



– **THREE COURSE SET MENU** –

*Antipasti board & polenta fries to start*

*Then your choice of wood fired pizza or pasta*

*Followed by dessert...*

\$64 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*

– **PASTA & MAINS** –

*Gluten free pasta available for some dishes*

**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**

Made by the Chef with seasonal vegetables

\*Vegan Mozzarella available \*v

**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** – ATOMIC espresso over vanilla ice cream

**Gelato Cone** – Chocolate or Vanilla

\*Signature Dish Tiramisu Add \$5