

FRANCESCO'S
cicchetti
VENETIAN SOUL FOOD

Cicchetti Menu

FINGER FOOD

HANDMADE ITALIAN FOOD USING LOCAL, SUSTAINABLE PRODUCE

Cicchetti Menu

FINGER FOOD



Pricing

5 ITEMS
\$30 PER HEAD

3 ITEMS + GRAZING TABLE
\$35 PER HEAD

8 ITEMS
\$48 PER HEAD

6 ITEMS + GRAZING TABLE
\$52 PER HEAD

EXTRA ITEMS
\$5 PER HEAD

MIN 30 PEOPLE

VIEW
SAMPLE MENUS
on
PAGES 6 & 7

Cicchetti

MEDITERRANEAN CANAPES

1) Arancini Balls served with traditional homemade aioli

(GF) (VEGAN AVAILABLE)

- ◆ Tomato and herb
- ◆ Adelaide hills mushroom

2) Risotto (GF) (VEGAN AVAILABLE)

- ◆ Adelaide Hills Mushrooms, peas and leeks with truffle infused oil and shaved Parmesan

(served in a bamboo boat or a paella pan on grazing table)

3) Gnocchi - Artisan gnocchi served in bamboo boats

(VEGAN AVAILABLE)

- ◆ Gnocchi carne with pork and fennel ragu sauce
- ◆ Gnocchi al pomodoro classico (tomato Napolitana sauce)
- ◆ Gnocchi verde with house made basil pine nut pesto

4) Savoury brioche sliders

- ◆ Brie caramelised red onion and baby spinach
- ◆ Pulled pork and Italian slaw
- ◆ Mediterranean lamb or beef burgers, red onion relish and rocket
- ◆ Black-eyed pea burgers, roasted roma, red onion relish, rucola and housemade aioli (VEGAN)

5) Crostini (VEGAN AVAILABLE)

- ◆ Local brie, baby spinach and caramelised onion
- ◆ Roasted vegetables, organic pesto
- ◆ Walnut feta beetroot and rocket (VEGAN AVAILABLE)
- ◆ Asparagus herbed ricotta and shallots (VEGAN AVAILABLE)
- ◆ Fig pancetta herbed ricotta, aged balsamic glaze (pear when figs not available)

6) Tortina rustica - savoury Italian tarts

- ◆ Leek, creamed Feta and thyme (VEGAN AVAILABLE)
- ◆ Brie and pancetta

8) Salatini - Italian filo triangles

- ◆ Spinach leek and three cheeses
- ◆ Pumpkin, shallots and Moroccan spice (VEGAN)
- ◆ Spiced Mediterranean lamb

9) Patafla - crusty baguette stuffed with tomato, capers, olives and herbs (VEGAN)

10) Lasagna di Zucca - Organic pumpkin, pesto and salted Sardinian Ricotta Cheese (Served in a bamboo boat) (VEGAN & GF AVAILABLE)

11) Tagliata - rare roast beef, finely cut and served on crusty bread, drizzled with salsa verde and garnished with cherry tomatoes

12) Mini salad cups

- ◆ Mediterranean - rocket, cannellini bean, roasted capsicum strips and quinoa (VEGAN & GF)
- ◆ Caesar - cos, pancetta, croutons, shaved parmesan, cesar dressing (GF)
- ◆ Greek - baby spinach, cherry tomatoes, cucumber, red onion, feta, olives (GF)

13) Involtoni - tender chicken thigh rolled in pancetta and filled with spinach and herbed mozzarella

14) Polpette - (VEGAN & GF AVAILABLE)

- ◆ Eggplant balls in a classic tomato sugo served on a bed of polenta, topped with parmesan (GF)
- ◆ Traditional meatballs in a classic tomato sugo served on a bed of polenta, topped with parmesan (GF)

Please advise us of any dietary requirements or allergies.

We will plate up full vegan, vegetarian or GF menus separately.

No problem at all!

Dolce

ALL AVAILABLE AS VEGAN

- ◆ 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) (DF)
- ◆ Torta di Carnevale- indulgent chocolate almond fudge cake served with fresh berries and Fleurieu cream (GF)
- ◆ Dolomites strudel - mini filo pockets with wild apple cinnamon and walnuts (VEGAN)
- ◆ Traditionally made sfogliatelle or cannoli

Grazing Table

**BEAUTIFUL TAPAS STYLE GRAZING TABLE
SET UP FOR SMALL OR LARGE GROUPS.**

MENU MADE TO ORDER BUT COULD INCLUDE...

- ◆ Antipasto misto - Mediterranean platter of olives, dips and rosemary pita
- ◆ Affettati - prosciutti, parma ham, salame, mortadella
- ◆ Cheese Platter - local cheeses with fruit, nuts and crackers

Dessert grazing tables also available with
an assortment of Italian sweets

VIEW SAMPLE MENUS..



