

FRANCESCO'S *Osteria*

VENETIAN SOUL FOOD

Long Table Experience

FROM \$40 PER HEAD

Antipasto

Antipasto platter with seasonal vegetable dishes, dips, frittata, local olives
Organic artisan bread, extra virgin olive oil with house made dukka & balsamic glaze

Mains

RISOTTO AI FUNGHI Adelaide Hills mushroom and pea risotto, lightly seasoned
and served with shaved local Parmesan cheese (vegetarian, vegan available) . GF . VEGAN ON REQUEST

SPEZZATINO Rustic hearty Italian bean casserole

**add optional grass fed myponga beef, served on a bed of Polenta

PESCE ARROSTO Local sustainable seafood, baked with Peperonata, heirloom
tomatoes, red capsicum olives and herbs

Sides

ITALIAN POTATO SALAD with our own creamy in house vegan mayonnaise GF . VEGAN

ITALIAN GARDEN SALAD with organic salad leaves, roasted vegetables, olives, capsicum
& ancient village grains including quinoa, buckwheat and millet,
topped with nuts and seeds GF . VEGAN

Dolci

A share platter of assorted sweets of the day, which could include

TORTA DI CARNEVALE indulgent chocolate almond fudge cake served with fresh berries
and Fleurieu cream GF

BAKED RICOTTA CHEESECAKE

LEMON POLENTA TORTA with Adelaide Hills Berry Coulis DF . GF

DOLOMITES STRUDEL Adelaide Hills apples with cinnamon in a flaky pastry
served warm with ice cream VEGAN

