

**FRANCESCO'S MENU  
PRIMAVERA / ESTATE**



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## ANTIPASTO AND SIDES

**PANE** 6 pp  
ORGANIC CIABATTA, WILLUNGA HILLS **gfo + 2**  
OLIVE OIL, BALSAMIC GLAZE, CHILLI

**WILLUNGA HILLS OLIVES** 8  
ORGANIC OLIVES, MARINATED IN **gf**  
FRESH THYME, ROSEMARY & LEMON

**INSALATA DI STAGIONE** 14  
LOCALLY GROWN GREENS, THINLY **gf**  
SLICED FENNEL, WALNUTS, SEASONAL  
PEAR, DILL, WILLUNGA OLIVE OIL

**CICCHETTI** **gf**  
CHARGRILLED POLENTA WITH:  
• BACCALA MANTECATO  
• SARDINES, ONIONS, PINENUTS  
• PUMPKIN & GARLIC PUREE

\$5 per piece

**ARANCINI** 10  
POMODOO RISOTTO BALLS **gf**  
ROCKET, HOUSE AIOLI

**BURRATA** 20  
HAND MADE ARTISAN BURRATA, **gfo**  
MCLAREN VALE OXHEART TOMATOES,  
ORIGANO, WILLUNGA OLIVE OIL,  
TOASTED ORGANIC CIABATTA

**FINOCCHIO** 14  
BRAISED FENNEL, PAN FRIED BROCCOLINI, **gf**  
GARLIC, PARSLEY , ROASTED ONIONS

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GARLIC, PARSLEY , ROASTED ONIONS

## PASTA AND GNOCCHI

<b>MARINARA</b> TRADITIONAL SPAGHETTI, LOCAL SEAFOOD, VINO BIANCO GARLIC, PARSLEY	32 <b>gfo</b>
<b>PESTO</b> PAPPARDELLE OR GNOCCHI, BASIL, PINE NUTS, EXTRA VIRGIN OLIVE OIL, CHERRY TOMATOES	28 <b>gfo</b>
<b>POMODORO</b> PAPPARDELLE OR GNOCCHI, HOUSE MADE TOMATO SUGO, WILLUNGA OLIVES, CHILLI	26 <b>gfo</b>
<b>RAGU DI MANZO</b> PAPPARDELLE OR GNOCCHI, GRASS FED FLEURIEU BEEF, OLIVES, POMODORO, VINO ROSSO, ARTISAN BUTTER, OLIVE OIL	32 <b>gfo</b>

## LASAGNE

<b>LENTICCHIE</b> RUSTIC LENTIL RAGU, ZUCCHINI, POMODORO, OLIVES	28 <b>gfo</b>
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## PASTA AND GNOCCHI

<b>MARINARA</b> TRADITIONAL SPAGHETTI, LOCAL SEAFOOD, VINO BIANCO GARLIC, PARSLEY	32 <b>gfo</b>
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## RISOTTO

### MARE

LOCAL SEAFOOD, VINO BIANCO  
GARLIC, PARSLEY

30  
**gfo**

### CREMA DI ASPARAGI

SPRING GREEN INFUSED  
RISOTTO, WITH FENNEL, LEEK  
& ASPARAGUS

30  
**gf**

\*\*optional pancetta added +\$2

## POLENTA

### POLPETTE DI MELANZANE

EGGPLANT BALLS, HOUSE MADE  
TOMATO SUGO

28  
**gf**

### SPEZZATINO

SLOW COOKED PASTURE RAISED  
FLEURIEU BEEF, VINO ROSSO, POMODORO

30  
**gf**

## RISOTTO

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LOCAL SEAFOOD, VINO BIANCO  
GARLIC, PARSLEY

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### SPEZZATINO

SLOW COOKED PASTURE RAISED FLEURIEU  
BEEF, VINO ROSSO, POMODORO

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**gf**

# MENU VEGANO

## ANTIPASTO AND SIDES

### PANE

ORGANIC CIABATTA, WILLUNGA HILLS  
OLIVE OIL, BALSAMIC GLAZE, CHILLI

5 pp  
**gfo + 2**

### WILLUNGA HILLS OLIVES

ORGANIC OLIVES, MARINATED IN  
FRESH THYME, ROSEMARY & LEMON

5  
**gf**

### INSALATA DI STAGIONE

LOCALLY GROWN GREENS, THINLY  
SLICED FENNEL, WALNUTS, SEASONAL  
PEAR, DILL, WILLUNGA OLIVE OIL

14  
**gf**

### CICCHETTI

CHARGRILLED POLENTA WITH :  
PUMPKIN, GARLIC PUREE, MICROGREENS

5 ea  
**gf**

\$5 per piece

### ARANCINI

POMODOO RISOTTO BALLS  
ROCKET, HOUSE AIOLI

10  
2pcs  
**gf**

### FINOCCHIO

BRAISED FENNEL, PAN FRIED BROCCOLINI,  
GARLIC, PARSLEY , ROASTED ONIONS

14  
**gf**

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28  
**gfo**

### POMODORO

PAPPARDELLE OR GNOCCHI, HOUSE MADE TOMATO SUGO, WILLUNGA OLIVES, CHILLI

26  
**gfo**

## LASAGNE

### LENTICCHIE

RUSTIC LENTIL RAGU, ZUCCHINI, POMODORO, OLIVES

28  
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## RISOTTO

### CREMA DI ASPARAGI

SPRING GREEN INFUSED RISOTTO, WITH FENNEL, LEEK & ASPARAGUS

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## POLENTA

### POLPETTE DI MELANZANE

EGGPLANT BALLS, HOUSE MADE TOMATO SUGO

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EGGPLANT BALLS, HOUSE MADE TOMATO SUGO

28  
**gf**

## DOLCI

**DOLOMITES STRUDEL** 12  
MCLAREN VALE APPLES, LEMON,  
SPICES, ARTISAN FILO, RAW SUGAR  
**vegan on request**

**LEMON POLENTA TORTA** 12  
SPRAY FREE LEMONS, MAIZE, FARINA O,  
POLENTA, RAW SUGAR, COCONUT  
**vegan on request**

**CHOCOLATE FUDGE SOUFFLE`** 14  
MELTED CACAO, GF FARINA,  
RAW SUGAR  
**gf**  
**vegan on request**

**TORTA DI CARNEVALE** 12  
CHOCOLATO FONDENTE, CACAO,  
GF FARINA O, BUTTER,  
FREE RANGE EGGS, RAW SUGAR  
**gf**

**All sweets are served with  
locally made ice cream**

## AFFOGATO

**ESPRESSO** 7  
TRADITIONAL ESPRESSO OVER GELATO  
**gf**

**CON LIQUORE** 15  
ADD A SHOT OF LIQUER  
**gf**  
**vegan on request**

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