



– **THREE COURSE SET MENU** –

Antipasti board & polenta fries to start

Then your choice of wood fired pizza or pasta

Followed by dessert...

\$59 per person

– **FRANCESCA'S ANTIPASTI BOARD** –

A selection of cured meats, cheeses & pickles, preserves, olives, nuts & focaccia

Gluten free bread available

– **PIZZA** –

Gluten free bases available

REGINA MARGHERITA

Fresh mozzarella, tomato base, fresh basil *v

NAPOLETANA

Tomato base, anchovies, capers, black olives, mozzarella

TARTUFO

Mozzarella, mushrooms, black truffle oil, parmesan *v

PEPPERONI

Mozzarella, tomato base, Venison pepperoni, red onion, chilli oil, rocket

PARMA

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

COTTO

Mozzarella, tomato base, Champagne ham, goat's cheese, baby spinach

CHICKEN

Tomato base, Chicken, rosemary, infused lemon oil

VEGAN PIZZA

Make your own pizza with any item from our menu to suit you *v

– **PASTA & MAINS** –

Gluten free pasta available for some dishes

POTATO GNOCCHI

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

LAMB PAPPARDELLE

Merino lamb shoulder ragu, pappardelle, olives, chilli and baby spinach

PASTA NORMA

with eggplant, capers, chilli, cherry tomatoes, feta *v

PRAWN LINGUINI

With rocket and sun dried tomato

VEGAN PASTA

Egg free pasta served with a selection of our chef's seasonal vegetables *v

**v = Vegetarian *gf= Gluten free*

– **DESSERT** –

Cannoli – Crisp pastry filled with Italian custard cream

Affogato – Allpress espresso over vanilla ice cream

Gelato Cone – Chocolate or Vanilla / Sorbet also available as an alternative