

Domenica da Franca's

SPUNTINI

House made focaccia <i>PB</i>	8
Roasted garlic oil	
Local olives <i>GFO PB</i>	6
Marinated with orange , rosemary & juniper	

PRIMI

Antipasto- for the table	15
Selection of cured meats, pecorino, whipped ricotta, fig jam, griddled & marinated vegetables, crostini & grissini	
<i>Pair with Clyde Park Rosé</i>	
Kingfish crudo <i>A N GFO</i>	24
Orange, basil, pistachio	
<i>Pair with Mazzini Fiano</i>	
Zucchini involtini <i>GFO</i>	22
Ricotta, tomato, basil	
<i>Pair with Sartori Di Verona Pinot Grigio</i>	

SECONDI

Porchetta di Ariccia <i>GFO</i>	36
Slow roasted pork belly, stuffed with confit garlic, rosemary, sage & fennel seed served with apple mostarda & salsa verde	
<i>Pair with Baie Estate Shiraz</i>	
Agnello arrosto alla Toscana	38
Slow roasted lamb leg with rosemary & garlic served with salsa verde & lamb sugo	
<i>Pair with Santa Cristina Toscana IGT</i>	
Eggplant parmigiana <i>GFO PBO</i>	34
Eggplant, tomato, mozzarella, basil	
<i>Pair with Sartori Di Verona Brolo Di Sotto Valpolicella DOC Classico</i>	

CONTORNI

Roast potatoes <i>GFO PBO</i>	12
Fennel seed, sage & rosemary	
Sauteed spinach & kale <i>GFO PB</i>	12
Toasted pine nuts & raisins	
Dutch carrots <i>GFO PB</i>	12
Hot honey, stracciatella cheese	
Treviso salad <i>GFO PB</i>	8 / 12
Butter lettuce, radicchio, cos lettuce, balsamic & olive oil dressing	
Add-ons 3	
Roasted garlic aioli, hot honey, salmoriglio, salsa verde	

FRESH PASTA

Lasagne al forno	30
Wagyu beef bolognese, bechamel	
<i>Pair with Baie Shiraz</i>	
Risotto ai gemberi A	32
Prawn, carnaroli rice, parsley	
<i>Pair with Villa Maria Cellar Selection Sauvignon Blanc</i>	
Pasta e Ceci <i>PBO</i>	28
Fusilli, chickpea, tomato, rosemary, pecorino	
<i>Pair with Fratelli Nistri Chianti DOCG</i>	
Gluten free pasta option available upon request	

PIZZA 12" SOURDOUGH

Caponata <i>PBO</i>	26
Eggplant, tomato, black olives, capers, mozzarella	
<i>Pair with Baie Estate Shiraz</i>	
Emiliana <i>N</i>	30
Prosciutto, stracciatella, pistachio	
<i>Pair with Sartori Di Verona Brolo Di Sotto Valpolicella DOC Classico</i>	
Diavola	28
Salame piccante, hot honey, capsicum ,tomato, mozzarella	
<i>Pair with Baie Estate Shiraz</i>	
Carnivora	28
Salame sopressa, Italian sausage, pancetta, tomato, mozzarella	
<i>Pair with Santa Cristina Toscana IGT</i>	
Gamberi al salmoriglio A	30
Prawn, cherry tomato, mozzarella, salmoriglio	
<i>Pair with Sartori Di Verona Pinot Grigio Delle Venezie DOC</i>	
Margherita <i>PBO</i>	22
Tomato, mozzarella, basil, olive oil	
<i>Pair with Fratelli Nistri Chianti DOCG</i>	
Calzone napoletano	24
Ricotta, mozzarella, tomato, basil	
<i>Pair with Santa Cristina Toscana IGT</i>	
Add-ons	
Anchovy 4 Salame sopressa 6 Prosciutto 7 Salame piccante 6	
Gluten free pizza option available upon request	

IL DOLCE

Tiramisu	16
Savoardi, mascarpone cream, espresso, marsala, cocoa	
Crostata di mele	16
Apple tart, rosemary & apricot glaze, vanilla gelato	
Panna cotta al mascarpone <i>GFO</i>	16
Orange, aerated chocolate	
Semifreddo <i>N PB</i>	16
Aquafaba & cashew semifreddo, blood plum & sumac ripple, Sea salt & almond crumble	
Cheese selection	
Served with crispy lingue di suocera cracker, cotognata (quince paste), granny smith apple	
<ul style="list-style-type: none"> Pinna capra sarda 14 Canestrato pecorino 14 Gorgonzola dolce 14 Fontalmauri fontina 14 	
Cheese board selection (any two)	22

MANGIA!

Available for tables of 2 or more

\$80 pp

SPUNTINI

House made focaccia
Local olives

PRIMI

Antipasto- for the table

PASTA

Lasagne al forno
Treviso

SECONDI

Porchetta di Ariccia *GFO*

Roast potatoes *GFO*
Sauteed spinach & kale *GFO PB*
Dutch carrots *GFO PB*

IL dolce +12pp

choose any dessert from the menu