradish hollandaise
- Crispy Skin Market Fish (gf, df)*.....\$38  
confit tomato coulis, kalamata olives & capers
- Angus Beef Intercostal & Balsamic Glaze (df, gf)*.....\$39  
grilled with modena balsamic, shallot salad, mustard dressing
- Roasted Pumpkin & Salted Chilli Ricotta (gf, v, vgo, dfo)*.....\$28  
with apple & capsicum sauce

## Traditional Homemade Pasta

As per tradition our pastas are cooked "Al Dente". For our dry pasta we source only "Gragnano Pasta" made with 100% Durum flour, rich in nutrients & firm texture.

- Spaghetti Alla Carbonara (gfo)*.....\$30  
egg & pecorino romano mixed with sizzled guanciale
- Rigatoni Alla Vaccinara (gfo)*.....\$30  
braised oxtail ragu tossed with parmigiano reggiano
- Gnocchi Tomato & Burrata (v, vgo, gfo, dfo)*.....\$28  
3 types tomatoes coulis topped with fresh burrata
- Tortelli Cacio e Pepe (v)*..... \$30  
pecorino & pepper homemade tortelli soaked with browned peppercorn butter  
add fresh black truffle +\$7
- Moreton Bay Bugs & Pipis Risotto (dfo, gf)*..... \$38  
crustacean bisque & mediterranean herbs

v - vegetarian | vg - vegan | gf - gluten-free  
vo - vegetarian option | vgo - vegan option  
gfo - gluten-free option | df - dairy-free | dfo - dairy free option

## Small Plates and Sides

<i>Sautéed Broccolini &amp; Broccoli Rabe in Lemon Dressing (vg, df, gf)...</i>	<i>\$14</i>
<i>Baked Crispy Potatoes Rosemary &amp; Sage (gf, v).....</i>	<i>\$14</i>
<i>Lettuce, Rocket &amp; Tomato Salad (vg, gf, df).....</i>	<i>\$12</i>

## Dessert

<i>Chefs Signature Tiramisu (v).....</i>	<i>\$15</i>
see our staff for daily recipe	
<i>Pistachio Panna Cotta (gfo).....</i>	<i>\$16</i>
with fresh berries	
<i>Passionfruit &amp; Lemon Semifreddo (v, gf).....</i>	<i>\$16</i>
with white chocolate cracker	
<i>Dark Chocolate Cake (vg, gf, df).....</i>	<i>\$16</i>
chocolate mousse, homemade vegan ricotta dip	