

FRANCESCO'S
cicchetti
VENETIAN SOUL FOOD

Mediterranean Banquet

SIT DOWN DINNER MENU

HANDMADE ITALIAN FOOD USING LOCAL, SUSTAINABLE PRODUCE

Mediterranean Banquet

SIT DOWN DINNER MENU



Pricing

VARIES DEPENDING ON DISHES AND QUANTITY OF FOOD

MIN 30 PEOPLE

\$57 PER HEAD

SIMPLE ANTIPASTO + 2 SECONDİ + 3 SIDES

\$65 TO \$75 PER HEAD

**ANTIPASTO OR CANAPES + 2 PRİMİ + 2 SECONDİ
+ 3 SIDES + DOLCI**

\$75 TO \$79 PER HEAD

**CANAPES + ANTIPASTO + 2 PRİMİ
+ 2 SECONDİ + 3 SIDES + DOLCI**

CHILDREN'S MENU

\$25 PER HEAD

PRICES EXLUDING GST

**VIEW
SAMPLE MENUS
on
PAGES 7 - 10**

Antipasto

SERVED ON GRAZING BOARDS

SIMPLE ANTIPASTO

Warm Artisan bread, local olives, organic Willunga olive oil & rosemary dipping bowl

FULL ANTIPASTO (CHOICE OF 7 ITEMS)

Eggplant caponata; grilled capsicum; house made dips; Calabrese salami; San Danielle prosciutto; local or imported cheeses - provolone, peppercorn pecorino, Hamilton Brie; rosemary pita crisps; local olives; pickles; artichoke halves; dolmades

ALWAYS INCLUDED

Warm bread, butter OR olive oil & balsamic dipping bowl

Primi **ENTREE**

SERVED ON SHARING PLATTERS

- ♦ Burrata Caprese Salad - local Fleurieu Burrata with heirloom tomatoes OR roasted winter root vegetables, organic basil pesto, extra virgin Willunga olive oil
- ♦ Arancini balls with house made aioli dipping sauce (GF)
- ♦ Salt and pepper squid with house made aioli dipping sauce
- ♦ Risotto Primavera - Adelaide Hills mushrooms and peas with parmesan (VEGETARIAN) (VEGAN AVAILABLE)
- ♦ Risotto Mare - our specialty, creamy arborio rice infused with garlic and parsley, local seafood and a dash of white wine (GF)
- ♦ Agnolotti - artisan ravioli with butter, walnut and sage sauce OR classic tomato sugo (VEGETARIAN)
- ♦ Gnocchi verde -artisan gnocchi with organic basil & pine nut pesto (VEGETARIAN) (VEGAN AVAILABLE)
- ♦ Gnocchi Carne -artisan gnocchi with slow cooked pork, fennel and white wine ragu
- ♦ Pasta al piacere - artisan hand rolled fresh fusilli with a choice of traditional sauces (VEGAN & VEGETARIAN OPTIONS AVAILABLE)

Secondi **MAINS**

SERVED ON SHARING PLATTERS

MEAT OR SEAFOOD MAINS

- ♦ Guanciale – organic beef cheeks slow cooked 5 hrs in Barossa Valley Shiraz, served on a bed of creamy mashed potatoes (GF)
- ♦ Beef Tagliata – salt and pepper crusted scotch fillet, medium/rare roasted and served on a bed of rucola with tomato and herb gremolata and salsa verde (GF)
(CAN BE ALSO SERVED WITH POTATO MASH AND RED WINE JUS)
- ♦ Chicken Involtini – tender chicken breast rolled with pancetta, spinach and herbed mozzarella (GF)
- ♦ Chicken Tagliata – marinated char grilled chicken breast, cut into tender fillets and served on a bed of baby spinach and rocket drizzled with salsa verde and heirloom cherry tomatoes (GF)
- ♦ Pesce – King fish or other sustainable white fillets roasted with peperonata, olives and capers, served with house made aioli (GF)
- ♦ Salmone – Atlantic salmon, oven roasted and topped with tomato and herb gremolata, served with house made wild rocket aioli

SCOTCH FILLET AND SEAFOOD MAINS EXTRA \$2 PER HEAD (EACH MAIN)

