

Roman Palace

Italian

Since 1997

Take-Away Menu

Side Orders & Extras

Plain Bread 7

Italian Salad 8

Softdrinks 375ML 3.5

Garlic Bread 7

Vegetables 8

Mineral Water 5

Bruschetta 9

Chips 8

Ginger beer 5

Roast Pumpkin Soup 9.5

Spaghetti Bolognese (rich meat sauce) 17.5

Penne Pollo (chicken, broccoli, mushroom, creamy white sauce) 17.5

Fettuccine Carbonara (egg, bacon, creamy cheese sauce) 17.5

Spaghetti Napolitana (tomato herb sauce) 17.5

Lasagna (three cheeses, meat sauce) 18.5

Tortellini Spinach Sauce (beef filling, creamy spinach and blue cheese sauce) 18

Spaghetti Marinara (fresh seafood w/ tomato & a splash of cream) 19

Fettuccine Sardinia (prawns, mussels & snow peas in a garlic cream sauce) 19

Chilli Mussels (two containers) 18

Chicken Parmigiana (served on spaghetti Napolitana) 23

Lamb Shank (oven roasted, potato mash, port & Shiraz Jus) 25

Almond Crusted Chicken Breast (prosciutto, creamy cheese sauce, roast potato) 24

Veal Ribeye (slow cooked, mushroom, Marsala, splash of cream, roast potato) 26

Barramundi (creamy lemon butter sauce, salad greens, roast potato) 24.5

Garlic Prawns (creamy garlic prawns with crusty mopping bread)) 17/31

Fried Squid (mixed greens, tartar sauce) 15/28

Arancini (Italian rice balls (2) crispy on the outside with a gooey Mozzarella Bolognese centre on tomato sugo) 11

PIZZA:

1)Margherita (tomato, mozzarella, basil) 16

2)Salsiccia (tomato, mozzarella, hot Italian sausage, bacon, ham) 18

3)Capricciosa (tomato, mozzarella, ham, mushrooms, olives) 18

4)Sicilian (tomato, mozzarella, mushroom, onion, olives, hot Italian sausage) 18

[25 Manning rd (crn Hamilton st) Cannington 9358 3535]

Take-Away Menu



WA's First Dedicated Gnoccheria

Handmade Italian Potato Gnocchi 17.5

Sauce selection:

Mushroom & Black Truffle Oil – creamy mushroom sauce (v)

Beef Ragu - slow Cooked & Shredded

Tomato Sugo - tomato & fresh basil (v)

Pork & Fennel - slow cooked pork shoulder & fennel sauce

Prawns Rose' - prawns (3) in a garlic rose' sauce

Spicy Tomato, Salami & Black Olive

Basil Pesto – house made basil pesto (v)

Spinach & Blue Cheese (v)

Carbonara - smoked bacon & creamy cheese egg sauce

DESSERTS

Tiramisu (coffee, Marsala & mascarpone trifle) 11

Sicilian Cannoli - (sweetened ricotta filling) 6.5

Pavlova (house made Pavlova, pistachio, lychee, strawberry sauce) 9.5

LUNCH MENU

(Thursday & Friday Dine In) 11.30am to 2.00pm

Penne Carbonara

creamy cheese eggs sauce, smoked bacon, pecorino, cracked pepper 18

Spaghetti Bolognese

rich meat sauce 18

Tortellini

beef filling, creamy spinach & blue cheese sauce 18

Spaghetti Marinara

fresh seafood, tomato cream sauce 22

Gnocchi Sugo

tomato & fresh basil 19

Gnocchi Mushroom & Black Truffle Oil

delicate creamy sauce 19

Arancini (2)

crispy on the outside with a gooey Mozzarella Bolognese centre 15

Traditional Battered Fish & Chips

salad greens, tartar 23

Almond Crusted Chicken Breast

prosciutto, creamy cheese sauce, potato 23

Oven roasted Lamb Shank

potato mash, Port & Shiraz Jus 23

Fried Calamari (entrée)

salad greens, tartar sauce 15

Pizza Margherita

tomato, mozzarella, basil 16

Pizza Salsiccia

tomato, bacon, ham, hot Italian sausage, mozzarella 19

Pizza Capricciosa

tomato, mozzarella, ham, mushroom, olives 19

BREAD

Garlic Bread 8

Bruschetta 10

Crusty Italian Bread 8

COFFEE 4

Espresso
Cappuccino
Flat White
Latte

SIDES

Italian Salad 9

Chips 9

Mixed Vegetables 9

TEA 4.5 (POT FOR ONE)

Darjeeling
English breakfast
Earl Grey
Chamomile
Green Tea

DESSERTS

Tiramisu (coffee, Marsala & mascarpone trifle) 11

Sicilian Cannoli - (sweetened ricotta filling) 6.5

Pavlova (house made Pavlova, strawberry sauce, pistachio, lychee) 9.5