

francesca.

starters.

- Marinated olives 15
- Breadsticks wrapped in prosciutto 16
- Wood fire beets, goat cheese, macadamia 24
- Pumpkin 'Panzenada', mascarpone, sage, mozzarella, pine nuts 12
- Seared Scallop, enoki mushroom, parsnip puree, blood orange butter, chilli 33
- Venison carpaccio, granny smith apple, whisky sauce, walnuts, horopito 24
- Lamb croquettes fried with fontal cheese, wild honey, and mint sauce 20

mains.

- Baked Gnocchi with napoli sauce, cherry tomatoes, basil, stracchino 38
- Pasta casarecce, Jerusalem artichokes, sage butter, black garlic, hazelnut 36
- Risotto nero, octopus, Cloudy Bay clams, nduja, squid ink, bisque tuile 45
- Pasta rigatoni, slow-cooked short rib, pangrattato, parmesan 40
- Gnocchi with braised beef cheek, gremolata, and pecorino 39
- Pasta pappardelle, pork ragu, tomato, crispy sage, parmesan 41
- Market fish, bisque, beurre blanc, fennel salad M.P

sides.

- Pear & gorgonzola salad, mixed greens, toasted walnuts 19
- Brussel sprout gratin, guanciale, parmesan 17
- Balloon bread, sea salt, garlic 9
- Fries with sea salt, smoked chilli 'ketchup' 13

pizze.

- Margherita, tomato sugo, mozzarella, basil 28
- Funghi, oyster & porcini mushrooms, mozzarella, cream fraiche, fontina 30
- Scampi, cream fraiche, mozzarella, fennel, garlic, parmesan, chilli, lemon 37
- 7 cheese calzone, gorgonzola, mozzarella, parmesan, fontal, pecorino, taleggio, provolone, tomato 30
- Salami spianatta, tomato sugo, mozzarella, red onion, red peppers, kalamata olives, honey 31
- 'Housemade' lamb sausage, potato, wild broccoli, mozzarella, provolone, garlic 33
- Prosciutto, tomato sugo, mozzarella, taleggio, 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, NGP pizza bases and pasta available +4