

# Cena

## DINNER

### Pane

FOR 2 \$8 FOR 4 \$12 FOR 6 \$16

**PINZIMONIO** Traditional Italian "cucina povera" crusty bread served with Willunga Hills organic extra virgin olive oil infused with chillies and caramelized balsamic vinegar with organic local crusty bread

### Antipasto

FOR 2 \$18 FOR 4 \$30 FOR 6 \$40

**CICCHETTI MISTI** Venetian street food: selection of crostini, polenta stacks and canapes of local, seasonal produce **GF & VEGAN ON REQUEST**

**ANTIPASTO MISTO** mixed antipasto platter of dips, olives, peperonata, eggplant caponata, crusty bread **GF & VEGAN ON REQUEST**

ADD ITALIAN PROSCIUTTO

+\$5

**ARANCINI** Traditional risotto balls sprinkled with local parmesan OR house made vegan aioli (6 balls) **GF & VEGAN ON REQUEST**

\$18



### Pasta

**POMODORO CON OLIVE** Our family's own \$20  
sugo recipe of tomato, Mediterranean herbs, onion, local kalamata olives and Willunga Hills extra virgin olive oil

**PESTO** Organic Adelaide Hills basil leaves \$25  
smashed with pine nuts and extra virgin olive oil, then pan tossed with roasted McLaren Vale Roma tomatoes

**SPAGHETTI ALLE VONGOLE** Goolwa pipis and \$28  
al dente spaghetti, pan tossed in white wine, garlic and fresh parsley

**MACCHERONI AI 4 FORMAGGI** Oven baked \$20  
clay pot of shell pasta with creamy Fleurieu cheese sauce - choice of side salad or organic crusty artisan ciabatta

### GLUTEN FREE PASTA / PULSE PASTA

\$2

### Lasagna

**LASAGNA DI ZUCCA** Layers of roast \$25  
pumpkin, our own organic basil pesto and Italian salted ricotta

**MEDITERRANEAN LASAGNA** Roasted \$25  
Mediterranean vegetables layered with brown rice pasta, and a dairy free bechamel

DF • GF • VEGAN

### Risotto

**RISOTTO DI PRIMAVERA** Creamy arborio \$25  
infused with garlic parsley, sauteed Adelaide Hills mushrooms, leeks and peas, topped with shaved Parmesan cheese **GF • VEGAN ON REQUEST**

**RISOTTO DI MARE** White wine, a hint of fresh \$28  
tomato and garlic, pan tossed with local sustainable seafood; calamari, perch, prawns and vongole **GF • DF**

### Polenta

**POLENTA CON FUNGHI E FORMAGGIO** \$25  
**FUSO** Popular dish of the Dolomites region with sauteed Adelaide Hills mushrooms with baked local artisan cheese **GF**

**SPEZZATINO CON POLENTA** Rustic \$30  
village dish of grass fed myponga beef slow cooked in red wine and pomodoro **GF**

**PIATTO VENEZIA** Venetian Osteria dish \$28  
A slow food specialty taking several days to prepare; Baccala` Mantecato (salted creamed codfish) and Sarde` in Saor (marinated, pickled sardines) **GF • DF**

**POLPETTE DI MELANZANE** Breaded \$25  
eggplant balls served with our family's own tomato sugo recipe **GF • VEGAN**

### Verdure di Stagione

**VERDURE COTTE** Mixed platter of \$16  
vegetables cooked according to season & tradition

**INSALATE DI PATATE** \$10  
Family recipe with house-made vegan aioli and fresh herbs.

### Dolci

**HOME MADE ITALIAN SWEETS ARE OUR SPECIALTY, PREPARED DAILY**

Please ask our waiting staff about today's dessert specials

**GF & VEGAN ON REQUEST**

# 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 WHERE POSSIBLE WE SOURCE FROM LOCAL FISHERMEN

**GOOLWA PIPI CO**

**SAMTASS SEAFOODS**

**ATLANTA OYSTERS AND SEAFOOD**

### 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

