

***“LIFE
IS A
COMBINATION
OF
MAGIC
AND
PASTA”***

Federico Fellini - Film Director & Screenwriter

CUCINA
BY

A stylized, white, handwritten signature of Johnny Di Francesco, consisting of a series of fluid, connected strokes.

JOHNNY DI FRANCESCO

Di Francesco

CUCINA

ANTIPASTI

CROCCHETTE - 16

CRUMBED PUMPKIN CROQUETTES, GORGONZOLA SAUCE AND HAZELNUTS

MIXED OLIVES (V) - 14

SELECTION OF MARINATED OLIVES

PINSA ROMANA (V) - 14

ROSEMARY, EVOO

SEPIE E FAGIOLI - 17

SLOW BRAISED SEPIA RAGU, CANNELLINI BEANS, GARDEN PEAS, HERBS, CROUTON

LENTICCHIE & SALSICCE - 16

LENTIL STEW, SAGE, ONIONS AND ITALIAN SAUSAGE

PROSCIUTTO & BURRATA - 28

PROSCIUTTO DI PARMA, BURRATA, EVOO, BASIL

ARANCINI (V) - 17

CRUMBED SICILIAN RICE BALLS, TRUFFLE & MUSHROOM RAGU, MOZZARELLA, PARMESAN TRUFFLE SAUCE

POLPETTE AL SUGO - 22

BEEF MEATBALLS, SUGO AL POMODORO, GRANA PADANO D.O.P

FRITTO MISTO - 30

FLASH FRIED CALAMARI, PUMPKIN, EGGPLANT, ZUCCHINI, PRAWNS AND WHITE BAIT

PASTA

TAGLIOLINI FRUTTI DI MARE (A) - 42

KING PRAWNS, CALAMARI, SPRING BAY MUSSELS, VONGOLE, WHITE WINE, CHERRY TOMATOES, CHILI, GARLIC, EVOO

PAPPARDELLE RAGU D'AGNELLO - 37

SLOW COOKED LAMB RAGU, RICH TOMATO SAUCE, RICOTTA SALATA

SPAGHETTI ALLE VONGOLE (A) - 35

SPAGHETTI WITH CLAMS, WHITE WINE, GARLIC, CHILI, LEMON EVOO, PARSLEY

GNOCCHI CON STRACOTTO DI MANZO - 38

SLOW BRAISED BEEF RAGU, RICH TOMATO AND RED WINE SAUCE, BASIL, PECORINO

PASTA & FAGIOLI (V) - 35

SOUTHERN ITALIAN TRADITIONAL BEANS STEW, GARLIC, ROSEMARY, EVOO

AGNOLOTTI BURRO & SALVIA (V) - 36

SPINACH AND RICOTTA FILLED, BUTTER AND SAGE SAUCE

RISOTTO FUNGHI (V) - 36

MIXED MUSHROOMS RISOTTO, TRUFFLE BUTTER, PARMESAN, PARSLEY

PINSA

MARGHERITA (V) - 25

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, EVOO

CALABRESE - 29

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

CAPRICCIOSA - 29

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

ORTOLANA (V) - 28

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

RUSTICHELLA - 30

SAN MARZANO TOMATO, FIOR DI LATTE, ROASTED CAPSICUM, PORK SAUSAGE, ONIONS

TARTUFONA (V) - 30

FIOR DI LATTE, TRUFFLE CREAM, MUSHROOMS, PARMESAN, BALSAMIC

POLPETTONA - 35

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, MEATBALLS, PARMESAN

SECONDI

SPEZZATINO NAPOLETANO - 38

8 HRS SLOW COOKED BEEF, PEAS, POTATOES, EVOO

RIB EYE ALLA GRIGLIA - 57

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

BARRAMUNDI AMALFITANO (A) - 40

BARRAMUNDI, TOMATO, OREGANO, GARLIC, CHILI, BLACK OLIVES, CAPERS, BASIL, EVOO

SIDES

CHIPS (V/VG) - 15

FRENCH FRIES, KETCHUP & CHILI AIOLI

SPINACI (V/VG) - 15

PAN TOSSED SPINACH, CHILI, GARLIC, LEMON

PISELLI E PANCETTA - 15

GARDEN PEAS, SHALLOTS AND "NINO'S" PANCETTA

INSALATA MISTA (V/VG) - 15

MIXED LEAF SALAD, LEMON DRESSING, PICKLED ONION, EVOO

 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@CROWNELBOURNE.COM.AU (03) 9292 5535

THANK YOU FOR DINING WITH US