

(02) 9663 2656

59 Todman Ave., Kensington, NSW 2033
www.roma1960.com

PIZZA

Our dough comes from an old traditional recipe which provides a light mouth-watering crust that serves as the base for a range of fresh local ingredients.

M 13 L 17 F 21 GFM 13

AUSTRALIAN

Bacon and egg

CALZONE

Two layers of pizza pastry with a choice of your own filling

FOUR SEASONS

Ham and mushroom

GROUND BEEF

Beef, ham and onions

HAM & PINEAPPLE

The classic 'Hawaiian' pizza

LIGHT CALZONE

Spinach, parmesan cheese and olives

JANNALI

Chicken, BBQ sauce, capsicum and onion

MEAT LOVERS

All meats

MEXICAN

Cabanossi, pepperoni and capsicum

NAPOLETANA

Anchovies and olives

MINI PIZZA 3

Margherita

Ham

Ham and Pineapple

Cabanossi

NICK'S

Mushroom, pepperoni, artichoke, fresh sliced tomato, olives, garlic and oregano

ROMA

Capsicum, pepperoni, potatoes and oregano

SAM'S

Mushroom, anchovies, capsicum, pepperoni, oregano and onion

SPECIAL

Mushroom, cabanossi, capsicum and ham

SUPREME

Mushroom, capsicum, cabanossi, pepperoni, ham, olives, pineapple and onion

SEAFOOD

MARCO'S

Prawn, rocket, parmesan and pesto

MARINARA

Mixed seafood

PAESANA

Eggplant, prawns, garlic, olives and capsicum

M 17 L 20 F 23 GFM 17

VEGETARIAN

Vegan cheese available upon request

CAPRI

Cheese, tomato and garlic

CONNELLS POINT

Artichoke, potato, garlic and oregano

CRONULLA

Sundried tomato, spinach, capsicum, artichoke and olives

GARLIC PIZZA

M 5 L 7 F 8 GFM 5

ITALIAN

Artichoke, potato, sun dried tomato, eggplant, olives, garlic and oregano

MARGHERITA

Classic cheese and tomato

M 9 L 12 F 14 GFM 9

PARMIGIANA

Tomato, mozzarella, eggplant, parmesan cheese and olives

PERSI

Mushroom, fresh tomato, eggplant, artichoke and olives

VEGETARIAN

Capsicum, mushroom and onion

PIZZA PACKS 7.5

Make your own pizza.

Each pack consists of 2 dough balls (will make a medium size pizza), mozzarella cheese and our Organic Aussie made sauce.

Minimum delivery order \$20.00. Prices include GST

For pick-up, home delivery. Dine in Kensington.



A CELEBRATION OF SIMPLE INGREDIENTS



STARTERS

GARLIC PRAWNS 30

In organic tomato salsa

KALAMATA OLIVE 8

Our olives are not pitted

All our breads are made on the premises fresh daily.

MUSHROOM BRUSCHETTA 13

TOMATO BRUSCHETTA 7

GARLIC BREAD 3.5

ROMA TWIST 5

HOMEMADE OVEN BAKED ROLLS (6) 3

SALAD

ROCKET, PEAR & PARMESAN 8

With aged balsamic vinaigrette

SHREDDED CABBAGE 8

MIXED SALAD 8

Mixed green leaf salad served with fresh fennel and mustard seed dressing

TOMATO FETA 11

Tomato, cucumber, black olives and Persian feta

FRESH PASTA

GNOCCHI PESTO 14.5

GNOCCHI NAPOLETANA 14.5

Italian dumplings in a fresh tomato and basil sauce

SPINACH RICOTTA GNOCCHI 14.5

Soft little potato dumplings made with ricotta cheese and spinach

GNOCCHI GORGONZOLA 17.5

LASAGNE 13.5

Layers of rich meat sauce, creamy cheese sauce and tender pasta topped with a layer of golden melted cheese

CANNELLONE 14.5

Special old Italian dish that warms your stomach, as well as your heart.

CANNELLONE SPINACH RICOTTA 14.5

Fresh egg pasta stuffed with a garlicky, spinach-and-cheese filling

Your choice of

LINGUINI, SPAGHETTI OR PENNE PASTA

With any of the following sauces:

BOSCAIOLA 14

Bacon, mushroom, cream and mixed herbs

ARRABIATA 13.5

Napolitana Sauce, mushrooms, bacon and chilli

BOLOGNESE 13.5

Ground beef, organic tomato sauce and herbs

CARBONARA 14

Bacon, kibbled pepper, shallots, eggs and grana padano

NAPOLETANA 13.5

Tomatoes, garlic, onions and herbs

ROMANA 13.5

Napolitana, bacon, mushroom and eggplant

MARINARA 15

Mixed seafood and napolitana

MAINS

SERVED WITH FRESH SEASONAL VEGETABLES

VEAL 22

Grass-fed veal tenderloin

CHICKEN 18

Homemade healthy traditional meals

BOSCAIOLA

AVOCADO

PARMIGIANA

SCHNITZEL

CACCIATORA

GRILLED

DESSERTS

CHEESE CAKE 8

White chocolate cheese cake

HOMEMADE TIRAMISU 8

Caterina has perfected the art of Tiramisu

NUTELLA PIZZA - MEDIUM 9

Delicious pizza crust topped with Nutella and strawberries

GELATO 150ml 5 500ml 10

Chocolate, Vanilla, Bubble Gum, Strawberry, Gaytime, Mango Sorbet or Boccio

ROCKY ROAD 5

DRINKS

SOFT DRINKS 5

Coke, Coke Zero or Sprite 1.25L bottle

MINERAL WATER 5.5

500ml

Beer:

PERONI 4.5

Wine:

MENABREA 4.5

600 A.D. SHIRAZ, CAB SAV or NATURAL WINE 25

BAMIBAM

Finito!

Salvatore used to say this when he wanted something done.

(It's the sound the veal would make when it was banged against the bread crumb container)

ROMA

BORN IN ITALY
PROUDLY MADE IN AUSTRALIA

WE BELIEVE IN FRESHNESS
WE BELIEVE IN ORGANIC
WE BELIEVE IN LOCAL FARMERS

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Pick up at 59 Toddman Avenue, Kensington, NSW 2033

** Calabrians have been described as "The Pioneers of Slow Living"*

The Russo family arrived from Italy in 1983. Originally from the village of Santa Caterina dell' Iono in the Calabria region, the family is passionate about bringing love, eating is not just a means of sustenance it helps bring and keep families together; to enjoy the company of friends and relish life's simple pleasures. Embracing the *gioc della tavola* ("the joys of the table") and the well-being it brings.

FROM SANTA CATERINA DELL' IONO
TO KENSINGTON



CUCINA POVERA

(literally poor kitchen, it essentially means "peasant food", the food of Southern Italy)

Cucina Povera is at the heart of what we do. More than just peasant food, it refers to the frugal genius of poor Italian cooks who made the most of the simplest of ingredients available to make delicious food. Cooking ingredients available to make delicious food. Cooking of these simple ingredients. The few ingredients are full of flavour, and treated carefully with patience and attention. It's a celebration with few ingredients, but much creativity and love.