VEGETARIAN / VEGAN MAINS

- ♦ Lasagna di Zucca – Organic pumpkin, pesto and salted Ricotta Cheese with layers of fresh pasta (VEGETARIAN)
- ♦ Mediterranean Lasagna – Roasted local vegetables layered with brown rice pasta and plant based bechamel (GF) (VEGAN)
- ♦ Mediterranean black-eyed pea burgers on a roasted sweet potato crostini, topped with caramelised red onion relish and housemade aioli (GF) (VEGAN)
- ♦ Polenta con Polpette di Melanzane – Breaded eggplant balls served with our family's own tomato sugo recipe, on a bed of polenta (GF) (VEGAN)
- ♦ Cannelloni Verdi – Organic spinach, leek and three cheese baked in house made tomato sugo
- ♦ Cannelloni ai Funghi – Adelaide hills Mushrooms with local ricotta and Parmesan baked in house made tomato sugo
(VEGAN TOFU AND MUSHROOM RICOTTA AVAILABLE)

Sides

- ♦ Insalata - Traditional Italian Garden Salad (GF)
- ♦ Roasted rosemary baby potatoes(GF)
- ♦ Blanched broccolini
- ♦ Italian Potato Salad (GF)
- ♦ Roasted Mediterranean Vegetables - eggplant, pumpkin, zucchini, red onion, tomato with oliveoil with mediterranean herbs and spices
- ♦ Seasonal greens cooked Italian Style with extra virgin olive oil (GF)
- ♦ Warm artisan ciabatta bread with rocket and parmesan pesto

Children's Menu

CHOOSE 2 ITEMS

- ♦ PanKo Chicken with dipping sauce
- ♦ Lasagna (meat or vegetarian)
- ♦ Pasta with a classic napolitana sauce
- ♦ Patatine - shoestring fries
- ♦ Child friendly crudite with carrot straws, cherry tomatoes and cucumber

Dolci **DESSERT**

- ♦ Torta di Carnevale- indulgent chocolate almond fudge cake served with fresh berries and Fleurieu cream (GF) (VEGAN AVAILABLE)
- ♦ Tiramisu` - traditional Northern Italian dessert of coffee mascarpone and sponge fingers
- ♦ Panna Cotta - Fleurieu cream & cinnamon dessert with Adelaide Hills berry coulis (GF)
- ♦ Lemon Polenta Torta with Adelaide Hills Berry Coulis (GF) (VEGAN AVAILABLE)
- ♦ Dolcetti - Italian petit fours of cannoli, sfogliatine, tartlets etc.

CAN ALSO BE CELEBRATION CAKE GARNISHED
WITH BERRIES AND CREAM

Wedding Cakes

Cake cutting and plating can be charged by itself or incorporated into the dessert platters, decorated with fresh berries



Sample Menus

SAMPLE MENU

@ \$59 PER HEAD

ANTIPASTO

- ♦ Warm bread, local olives, extra virgin olive oil and balsamic glaze dipping sauce

MAINS

- ♦ Hand rolled gnocchi with veal ragu, topped with shaved pecorino
- ♦ Chicken Tagliata – marinated char grilled chicken breast, cut into tender fillets and served on a bed of baby spinach and rocket drizzled with salsa verde and heirloom cherry tomatoes (GF)

SIDES

- ♦ Insalata – Traditional Italian Garden Salad (GF)
- ♦ Roasted rosemary baby potatoes (GF)
- ♦ Blanched broccolini (GF)

CELEBRATION CAKE

Cut up by Francesco's, garnished with fresh berries

PRICES EXLUDING GST

SAMPLE MENU

@ \$65 PER HEAD

ANTIPASTO

- ♦ Warm bread, local olives, extra virgin olive oil and balsamic glaze dipping sauce

ENTREE

- ♦ Traditional risotto balls served with house made vegan aioli (GF)
- ♦ Salt and pepper squid with house made aioli dipping sauce

MAINS

- ♦ Guanciaie – organic beef cheeks slow cooked 5 hrs in Barossa Valley Shiraz, served on a bed of creamy mashed potatoes (GF)
- ♦ Cheesy mushroom and ricotta Cannelloni topped with a classic tomato sugo (VEGETARIAN)

SIDES

- ♦ Insalata – Traditional Italian Garden Salad (GF)
- ♦ Roasted rosemary baby potatoes (GF)

