



- PRIMI & ANTIPASTI –

Francesca's antipasti board – Cured meats, Italian cheeses, pickled giardiniera, nuts, preserve, with ciabatta & grissini

45

Beef carpaccio, Parmigiano Reggiano, lemon aioli, capers, red onion, white anchovies with ciabatta
**GFA *DFA*

24

Octopus carpaccio, kalamata aioli, parsley vinaigrette, chilli, squid ink coral

26

Spinach & ricotta tortelloni, with clarified sage butter and parmesan **V*

22/34

Bruschetta with stracchino cheese, Parma ham & rocket

22

Bruschetta with Grater Goods vegan cream cheese, carrot lox, capers & red onions **VG*

22

- INSALATE –

Baby cos lettuce, rocket, radish & baby spinach
with sherry vinaigrette **GF *VG*

12

Pear & Gorgonzola salad with baby cos lettuce &
walnuts **GF *V*

16

Beetroot & goats cheese salad with honey roasted
walnuts, baby spinach & balsamic reduction **GF *V*

16

- CONTORNI –

Marinated Olives **GF *VG*

12

Polenta Fries with truffle aioli **V *GF*

12

Potato skins with truffle oil, aioli, porcini salt &
pecorino **GF *V *DFA*

**Subject to availability*

12

Garlic flat bread **VG*

12

Rosemary & olive oil flat bread **VG*

11



- PIZZA -

Gluten free base \$3
Grater Goods 'Mozzarella' \$3

MARGHERITA *V – 24

Fior di Latte, Buffalo Mozzarella, tomato base, fresh basil

NAPOLETANA – 25

Anchovies, capers, black olives, tomato base, mozzarella

TARTUFO *V – 25

Mushroom, mozzarella, black truffle oil, grana padano parmesan

PEPPERONI – 29

Tomato base, mozzarella, venison pepperoni, red onions, rocket

QUATTRO FORMAGGI *V – 29

Goat's cheese, pecorino, taleggio, gorgonzola, fresh thyme, tomato base

PARMA – 28

Parma ham, mozzarella, tomato base, grilled peppers, balsamic reduction

CAPRICCIOSA – 28

Ham, mushroom, olive, artichokes, mozzarella tomato base,

SALAMI – 28

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

SALSICCIA – 28

Pork sausage, tomato base, roasted onion, ricotta, rocket, mozzarella

ORTOLANA *V – 26

Mozzarella, tomato base, baby spinach, grilled peppers, grilled eggplant, goat's cheese

VEGAN DIAVOLA *VG - 28

Tomato base, Grater Goods mozzarella, Grater Goods 'chorizo', black olives, chilli



- PASTA & MAINS -

Gluten free pasta available for some dishes

House made potato gnocchi, braised beef cheek, gremolata, pecorino – 36

Merino lamb shoulder ragu, pappardelle, green olives, chilli, lemon, baby spinach, grana padano parmesan ***GFA** ***DFA** – 36

House made tagliatelle with ragu Bolognese, borlotti beans, grana padano parmesan ***GFA** – 32

Basil pesto, fusilli pasta, green beans, sundried tomatoes, pine nuts & pecorino ***GFA** ***V** - 32

House made squid ink spaghetti allo scoglio with prawns, squid, mussels, clams, tomato sugo, chilli, parsley ***GFA** ***DF** – 36

Market Fish fillet, thyme roasted baby onions, roasted perla potatoes, yellow peppers and caper salsa, parsley, fresh chilli ***DFA** ***GF**
-**P.O.A**

Duck ragu risotto, kalamata powder, duck crackling, rocket sprouts, grana padano parmesan
***GF** ***DFA** - 34

Dried porcini risotto with pan-fried mushrooms, parsley, garlic, parmesan crisps ***V** ***GF** ***VGA** – 32

House made potato gnocchi, zucchini, spring onion, cherry tomatoes, buffalo mozzarella & parmesan
***V** – 34