



- 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

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

24

- INSALATE -

Marinated Olives **GF *VG*

12

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 -

Toasted focaccia bread, with olive oil & balsamic **V*

10

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 \$3
Vegan Mozzarella \$3

MARGHERITA *V – 24
Fior di Latte Mozzarella, tomato base, fresh basil

NAPOLETANA – 25
Anchovies, capers, black olives, tomato base, mozzarella

TARTUFO *V – 25
Mushroom, mozzarella, black truffle oil, parmesan

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, olives, 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

PEPPERONI – 29
Venison pepperoni, tomato base, mozzarella, red onions, rocket & chilli oil

ORTOLANA *V – 28
Tomato base, mozzarella, baby spinach, grilled peppers, grilled eggplant, goat's cheese



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

Fusilli pasta with champignon & portobello mushrooms, porcini puree, parsley and parmesan *VGA *GFA – 35

House made egg Tagliatelle, with ragù alla Bolognese, parsley and Grana Padano parmesan *GFA - 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

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

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.