

# FRANCESCO'S Osteria

VENETIAN SOUL FOOD

ALL MAINS ARE  
SERVED WITH  
LOCAL BIODYNAMIC  
SALAD LEAVES AND  
SEASONAL VEGETABLES

*Pane* FOR 2 \$6 FOR 4 \$10 FOR 6 \$12

**PINZIMONIO** Traditional Italian "cucina povera" crusty bread served with Willunga Hills organic extra virgin olive oil infused with chillies and caramelized balsamic vinegar

*Antipasto* FOR 2 \$18 FOR 4 \$30 FOR 6 \$40

**CICCHETTI MISTI** Venetian street food: crostini, polenta stacks and polpette GF ON REQUEST

**ANTIPASTO MISTO** Mixed antipasto platter of dips, olives, peperonata, eggplant caponata, crusty bread GF ON REQUEST

**MEDITERRANEAN PLATTER** Organic salad leaves with our own tofu, Persian Feta, local kalamata olives, capers, roasted capsicum & ancient village grains including quinoa, buckwheat and millet, topped with nuts and seeds

*Minestra* \$14

## MINESTRA DI FAGIOLI

Venetian Bean Soup of Italian borlotti beans, creamed with local extra virgin Willunga olive oil, served with organic greens and organic artisan crusty bread GF ON REQUEST

## Pasta

**POMODORO CON OLIVE** Our family's own sugo recipe of tomato, Mediterranean herbs, onion, local kalamata olives and Willunga Hills extra virgin olive oil \$20

**PESTO** Organic Adelaide Hills basil leaves smashed with pine nuts and extra virgin olive oil, then pan tossed with heirloom baby tomatoes \$25

**SUMMER PASTA** Pan tossed organic zucchini ribbons, baby spinach, heirloom tomatoes, capers, olives, garlic and Willunga Hills extra virgin olive oil. Optional chilli oil \$25

GLUTEN FREE PASTA  
/ PULSE PASTA \$2

## Lasagna

**MEDITERRANEAN LASAGNA** Roasted Mediterranean vegetables layered with brown rice pasta and a dairy free bechamel, topped with a classic tomato & olive sugo GF \$25

## Risotto

**RISOTTO DI PRIMAVERA** creamy arborio infused with garlic parsley, sauteed Adelaide Hills mushrooms, leeks and peas GF \$25

## Polenta

**POLENTA CON FUNGHI** Popular dish of the Dolomites region with sauteed Adelaide Hills mushrooms with a side of peperonata GF \$25

**POLPETTE DI MELANZANE** Breaded eggplant balls served with our family's own tomato sugo recipe GF \$22

# Vegana

VEGAN

PLEASE REMIND OUR WAITING STAFF  
WHEN ORDERING FROM THE VEGAN MENU

## Verdure di Stagione

**VERDURE COTTE** Mixed platter of vegetables cooked according to season & tradition \$16

**INSALATA** Mixed platter of salads using local sustainable, where possible organic \$16

## Dolci

HOME MADE ITALIAN SWEETS  
ARE OUR SPECIALTY, PREPARED  
DAILY ACCORDING TO THE  
SEASONS AND THE WHIMS  
OF THE CHEF

Please ask our waiting staff  
about today's dessert specials

# FRANCESCO'S *Osteria* VENETIAN SOUL FOOD

*To learn more about francesco's osteria,  
francesco's cichetti and event catering,  
please visit our website:*

[WWW.FRANCESCOSOSTERIA.COM.AU](http://WWW.FRANCESCOSOSTERIA.COM.AU)

## Meet our Producers

### VEGGIES

**NGERINGA BIODYNAMIC PRODUCE** / Adelaide Hills  
Certified organic

**VILLAGE GREENS OF WILLUNGA** / Fleurieu Peninsula  
Certified organic

**WAGTAIL URBAN FARMS** / Warradale  
Certified organic

**O'HALLORAN HILL FRUIT AND VEG** / McLaren Vale  
Local produce

### PASTA

**SAN REMO** / Windsor gardens  
Certified organic / Artisan / GF available

**L'ABRUZZESE** / Glynde  
Certified organic / Artisan / GF available

### ICECREAM

**LIVE A LITTLE ARTISAN GELATO** / Adelaide  
Certified Organic / Vegan

**WE SUPPORT LOCAL PRODUCERS AND  
SUSTAINABLE BUSINESSES TO BRING THE BEST  
POSSIBLE INGREDIENTS (OFTEN ALSO ORGANIC) TO  
YOUR TABLE, WITH A SPECIAL EMPHASIS ON THE  
AMAZING PRODUCE OF THE FLEURIEU PENINSULA**

### BREAD

**LOST LOAF ARTISAN BREAD** / Plant 4  
Bowden

Certified organic / Artisan

**TURKISH DELIGHTS BAKERY** / Torrensville  
Certified organic / Artisan

**ALBY'S GLUTEN FREE BAKERY** / Flinders Park  
Artisan / GF

**DYER'S BAKERY** / Blackwood  
Hand-crafted wood oven sourdough

### COFFEE

**DE ANGELO** / Thebarton  
Certified organic / Fair-trade / 100%  
Arabic

### TEA

**THE TEA CATCHER** / Adelaide  
The freshest and best teas sourced from  
the best tea gardens in India, Nepal, Japan,  
China, Taiwan, Sri Lanka and more /  
Certified organic / Artisan

**ISLAND CHAI** / Tasmania  
Sugar free / Gluten free / Vegan