SAMPLE MENU

@ \$30 PER HEAD

MEDITERRANEAN CANAPES ON GRAZING BOARDS

1) Mediterranean beef burgers with rucola, red onion relish and housemade aioli

(VEGAN AND GF AVAILABLE ON REQUEST)

2) Arancini Balls served with traditional homemade aioli (GF)

3) Mini Greek salad cups -baby spinach, cherry tomatoes, cucumber, red onion, feta, olives (GF)

4) Polpette

◆ Traditional Italian meatballs in a classic tomato sugo served on a bed of polenta, topped with parmesan (GF)

◆ Eggplant balls in a classic tomato sugo served on a bed of polenta, topped with parmesan (VEG)(GF)

5) Mini chocolate fudge brownies and cannoli platters

SAMPLE MENU

@ \$52 PER HEAD

MEDITERRANEAN CANAPES plus ANTIPASTO ON GRAZING BOARDS

- 1) Arancini Balls (mushroom) served with traditional herbed aioli, topped with parmesan cheese (GF) (VEG)
- 2) Mediterranean beef burgers with rucola, red onion relish and housemade aioli (VEGAN AND GF AVAILABLE ON REQUEST)
- 3) Polpette - traditional meatballs in a classic tomato sugo served on a bed of polenta, topped with parmesan (GF)
(VEGAN & GF EGGPLANT BALLS AVAILABLE ON REQUEST)
- 4) Involtini - tender chicken thigh rolled in pancetta and filled with spinach and herbed mozzarella
- 5) Patafla - crusty baguette stuffed with tomato, capers, olives and herbs (VEGAN)
- 6) Greek salad pots - baby spinach, cherry tomatoes, cucumber, red onion, feta, olives (GF)

ANTIPASTO

Eggplant caponata, grilled capsicum, Calabrese salami, olives, San Danielle prosciutto, artichoke hearts, dips, pickles, warm bread, olive oil & balsamic dipping bowl with rosemary pita crisps

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

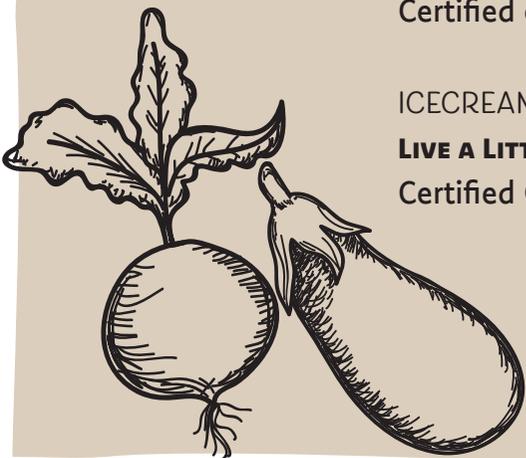
COFFEE

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



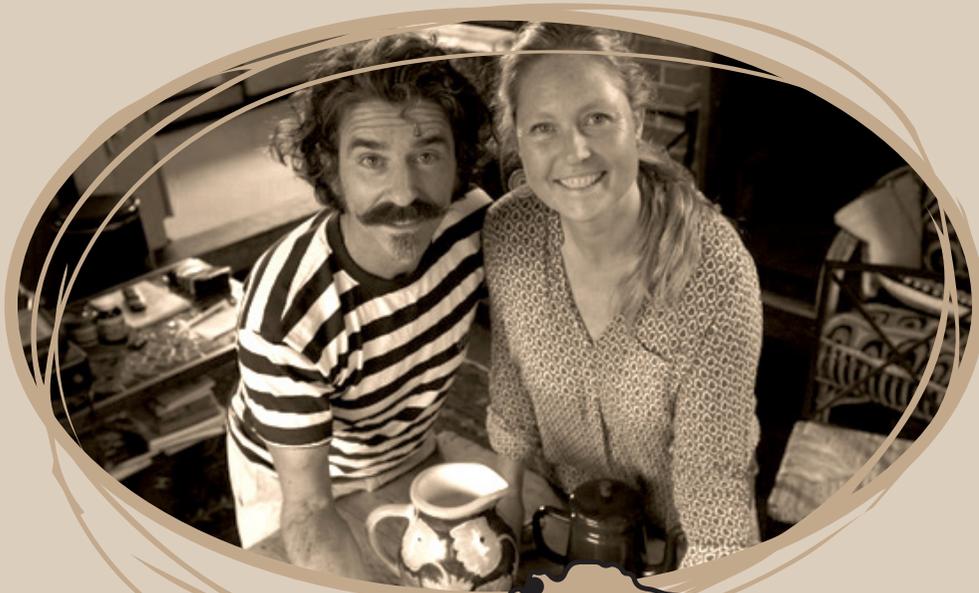
About us..

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