



- PRIMI & ANTIPASTI –

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

48

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

26

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

22/34

Bruschetta with stracchino cheese, Parma ham & rocket

24

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

24

- INSALATE –

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

14

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

18

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

18

- CONTORNI –

Marinated Olives **GF *VG*

12

Polenta Fries with truffle aioli **V *GF*

14

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 – not recommended for coeliac \$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 – 29

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

CAPRICCIOSA – 28

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

SALAMI – 29

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

SALSICCIA – 28

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

ORTOLANA *V – 28

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

Due to our pizza oven being used to cook all pizzas, it is important for those who are coeliac to know that gluten-free bases may still contain traces of gluten from the cooking process.



- 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 champignon & portobello mushrooms, porcini puree, parsley and parmesan ***VGA*GFA** – 35

Baked conchiglioni, stuffed with ragu alla Bolognese, bechamel sauce and grana Padano parmesan - 35

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

Market Fish fillet, roasted baby potatoes, broccolini, puttanesca sauce, parsley, chilli ***DFA *GF -P.O.A**

Duck ragu risotto, kalamata powder, duck crackling, rocket sprouts, grana padano parmesan ***GF *DFA** - 36

Buttercup squash and parmesan risotto, chilli pangrattato, goats cheese, fresh thyme ***V *GFA *VGA** – 35

House made potato gnocchi, gorgonzola sauce, broccoli, broad beans, baby spinach, pecorino, shaved walnuts ***V** – 36