DESSERT

- ♦ Torta Carnevale– indulgent chocolate almond fudge cake served with fresh berries and Fleurieu cream (GF) (VEGAN AVAILABLE)

PRICES EXLUDING GST

SAMPLE MENU

@ \$75 PER HEAD

CANAPES PASSED AROUND DURING PRE DINNER DRINKS

- ♦ Traditional risotto balls served with house made vegan aioli (GF)

ANTIPASTO

- ♦ Warm bread, local olives, extra virgin olive oil and balsamic glaze dipping sauce

ENTREE

- ♦ Agnolotti - Fresh artisan made pasta pockets filled with mushroom and fleurieu ricotta tossed in butter sage sauce VEGETARIAN
- ♦ Burrata Caprese Salad - local Fleurieu Burrata with heirloom tomatoes OR roasted winter root vegetables, organic basil pesto, extra virgin Willunga olive oil

MAINS

- ♦ Guanciale - organic beef cheeks slow cooked 5 hrs in Barossa Valley Shiraz, served on a bed of creamy mashed potatoes (GF)
- ♦ Chicken Involtini - tender chicken breast rolled with pancetta, spinach and herbed mozzarella (GF)

SIDES

- ♦ Insalata - Traditional Italian Garden Salad (GF)
- ♦ Roasted rosemary baby potatoes (GF)

DESSERT

- ♦ Panna cotta
- ♦ WEDDING CAKE cut up by Francesco's, garnished with fresh berries

PRICES EXCLUDING GST

SAMPLE MENU

@ \$79 PER HEAD

CANAPES PASSED AROUND DURING PRE DINNER DRINKS

- ♦ Traditional risotto balls served with house made vegan aioli (GF)
- ♦ Mini bruschetta on artisan baguette topped with local tomatoes, garlic, herbs, olive oil, crumbled danish feta

ANTIPASTO

- ♦ Tzatziki dip, chargrilled capsicum strips, marinated zucchini ribbons, artichoke hearts, Calabrese salami, San Danielle Prosciutto, olives, rosemary pita, warm bread, olive oil & balsamic dipping bowl
(GF BREAD ON REQUEST)

ENTREE

- ♦ Handmade ravioli with butter, walnut and sage sauce OR classic tomato sugo
- ♦ Hand rolled gnocchi with pork and fennel ragu sauce

MAINS

- ♦ Tagliata - tender Fleurieu Peninsula Scotch Fillet cooked in Barossa Shiraz and juniper berryjus, served on creamy potato mash (GF)
- ♦ Salmone - oven roasted Atlantic salmon, topped with tomato and herb gremolata salsa verde and house made aioli (GF) (DF)

SIDES

- ♦ Insalata - Traditional Italian Garden Salad (GF)
- ♦ Roasted rosemary baby potatoes (GF)
- ♦ Blanched broccolini (GF)

DESSERT

ALTERNATE DROP OF 2 ITALIAN SWEETS

- ♦ Torta Carnevale- indulgent chocolate almond fudge cake served with fresh berries and Fleurieu cream (GF) (VEGAN AVAILABLE)
- ♦ Panna cotta with fresh berry coulis
(GF) (VEGAN AVAILABLE)
- ♦ WEDDING CAKE on share platters, cut up by Francesco's, garnished with fresh berries

PRICES EXLUDING GST

Meet our Producers

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.

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

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



About us..

Francesco's Cicchetti is a family run, South Australian business specialising in authentic Venetian Cicchetti: tapas style Venetian street food.

Owner/operators Sarah and Francesco met in Venice (Francesco's hometown) and fell in love, sparking Sarah's culinary journey of learning age old traditional cooking methods from Francesco's mother, spanning more than 20 years.

Incorporating their love of Mediterranean inspired dishes, and using the best South Australian produce with an emphasis on sustainable, organic ingredients, they put a modern twist on Venetian Cicchetti and traditional regional Italian recipes to include vegan, vegetarian and gluten free options catering to all tastes.

Sarah and Francesco's food is authentic and heartfully made, perfect for canape events, grazing tables or a sit down feast.





146B HENLEY BEACH ROAD, TORRENSVILLE, SA

*Visit our
restaurant*

*To learn more about Francesco's Cicchetti,
or to book a table at Francesco's Osteria
please visit our website:*

WWW.FRANCESCOSOSTERIA.COM.AU