



- THREE COURSE SET MENU -

\$60pp

Francesca's Antipasti Board
cured meats and Italian cheeses

Gluten free bread available

Polenta fries with truffle aioli *V *GF

Garlic Flat Bread *VG

- PASTA AND MAINS -

Gluten free pasta available

House made potato gnocchi,
braised beef cheek, gremolata, pecorino

Merino lamb shoulder ragù,
pappardelle, green olives, chilli, lemon,
baby spinach, parmesan *GFA *DFA

Egg tagliatelle with ragù bolognese, borlotti beans,
parmesan *GFA

Spaghetti allo scoglio with prawns, squid, mussels, clams,
tomato sugo, chilli, parsley *GFA *DF

Porcini cream risotto with pan fried mushrooms, crispy kale,
Prosecco & shaved parmesan *V *VGA *GF

Asparagus risotto with silver beet, peas, marinated yolk, egg
white crumble, pecorino *V *GF

Radiatori pasta, basil pesto with pine nuts, cherry tomatoes,
green beans, pecorino, parmesan *V *VGA *GFA

- PIZZA -

Gluten free bases available

MARGHERITA

Mozzarella, tomato base, fresh basil *V

NAPOLETANA

Tomato, anchovies, capers, black olives
mozzarella

TARTUFO

Mushroom, mozzarella, black truffle oil,
parmesan *V

QUATTRO FORMAGGI

Goat's cheese, pecorino, taleggio, gorgonzola,
fresh thyme *V

CAMPAGNOLA

Tomato base, mozzarella, pancetta, red onions, rocket,
cherry tomatoes

PROSCIUTTO COTTO

Ham, mushroom, mozzarella, tomato base,
pecorino

SALAMI

Spicy sopressa salami, tomato base, potato,
mozzarella, rosemary, rosemary oil

- DOLCI -

2 x Cannoli

Crisp pastry shell filled with Italian custard cream

Tiramisu

with house made mascarpone

Affogato

*Allpress espresso over vanilla ice cream *GF*