FRANCO OUR MENU IS DESIGNED TO SHARE WITH FAMILY AND FRIENDS.

Please let our friendly 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. 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 Rosemary and garlic focaccia baked fresh daily	3 pp
Gluten free bread Nonie's linseed golden bread	3.5pp
Oysters Appelation oysters, served natural with fresh lemon	5 each
Marinated olives A house mix of green & black olives with pickled sweet garlic, guindillas & cornichons	11
Anchovies Ortiz anchovies served with olive oil & preserved lemon	13
Prosciutto Slices of 24-month aged prosciutto Di Parma dressed with olive oil	15
Pork & native pepperberry salami A native Aussie twist on a European classic. Made from 100% pork with Tasmanian native pepperberry, anise myrtle and a touch of garlic	15
Wagyu bresaola Traditional wagyu beef bresaola. Salted & cured using traditional seasonings including dried & fresh herbs & a mix of juniper & black pepp	15 er
Buffalo mozzarella Single origin buffalo milk, hand stretched into a creamy fresh mozzarell Served with olive oil & cracked pepper	15 a
Marinated mussels & frites Jervis Bay mussels marinated in a spiced oil served with a mussel cream, pickled peppers, garlic, dill & a side of potato crisps	18
Prawn fritti Crispy tempura prawns with fennel & lime seasoning, served with a lemon aioli & chilli oil	19

SET MENU

 \sim \$59 PER PERSON \sim

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

Buffalo mozzarella

Single origin buffalo milk, hand stretched into a creamy fresh mozzarella. Served with olive oil & cracked pepper

Prosciutto

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

PIZZA

Choice of one pizza to share and two crust dippers

Green oak lettuce + franco dressing

DOLCE

Tiramisu

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

PIZZA	
Tomato & cheese tomato, mozzarella	26
Margherita tomato, fior di latte, parmesan, basil	27
Cheese & onion fior di latte, mozzarella, taleggio, parmesan, fried onion, hot honey, roast garlic	30
Tropicale tomato, ham, pineapple, mozzarella, jalapeño	29
Pepperoni tomato, mozzarella, smoked scamorza, pepperoni	30
Funghi garlic, seasonal mushroom, taleggio, fior di latte, oregano	31
Franco tomato, pork fennel sausage, 'nduja, fior di latte, mushroom, olives	32
Pollo al Peperoncino tomato, smoked chicken, roasted red pepper salsa, fior di latte, mozzarella, spanish onior	29
Prawn tomato, prawn, chilli, parmesan, fior di latte, gremolata	30
Potato roast garlic, potato, gorgonzola, mozzarella , rosemary, pickled onion	31
Zucchini zucchini, basil pesto, pickled zucchini, fior di latte, zucchini blossom, pepitas	30

SIDES

Green oak lettuce + Franco dressing 13

ADDITIONAL PIZZA TOPPINGS

Jalapeño	2
Pineapple	2
Nʻduja	4
Olives	4
Pepperoni	6
Ham	6
Mushrooms	8
Anchovies	8
Prosciutto	8
Fennel Sausage	8
Prawn	8

CRUST DIPPERS

Garlic aioli	
Creamy pesto	
Chipotle mayo	
single	3.5
all three	9

Gluten free bases available + \$5 Vegan cheese available

DOLCE

Tiramisu	16
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!	12
Sorbet Ask wait staff for today's flavours!	4 per scoop
Affogato Vanilla gelato and espresso – make it boozy!	8
Disaronno Amaretto Baileys Frangelico Cointreau Questa e Vera Prosecco Grappa	14 11 11 12 14

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