

FRANCO

ANTIPASTI

House-made garlic focaccia DF,V	3 pp
<i>Rosemary and garlic focaccia baked fresh daily</i>	
Gluten free bread DF,GF,V,AF	4 pp
<i>Nonie's linseed golden bread</i>	
Marinated olives DF,GF,V	11
<i>A house mix of green & black olives with pickled sweet garlic, guindillas & cornichons</i>	
Anchovies DF,GF,V	14
<i>Ortiz anchovies served with olive oil & preserved lemon</i>	
Prosciutto DF,GF	15
<i>Slices of 24-month aged prosciutto Di Parma dressed with olive oil</i>	
Truffle salami DF,GF,AF	16
<i>Pino's truffle salami, made with fresh truffles, truffle paste marinade & a light seasoning of salt & pepper</i>	
Buffalo mozzarella GF,VG,AF	16
<i>Single origin buffalo milk, hand stretched into a creamy fresh mozzarella Served with olive oil & cracked pepper</i>	
Roast eggplant DF,GF,V,NN	19
<i>Roast eggplant with a tahini sauce, spiced pinenuts & pepitas. Served with a herb dressing</i>	
Heirloom tomatoes & stracciatella GF,VG,NN	20
<i>Served with cherry tomatoes, hazelnuts, basil & a red wine vinaigrette</i>	
Prawn fritti DF,EE	21
<i>Crispy tempura prawns with fennel & lime seasoning, served with a lemon aioli & chilli oil</i>	

VEG Vegetarian **VE** Vegan **GF** Gluten Free **DF** Dairy Free **AF** Allium Free(Onion & Garlic) **NN** Contains Nuts
EE contains Egg

Our menu's contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs, whilst all reasonable efforts are taken to accomodate our guest's dietary requirements, we cannot guarantee that our food will be allergen free.

*Our menu is designed to be shared, as such, food will arrive in a 'free flowing' fashion. Sharing is strongly recommended. Alterations are respectfully declined
A 10% Surcharge will apply on weekends and 15% surcharge will apply on public holidays. We appreciate your understanding*

SET MENU

~ \$59 PER PERSON ~

Our set menu is designed for sharing and features some of Franco's signature dishes, it's a great way to enjoy a meal at Franco Pizza. We can also cater to most dietaries with this menu. Please notify our wait staff if there are any allergies or dietary requirements.

ANTIPASTI

To share

House-made garlic focaccia

Rosemary and garlic focaccia baked fresh daily

Marinated olives

A house mix of green & black olives with pickled sweet garlic, guindillas & cornichons

Heirloom tomatoes & stracciatella

Served with cherry tomatoes, hazelnuts, basil & a red wine vinaigrette

Prosciutto

Slices of 24-month aged prosciutto Di Parma dressed with olive oil

PIZZA/PASTA

Choice of a pizza or pasta to share +

Green oak lettuce + franco dressing

DOLCE

Tiramisu

layers of mascarpone cream and savoiardi biscuits with fresh espresso and dark chocolate

PASTA

Casarecce with zucchini, pea, mint & lemon ricotta v	25
Prawn linguine, garlic oil, rocket, pecorino & pangrattato	27
Spaghetti with tomato, guanciale, pecorino, Buffalo mozzarella & chilli	26

PIZZA

Tomato & cheese VG,AF <i>tomato, mozzarella</i>	26
Margherita VG,AF <i>tomato, fior di latte, parmesan, basil</i>	27
Cheese & onion VG <i>fior di latte, mozzarella, taleggio, parmesan, fried onion, hot honey, roast garlic</i>	30
Tropicale AF <i>tomato, ham, pineapple, mozzarella, jalapeño</i>	29
Pepperoni AF <i>tomato, mozzarella, smoked scamorza, pepperoni</i>	30
Funghi VG <i>garlic, seasonal mushroom, taleggio, fior di latte, oregano</i>	31
Franco AF <i>tomato, pork fennel sausage, 'nduja, fior di latte, mushroom, olives</i>	32
Prawn AF <i>tomato, prawn, chilli, parmesan, fior di latte, gremolata</i>	30
Potato VG <i>roast garlic, potato, gorgonzola, mozzarella, rosemary, pickled onion</i>	31
Zucchini VG,NN <i>zucchini, basil pesto, pickled zucchini, fior di latte, zucchini blossom, pepitas</i>	30

ADDITIONAL PIZZA TOPPINGS

Jalapeño	2
Pineapple	2
N'duja	4
Olives	4
Pepperoni	6
Ham	6
Mushrooms	8
Anchovies	8
Prosciutto	8
Fennel Sausage	8
Prawn	8

Gluten free bases available + \$5

Vegan cheese available

SIDES

Green oak lettuce + Franco dressing DF,GF,V	13
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DOLCE

Tiramisu	16
<i>Layers of mascarpone cream and savoiardi biscuits with fresh espresso and dark chocolate</i>	
Franco Sundae	12
<i>Vanilla gelato with chocolate fudge sauce, sprinkles and glace cherry - Make it boozy!</i>	
Sorbet	4 per scoop
<i>Ask wait staff for today's flavours!</i>	
Affogato	8
<i>Vanilla gelato and espresso - make it boozy!</i>	
<i>Disaronno Amaretto</i>	14
<i>Baileys</i>	11
<i>Frangelico</i>	11
<i>Questa e Vera Prosecco Grappa</i>	14

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