

Di Francesco

CUCINA

SHARED SET MENU \$70 PP

ANTIPASTI

MIXED OLIVES (V) - (SHARED)
SELECTION OF MARINATED OLIVES

PINSA ROMANA (V) - (SHARED)
ROSEMARY, EVOO

PROSCIUTTO & BURRATA - (SHARED)
PROSCIUTTO DI PARMA, BURRATA, EVOO, BASIL

ARANCINI (V) - (INDIVIDUAL)
CRUMBED SICILIAN RICE BALLS, TRUFFLE & MUSHROOM RAGU,
MOZZARELLA, PARMESAN TRUFFLE SAUCE

POLPETTE AL SUGO - (INDIVIDUAL)
BEEF MEATBALLS, SUGO AL POMODORO, GRANA PADANO D.O.P.

SHARED MAINS

CHOOSE 2 PASTA AND 2 PINSA

PASTA

TAGLIOLINI FRUTTI DI MARE (A) (+\$5 PP)
KING PRAWNS, CALAMARI, SPRING BAY MUSSELS, VONGOLE,
WHITE WINE, CHERRY TOMATOES, CHILI, GARLIC, EVOO

PAPPARDELLE RAGU D'AGNELLO
SLOW COOKED LAMB RAGU, RICH TOMATO SAUCE, RICOTTA SALATA

SPAGHETTI ALLE VONGOLE (A)
SPAGHETTI WITH CLAMS, WHITE WINE, GARLIC, CHILI, LEMON EVOO, PARSLEY

GNOCCHI CON STRACOTTO DI MANZO
SLOW BRAISED BEEF RAGU, RICH TOMATO AND RED WINE SAUCE,
BASIL, PECORINO

AGNOLOTTI BURRO & SALVIA (V)
SPINACH AND RICOTTA FILLED, BUTTER AND SAGE SAUCE

PINSA

MARGHERITA (V)
SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, EVOO

CALABRESE
SAN MARZANO TOMATO, FIOR DI LATTE, HOT SALAMI, ROCKET

CAPRICCIOSA
SAN MARZANO TOMATO, FIOR DI LATTE, OLIVES,
PROSCIUTTO COTTO (HAM), MUSHROOM

ORTOLANA (V)
SAN MARZANO TOMATO, FIOR DI LATTE,
MIXED ROASTED VEGGIES (EGGPLANT, ZUCCHINI, ONION, CAPSICUM)

POLPETTONA (+\$5 PP)
SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, MEATBALLS, PARMESAN

DESSERT

TIRAMISU AL LIMONCELLO
SAVOIARDI - RICOTTA - MASCARPONE - LIMONCELLO

TORTA AL CIOCCOLATO
CHOCOLATE SAUCE - CRUMBLE

ADD SHARING MAINS & SIDES + \$25 PP

RIB EYE ALLA GRIGLIA
300G CHARRED GRASS FED RIB EYE, RED WINE JUS,
TOSSED TUSCAN CABBAGE, DUTCH CARROTS

BARRAMUNDI AMALFITANO (A)
BARRAMUNDI, TOMATO, OREGANO, GARLIC, CHILI,
BLACK OLIVES, CAPERS, BASIL, EVOO

CHIPS (V/VG)
FRENCH FRIES, KETCHUP & CHILI AIOLI

INSALATA MISTA (V/VG)
MIXED LEAF SALAD, LEMON DRESSING, PICKLED ONION, EVOO

FEED ME MENU \$75 PP

EXPERIENCE OUR FEED ME MENU.
A CHEF SELECTION OF OUR MOST
POPULAR DISHES THAT SHOWCASE
THE PURE ITALIAN SPIRIT OF
DI FRANCESCO CUCINA

- MINIMUM 4 PEOPLE
- ENTIRE TABLE MUST PARTICIPATE

 [DIFRANCESCO.CUCINA](#)

 [DIFRANCESCOCUCINA](#)

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES. WHILE WE WILL ENDEAVOUR TO ACCOMMODATE REQUESTS FOR SPECIAL MEALS FOR CUSTOMERS WHO HAVE FOOD ALLERGIES OR INTOLERANCES, WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS. THIS IS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

V: VEGETARIAN, VG: VEGAN, A: CONTAINS ALCOHOL | ALL OUR PIZZA BASES ARE VEGAN |

GLUTEN FREE GNOCCHI & PENNE AVAILABLE ON REQUEST \$5 EXTRA | VEGAN CHEESE AVAILABLE ON REQUEST \$5 EXTRA | PUBLIC HOLIDAY SURCHARGE APPLIES -15% | ALL OUR STAFF ARE PAID ACCORDINGLY | CARD SURCHARGE APPLIES | 10% SUNDAY SURCHARGE APPLIES

IF YOU'RE LOOKING FOR A STUNNING EVENT SPACE OR LARGE GROUP DINING EXPERIENCE WITH AN ABUNDANCE OF INCREDIBLE FOOD, ENQUIRE TODAY! SET MENU REQUIRED FOR BOOKINGS 13+
PRIVATEEVENTS@CROWNMELBORNE.COM.AU (03) 9292 5535

THANK YOU FOR DINING WITH US