



— PRIMI & CONTORNI —

Francesca's Antipasto Board A selection of cured meats, cheeses & pickles, preserves, olives, nuts & grilled focaccia <i>GF bread available</i>	40
Bruschetta Stracciatella, tomato & basil/ tomato & basil <i>*V GF bread available</i>	18
Garlic flat bread <i>*V</i>	12
House made focaccia, balsamic & olive oil <i>*V</i>	12
Potato skins with truffle oil, porcini salt and pecorino <i>*V</i>	12
Polenta fries with truffle aioli <i>*V</i>	12

— PASTA and MAINS —
Gluten free pasta available for some dishes

House made potato gnocchi, braised beef cheeks, gremolata, pecorino	32
Merino lamb shoulder ragu, pappardelle, olives, chilli and baby spinach	32
Pasta Norma with eggplant, capers, chilli, cherry tomatoes, feta <i>*V</i>	28
Prawns with linguini, rocket, sun dried tomato	28

— INSALATA —

Kale salad, apple, sultanas, walnuts, parmesan, pangrattato <i>*V</i>	14
Mixed leaf salad with fennel and pickled red onion <i>*V</i>	10
Gorgonzola, pear and walnut salad <i>*V</i>	14

— PIZZA —
Gluten free bases available \$3

REGINA MARGHERITA Fresh mozzarella, tomato base, fresh basil <i>*V</i>	24
NAPOLETANA Tomato base, anchovies, capers, black olives, mozzarella	24
TARTUFO Mozzarella, mushrooms, black truffle oil, parmesan <i>*V</i>	25
PEPPERONI Mozzarella, tomato base, Venison pepperoni, red onion, chilli oil, rocket	26
PARMA Mozzarella, tomato base, Parma ham, grilled peppers, balsamic reduction	26
COTTO Mozzarella, tomato base, Champagne ham, goat's cheese, baby spinach	25
CHICKEN Tomato base, Chicken, rosemary, infused lemon oil	28

— DESSERT

Cannoli – Crisp pastry filled with Italian custard cream \$7

Tiramisu with house made mascarpone \$16

Affogato – Allpress espresso over vanilla ice cream \$10

Gelato Cone – Chocolate or Vanilla / Sorbet also available as an alternative \$4 / \$7

Everything is made in a kitchen that handles gluten and other allergens, please let your waitstaff know of any dietary requirements or allergies prior to ordering.