

ANTIPASTI (To share)

ARANCINI(V)

Crumbed Rice Balls, Truffle & Mushroom Ragu, Mozzarella & Parmesan Truffle Sauce

MIXED OLIVES

Selection of Marinated Olives

PINSA ROMANA

Rosemary & EVOO

POLPETTE AL SUGO

Beef Meatballs, Sugo al Pomodoro & Grana Padano D.O.P.

PROSCIUTTO & BURRATA

Prosciutto Di Parma, Burrata, Basil & EVOO

PASTAS & PINSAS (To share - Served with Chips and Rocket Salad)

AGNOLOTTI BURRO & SALVIA(V)

Spinach & Ricotta Filled, Butter & Sage Sauce

CAPRICCIOSA

San Marzano Tomato, Fior di Latte, Olives, Prosciutto Cotto(Ham) & Mushroom

GNOCCHI BOLOGNESE

Homemade Potato Gnocchi, Traditional Beef Ragu & Grana Padano D.O.P.

MARGHERITA

San Marzano Tomato, Fior di Latte, Basil & EVOO

DOLCI (To share)

TIRAMISU AL LIMONCELLO(A)

Savoardi, Ricotta, Mascarpone & Limoncello

TORTA AL CIOCCOLATO

Warm Flourless Chocolate Cake, Chocolate Sauce & Chocolate Crumb

FOOD ALLERGY STATEMENT

Please notify your waiter for any allergens. While Di Francesco Cucina will endeavor to accommodate 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.