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Antipasti

OLIVE GRECHE Mixed Seasoned Olives	6
LA BURRATA Handmade burrata served with seasonal tomatoes	19
PINSA FOCACCIA Our pinsa focaccia with garlic and rosemary, served with 10y aged Balsamic and extra virgin olive oil	12
SUPPLI AL TELEFONO Two "Roman Arancini", rice cooked in tomato sauce and basil, crumbed, stuffed with mozzarella and fried	16
ANTIPASTO A selection of Prosciutto di Parma, mortadella, finocchiona salame served with handmade burrata and "giardiniera" pickled Italian vegetables	36
PARMIGIANA (Vegan option Available) Eggplant parmigiana, oven baked with our tomato sauce, parmesan mozzarella and basil	18
POLPETTE AL SUGO Beef and pork meatball slow cooked with tomato and parmesan	18
IL PORCOTTO 2ppl Pinsa dough folded and stuffed with our signature Roman Porchetta, gem lettuce, pickled eggplant and truffle mayo	29

Pasta GF PASTA AVAILABLE (PENNE)

TONNARELLI ALLA CARBONARA Guanciale, pecorino, black pepper and egg yolk	27
TONNARELLI CACIO E PEPE Pecorino and cracked black pepper - extra: make it gricia adding guanciale +5	25
RIGATONI ALL' AMATRICIANA Guanciale, tomato sauce, pecorino and black pepper	26
CONCHIGLE ALLA PAPALINA Shell pasta, truffle mushrooms, Italian pork sausage, peas, cream, parmesan and black pepper	27
GNOCCHI AL RAGÙ Handmade potato gnocchi, beef and pork bolognese, parmesan and pecorino	28
LASAGNA Beef and pork bolognese, mozzarella, parmesan and béchamel sauce	25
PARMIGIANA MAIN Our eggplant parmigiana in a main size	25
RAVIOLI BURRO E SALVIA Spinach and ricotta ravioli, brown butter and sage with parmesan	26

Your choice of Spaghetti, Conchiglie or Rigatoni

AL POMODORO (Add stracciatella +4) Your choice of pasta, napoletana sauce, parmesan	23
AI FUNGHI Sautéed Truffle Mushroom Cream, Black Pepper and Parmesan	25
ALLA NORMA Fried Eggplant, Tomato, Basil and Ricotta Salata	26

Add hand stretched stracciatella +\$5

Pupetti - Kids Meal

PASTA AL POMODORO Your choice of pasta, napoletana sauce, parmesan	14
KIDS GNOCCHI Potato gnocchi, beef & pork bolognese, parmesan	17
POLLETTI Crumbed and fried chicken bites, chips, ketchup	15
KIDS MARGHERITA	15

La Pinsa

FOCACCIA ALL'AGLIO (mozzarella +4)	17
Pinsa dough with garlic, extra virgin olive oil and oregano	
FUNGHI	24
Truffled mixed mushrooms, basil, mozzarella, ricotta salata and salsa verde	
BROCCOLO	27
Sautéed broccoli greens, italian pork sausage, garlic, chilli and mozzarella	
PATATONA	26
Roasted rosemary potatoes, mozzarella, pancetta and truffle	
CAPRESOTTA	29
Sliced tomatoes, buffalo mozzarella and salsa verde	
CARBONARA	26
Mozzarella, crispy guanciale, pecorino, black pepper and salted egg custard	
MORTAZZA	28
Mozzarella, mortadella, stracciatella and pistacchio crumb	
MARINARA	20
Tomato, garlic, italian anchovies, oregano and salsa verde	
MARGHERITA	22
Tomato, mozzarella and basil	
DIAVOLA	26
Tomato, finocchiona salame, mozzarella, olives and chilli oil	
AMATRICIANA	26
Mozzarella, amatriciana sauce, guanciale, pecorino and black pepper	
VERDONE	27
Tomato, mozzarella, roasted peppers, truffle mushrooms, grilled zucchini and eggplant with parmesan and salsa verde	
CALABRESE SPICY/HOT	27
Tomato, mozzarella, spicy 'nduja, salame calabrese and smoked provola	
CAMPO DE FIORI	29
Tomato, mozzarella, rocket, prosciutto di parma, cherry tomato, shaved parmesan	
PARMIGIANA	27
Tomato, fried eggplants, mozzarella, basil and parmesan	
GAMBERONA	29
Tomato, prawns, mozzarella, garlic, chilli oil and salsa verde	
PORCONA	29
Tomato, mozzarella, Italian sausage, spicy salami, pancetta and ham	
TROPICALE	29
Tomato, mozzarella, ham and pineapple	

Pinsa GF +\$6, Vegan cheese +\$4 • Stracciatella +\$5 • Truffle +\$3

Contorni

FRIES	12
CACIO E PEPE	16
Cacio e Pepe Fries with Truffle Mayo	
ROCKET SALAD	16
Rocket Salad, Toasted Walnuts, Pears, Ricotta Salata, Olive Greche, Balsamico	
INSALATA MISTA	16
Mixed Lettuce, Tomatoes, Cucumber, Olives, Bocconcini Mozzarella	
BROCCOLINI	15
Roasted Baby Broccoli, Anchovies Butter, Lemon Pangrattato	

Dessert

PINSA GOLOSA	20
ZOCCOLETTE ALLA NUTELLA	15

Explore a broader spectrum of sweet indulgence at **Mr Gelato by Matteo**, just next door, offering an exquisite array of desserts ranging from heavenly gelato flavours to delectable cakes and an assortment of pastries and more.

What is Pinsa?

Pinsa is the culmination of over 100 years of Roman artisan baking expertise, creativity and experience. The origins of Pinsa trace all the way back to the ancient Roman Empire.

Our Pinsa is slowly proofed for 72 hours, creating an easily digestible dough. Made of an 80% water to flour ratio, instead of a 55-60% in a traditional pizza dough, Pinsa results in a lower calorie and lighter dough.

Our Pasta

Our Fresh Pasta is made daily from only the best quality semolina and water, using bronze dies to create a better porous texture and to improve the mouthfeel and flavours.

Grazie

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