

FRANCESCO'S

cicchetti

VENETIAN SOUL FOOD

Pricing

MIN 30 PEOPLE

6 ITEMS
\$25 PER HEAD

3 ITEMS + GRAZING TABLE
\$28 PER HEAD

8 ITEMS
\$35 PER HEAD

6 ITEMS + GRAZING TABLE
\$40 PER HEAD

Cicchetti

MEDITERRANEAN CANAPES

Savoury Brioche

- Black-eyed pea burgers, roasted roma, red onion relish, rucola and housemade aioli (VEGAN)
- Artisan halloumi, chargrilled mediterranean vegetables, red onion relish and housemade aioli (VEGETARIAN)
- Mediterranean beef burgers with rucola, red onion relish and housemade aioli

Risotto (GF) (VEGAN available)

Adelaide Hills Mushrooms with truffle infused oil and shaved Parmesan (served in a bamboo boat)

Polenta Pizza (GF) (VEGAN available)

- Mozzarella, potato and rosemary
- Roasted pumpkin, pesto, mozzarella and ricotta salata
- Spiced eggplant, mozzarella and pomodoro
- Potato, pancetta and mozzarella

Crostini (VEGAN AVAILABLE)

- Walnut, feta, beetroot and rocket (VEGAN AVAILABLE)
- Fig, marmellata and pecorino
- Asparagus, ricotta, pesto and shallots (VEGAN AVAILABLE)
- Asparagus, pancetta, herbed ricotta
- Salmon, ricotta, capers, rucola
- Baccala` creamed with extra-virgin olive oil and herbs

Arancini Balls SERVED WITH TRADITIONAL HOMEMADE AIOLI (VEGAN AVAILABLE)

- Organic spinach and pinenuts
- Adelaide hills mushroom

Tortina rustica SAVOURY ITALIAN TARTLETS

- Fig, goats cheese and red onion relish (VEGAN AVAILABLE)
- Leek, Persian Feta and thyme (VEGAN AVAILABLE)
- Brie, roasted fennel and pancetta
- Salmon, ricotta, capers, rucola

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Sweet Potato cicchetti

Roasted slice of sweet potato with chilli salsa sour cream and chives (GF) (VEGAN)

Salatini ITALIAN FILO TRIANGLES

- Spinach leek and three cheeses
- Pumpkin, shallots and Moroccan spice (VEGAN)
- Lentil, beetroot and coriander VEGAN)

Patafla

Crusty baguette stuffed with tomato, capers, olives and herbs (VEGAN)

Schiacciata

Flaky pastry with roasted pumpkin, crumbled feta, garnished with edible flowers

Lasagna di Zucca (GF AND VEGAN AVAILABLE)

Organic pumpkin, pesto and salted Sardinian Ricotta Cheese (aerved in a bamboo boat)

Girelli di zucchini

Shaved zucchini ribbons rolled with goats cheese and sundried tomato filling

Tagliata

Rare roast beef, finely cut and served on crusty bread or char grilled polenta, drizzled with salsa verde and garnished with cherry tomatoes

Mini salad cups

Small cos lettuce leaves with assorted fillings

- Black bean, kale and quinoa salad with a sun-dried tomato tapenade- (VEGAN & GF)
- Roasted sweet potato, wilted organic spinach, cashew nuts with a sesame miso dressing (VEGAN & GF)
- Zucchini noodles with organic pesto, toasted pine nuts (VEGAN & GF)

Involtini

Tender chicken thigh rolled in pancetta and filled with spinach and herbed mozzarella

Polpette (GF AND VEGAN 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)

Mini crescents with Medditerranean fillings

- Parma ham and parmesan
- Tomato, mozzarella basil (VEGETARIAN)
- Provolone and calabrese sausage

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VENETIAN SOUL FOOD



PLEASE ADVISE US OF ANY
DIETARY REQUIREMENTS OR
ALLERGIES
WE WILL PLATE UP FULL
VEGAN, VEGETARIAN OR GF
MENU SEPARATELY.
NO PROBLEM AT ALL!

Dolci

ALL ALSO AVAILABLE IN VEGAN VERSION

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, lavosh
- **VENETIAN CANAPES** Polenta cicchetti, tartlets
- **AFFETTATI** Prosciutti, parma ham, salame, mortadella
- **CHEESE PLATTER** Local cheeses with fruit, nuts and crackers
- **ASSORTMENT OF ITALIAN DOLCI**/Desserts

More than one canape catered for Per head so no one misses out

NEW DISHES BEING ADDED TO THE MENU REGULARLY

FRANCESCO'S *cicchetti* VENETIAN SOUL FOOD

*To learn more about Francesco's Cichetti
Francesco's Osteria, and event catering,
please visit our website:*

WWW.FRANCESCOSOSTERIA.COM.AU

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.



*Visit our
restuarant*

FRANCESCO'S
Osteria

VENETIAN SOUL FOOD

146B HENLEY BEACH ROAD, TORRENSVILLE, SA

BOOK A TABLE + VIEW OUR MENU

WWW.FRANCESCOSOSTERIA.COM