

FRANCESCO'S SEASONAL MENU

Antipasto misto - 2 people \$18/ 4 people \$30/ 6 people \$40

Mixed platter of dips served with crusty toasted bread and Kalamata Olives - Vegan

Pane - 2 people \$8/ 4 people \$12/ 6 people \$18

Organic artisan bread, served warm with Willunga hills extra virgin olive oil, balsamic glaze, & chilli - Vegan

Arancini \$10 per person

Artisan risotto balls served on a bed of rocket with house made aioli - GF - Vegan

Risotto di Mare \$30

White wine, hint of fresh tomato and garlic pan tossed with local sustainable seafood - GF

Risotto primavera \$25

Creamy Arborio infused with garlic, parsley, sautéed Adelaide hills mushrooms, garden peas and leeks, topped with local parmesan - GF (Vegan on request)

Mediterranean lasagna \$25

Roasted Mediterranean vegetables, layered with brown rice pasta and a dairy free bechamel - GF - Vegan

Piatto Venezia \$30

A slow-food Venetian specialty taking several days to prepare; Baccala` Mantecato (salted creamed codfish) and Sardé in Saor (Venetian-style sardines) served on a bed of polenta - GF

Polenta con Spezzatino \$30

Rustic Village dish of slow-cooked grass-fed Myponga Beef in red wine and pomodoro - GF

Polenta con Polpette \$25

Traditional eggplant balls in a classic tomato herb sugo served with polenta - GF - Vegan

Pasta al piacere \$25

Spaghetti with a choice of traditional regional Italian sauces; pomodoro & olive; lentil bolognese; organic pesto (GF pasta on request + \$2)

Verdure \$14/side \$18/main

Local seasonal vegetables, where possible organic, cooked to tradition and drizzled with Willunga hills extra virgin olive oil - GF -Vegan

Insalata \$12/side \$18/main

Local salad leaves with seasonal vegetables in an Italian Garden salad with house made Willunga olive oil and Balsamic vinaigrette - GF - Vegan

DOLCI - HOME MADE ITALIAN SWEETS ARE OUR SPECIALTY -please ask staff about today's specials

