## FRANCO

Please let our staff know about any dietary requirements and we'll do our best to accomodate these needs. Please note, a surcharge of $10 \%$ will apply on weekends and $15 \%$ on public holidays. All groups of 12 or above (over the ages of 16) will be required to order from a set menu.
ANTIPASTI
House-made garlic focaccia ..... 3 ppRosemary and garlic focaccia baked fresh daily
Gluten free bread ..... 4 pp
Nonie's linseed golden bread
Marinated olives ..... 11A house mix of green \& black olives with pickled sweet garlic,guindillas \& cornichons
Anchovies ..... 14
Ortiz anchovies served with olive oil \& preserved lemon
Prosciutto ..... 15
Slices of 24-month aged prosciutto Di Parma dressed with olive oil
Truffle salami ..... 16
Pino's truffle salami, made with fresh truffles, truffle paste marinade\& a light seasoning of salt \& pepper
Buffalo mozzarella ..... 16
Single origin buffalo milk, hand stretched into a creamy fresh mozzarellaServed with olive oil \& cracked pepper
Roast eggplant ..... 19Roast eggplant with a tahini sauce, spiced pinenuts \& pepitas. Servedwith a herb dressing
Heirloom tomatoes \& stracciatella ..... 20Served with cherry tomatoes, hazelnuts, basil \& a red wine vinaigrette
Prawn fritti ..... 21Crispy tempura prawns with fennel \& lime seasoning, served with a lemonaioli \& chilli oil

## 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

Choice of one pizza to share with a garlic aioli crust dipper \& a house made chilli oil

Green oak lettuce + franco dressing

## DOLCE

## Tiramisu

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

## PIZZA

Tomato \& cheese ..... 26
tomato, mozzarella
Margherita
tomato, fior di latte, parmesan, basil
Cheese \& onion
fior di latte, mozzarella, taleggio, parmesan, fried onion, hot honey, roast garlic

Tropicale
tomato, ham, pineapple, mozzarella, jalapeño
Pepperoni
tomato, mozzarella, smoked scamorza, pepperoni
Funghi
garlic, seasonal mushroom, taleggio, fior
di latte, oregano
Franco
32
tomato, pork fennel sausage, 'nduja, fior di latte, mushroom, olives

Prawn
tomato, prawn, chilli, parmesan,
fior di latte, gremolata
Potato
31
roast garlic, potato, gorgonzola, mozzarella, rosemary, pickled onion

## Zucchini

30zucchini, basil pesto, pickled zucchini, fior di latte, zucchini blossom, pepitas

## SIDES

Green oak lettuce + Franco dressing

## ADDITIONAL

 PIZZA TOPPINGSJalapeño ..... 2
Pineapple ..... 2
N‘duja ..... 4
Olives ..... 4
Pepperoni ..... 6
Ham ..... 6
Mushrooms ..... 8
Anchovies ..... 8
Prosciutto ..... 8
Fennel Sausage ..... 8
Prawn ..... 8
CRUST DIPPERS
Garlic aioli ..... 3
Chilli oil ..... 2
Gluten free bases available + \$5Vegan cheeseavailable

## DOLCE

Tiramisu
Layers of mascarpone cream and savoiardi biscuits with fresh espresso and dark chocolate

Franco Sundae
Vanilla gelato with chocolate fudge sauce, sprinkles and glace cherry - Make it boozy!

Sorbet
Ask wait staff for today's flavours!

Affogato
Vanilla gelato and espresso - make it boozy!
Disaronno Amaretto 14
Baileys
Frangelico 11
Questa e Vera Prosecco Grappa

## Formaggi

27A selection of two cheeses, served with lavosh \& preserves

foo) @francopizzabar
www.francopizzabar.com.au

