

# francesca.

## *starters.*

- Grissini wrapped in prosciutto 16
- Marinated olives 15
- Burrata with figs, honey, pecan and mint 28
- Seared Scallop, tawaka mushroom, parsnip puree, blood orange butter, chilli 33
- Ruakaka Kingfish crudo and pickled green strawberries, fennel, chilli 27
- Beef carpaccio with white anchovy, capers, shallots, horseradish aioli 24
- Lamb croquettes fried with fontal cheese, wild honey and mint sauce 20
- Sweet corn with chilli butter and pecorino 14

## *mains.*

- Baked Gnocchi with napoli sauce, cherry tomatoes, basil and stracchino 38
- Pasta casarecce, oyster mushrooms in marsala cream sauce, parmesan, crème fraiche 38
- Risotto nero, octopus, clams, nduja, bisque tuile 45
- Pasta rigatoni, slow-cooked short rib ragu, pangrattato, parmesan 40
- Gnocchi with braised beef cheek, gremolata and pecorino 39
- Pasta bucatini, 'Royalburn' lamb's heart, kidney, and liver Bolognese, lamb bacon, pecorino, chili 41
- 400g Big Glory Bay Salmon, bisque, beurre blanc, fennel salad 65

## *sides.*

- Pear & gorgonzola salad, mixed greens, toasted walnuts 19
- Brussel Sprouts, spicy tomato sugo, black olives, capers 17
- Balloon bread, sea salt 9
- Fries with sea salt, smoked chilli 'ketchup' 13

## *pizze.*

- Margherita, tomato sugo, mozzarella, basil 28
- Funghi, mushrooms, mozzarella, parmesan, cream fraiche 30
- Cotto, tomato sugo, mozzarella, champagne ham, goats' cheese, baby spinach 29
- Quattro formaggi, gorgonzola, mozzarella, parmesan, fontal, creme fraiche, thyme 30
- Salami spianatta, tomato sugo, mozzarella, red onion, red peppers, kalamatas olives, honey 31
- 'Royalburn' lamb finocchio, tomato sugo, mozzarella, nduja, smoked caciocavallo, chive 33
- Prosciutto, tomato sugo, mozzarella, sundried tomato, parmesan, balsamic, rocket 33

\*Locals Lunch \$29 12pm - 2,30pm daily - Ask your waiter for details\*

\*if you have any allergies please let us know, vegan cheese, gf pizza bases and pasta available +4