



- TWO COURSE SET MENU -

\$50pp

Francesca's Antipasti Board  
cured meats and Italian cheeses

*Gluten free bread available*

Polenta fries with truffle aioli \*V \*GF

Garlic Flat Bread \*V

- 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 \*GFA

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