

FRANCESCO'S Osteria

VENETIAN SOUL FOOD

PINZA VENETA \$15

Italian style french toast made of baked bread, fig and raisin pudding with mascarpone cream, honey and walnuts

ANCIENT GRAINS PORRIDGE \$14

Chai spiced buckwheat, quinoa and millet, soaked in brown rice milk, topped with seasonal fruit, seeds and nuts VEGAN • GF

GRANDE CONTADINO BREAKFAST \$20

Farmer's breakfast of organic Fleurieu Peninsula eggs poached in peperonata salsa with Italian beans, seasonal greens, grilled Halloumi, polenta, artisan sourdough or organic crunchy ciabatta

GF ON REQUEST

Add Italian Prosciutto \$23

VEGAN CONTADINO \$20

Herbed creamed tofu, Italian beans, organic seasonal greens, roma tomatoes, peperonata, polenta, artisan sourdough or organic crunchy ciabatta GF ON REQUEST

EGGS IN SUGO

Organic Fleurieu Peninsula eggs with a choice of our traditional sauces, artisan sourdough or crunchy organic ciabatta

DF • GF ON REQUEST

CLASSICO Rich Italian tomato sauce with olives and onions, optional chilli infused virgin olive oil

PEPERONATA Italian style ratatouille vegetables with olives and rosemary

ITALIAN OMELETTE \$18

Italian Omelette of organic Fleurieu Peninsula eggs filled with Fleurieu cheese, baby spinach, peperonata, artisan sourdough or organic crunchy ciabatta

GF ON REQUEST

ADD ITALIAN PROSCIUTTO \$22

VEGAN OPTION OF BESAN OMELETTE \$18

Traditional herbed besan frittata called "farinata" served with baby spinach, peperonata, artisan sourdough or organic crunchy ciabatta GF ON REQUEST

BRUSCHETTA \$16

Toasted organic sourdough smashed avocado, persian feta, capers grilled capsicum and baby spinach GF & VEGAN ON REQUEST

Add poached eggs \$18

Add Italian Prosciutto \$20

\$15

Colazione BRUNCH

BREAKFAST EXTRAS

Halloumi • Formaggio fuso ~ melted organic Camembert • Adelaide Hills mushrooms • Organic seasonal greens **\$3 EACH**

Bambini

TOAST	\$7
Vegemite, organic jam, or melted cheese	
CHEESE OMELETTE ON TOAST	\$10
EGGS ON TOAST	\$10
FRUIT, YOGHURT AND HONEY	\$8

Meet our Producers

WE SUPPORT LOCAL PRODUCERS AND SUSTAINABLE BUSINESSES TO BRING THE BEST POSSIBLE INGREDIENTS (OFTEN ALSO ORGANIC) TO YOUR TABLE, WITH A SPECIAL EMPHASIS ON THE AMAZING PRODUCE OF THE FLEURIEU PENINSULA

FRANCESCO'S *Osteria* VENETIAN SOUL FOOD

*To learn more about francesco's osteria,
francesco's cichetti and event catering,
please visit our website:*

WWW.FRANCESCOSOSTERIA.COM.AU

VEGGIES

NGERINGA BIODYNAMIC PRODUCE / Adelaide Hills
Certified organic

VILLAGE GREENS OF WILLUNGA / Fleurieu Peninsula
Certified organic

WAGTAIL URBAN FARMS / Warradale
Certified organic

O'HALLORAN HILL FRUIT AND VEG / McLaren Vale
Local produce

DAIRY

LA CASA DEL FORMAGGIO / Fleurieu Peninsula
100% Fleurieu cream, butter and cheese
from family owned dairies

PARIS CREEK BIODYNAMIC MILK, BUTTER, CHEESE /
Mt Barker / Certified organic

SEAVEWE / YANKALILLA
Small artisan sheep dairy, very limited production
of hand made traditional cheeses / Organic

PASTA

SAN REMO / Windsor gardens
Certified organic / Artisan / GF available

L'ABRUZZESE / Glynde
Certified organic / Artisan / GF available

EGGS

FALKAI FARM PASTURE RAISED EGGS / Fleurieu
Peninsula / Certified organic

ICECREAM

LIVE A LITTLE ARTISAN GELATO / Adelaide
Certified Organic / Vegan

GOLDEN NORTH Ice Cream

SEAFOOD

GOOLWA PIPI CO

SAMTASS SEAFOODS

ATLANTA OYSTERS AND SEAFOOD

Where possible local fishermen

BREAD

LOST LOAF ARTISAN BREAD / Plant 4 Bowden
Certified organic / Artisan

TURKISH DELIGHTS BAKERY / Torrensville
Certified organic / Artisan

ALBY'S GLUTEN FREE BAKERY / Flinders Park
Artisan / GF

DYER'S BAKERY / Blackwood
Hand-crafted wood oven sourdough

COFFEE

DE ANGELO / Thebarton
Certified organic / Fair-trade / 100% Arabic

TEA

THE TEA CATCHER / Adelaide
The freshest and best teas sourced from the
best tea gardens in India, Nepal, Japan,
China, Taiwan, Sri Lanka and more /
Certified organic / Artisan

ISLAND CHAI / Tasmania
Sugar free / Gluten free / Vegan

