

FRANCESCO'S Osteria

VENETIAN SOUL FOOD

Grazing Table

FROM \$25 PER HEAD WITHOUT CANAPES
FROM \$35 PER HEAD WITH CANAPES

Canapes

TO BE HANDED AROUND BEFORE DINNER/LUNCH
MORE THAN ONE CANAPE PER HEAD CIRCULATING SO NO ONE MISSES OUT!

TORTINA RUSTICA

Savoury Italian tartlets filled with Persian feta and leeks *VEG*

POLENTA CICCETTI

Chargrilled polenta stacks topped with roasted vegetables and house made vegan aioli *GF • VEGAN*

Buffet Dinner

BEAUTIFUL TAPAS STYLE GRAZING TABLE

ANTIPASTO PLATTER *GF & VEGAN ON REQUEST*

Italian prosciutto rolled grissini, house made relishes and dips, frittata, local olives, crusty bread with pinzimonio - olive oil, aged balsamic glaze and sesame dipping salsa

LASAGNA DI ZUCCA

Organic pumpkin, housemade pesto and salted ricotta with layers of fresh pasta *VEG • VEGAN ON REQUEST*

RISOTTO AI FUNGHI

Adelaide Hills mushroom risotto, lightly seasoned and served with shaved local Parmesan cheese *GF • VEGAN ON REQUEST*

POLENTA WITH PEPPERONATA SALSA

Traditional ratatouille vegetable sauce

SPEZZATINO

Rustic hearty Italian bean casserole (add optional grass fed myponga beef) served with wild rice and quinoa *VEGAN ON REQUEST*

CHICKEN PICCATA

Slow-cooked freerange chicken with organic preserved lemons and capers *GF*

PESCE ARROSTO

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

SALT AND PEPPER SQUID (SA)

INSALATA

local organic salad greens with quinoa, black beans and kale *GF • VEGAN*

ITALIAN POTATO SALAD

with housemade vegan mayonnaise *GF • VEGAN*

Dolci - Dessert

TORTA DI CARNEVALE

Indulgent chocolate almond fudge cake served with fresh berries and Fleurieu cream *GF*

LEMON POLENTA TORTA WITH ADELAIDE HILLS BERRY COULIS *DF • GF • VEGAN ON REQUEST*



Both desserts, berry coulis and Fleurieu cream on the buffet table for guests to help themselves to