

Di Francesco

CUCINA

ANTIPASTI

MIXED OLIVES (V) - 14
SELECTION OF MARINATED OLIVES

PINSA ROMANA (V) - 14
ROSEMARY, EVOO

PINSA BRUSCHETTA (V) 17
TOMATO, RED ONION, BASIL, BALSAMIC, EVOO

PROSCIUTTO & BURRATA - 28
PROSCIUTTO DI PARMA, BURRATA, EVOO, BASIL

ARANCINI (V) - 17
CRUMBED SICILIAN RICE BALLS, TRUFFLE & MUSHROOM RAGU,
MOZZARELLA, PARMESAN TRUFFLE SAUCE

POLPETTE AL SUGO - 22
BEEF MEATBALLS, SUGO AL POMODORO, GRANA PADANO D.O.P.

CALAMARI | E 24 - M 36
FRIED CALAMARI, LEMON PEPPER, ROCKET, AIOLI

GAMBERI AGLIO E PEPERONCINO - 30
TIGER PRAWNS, CHILLI, GARLIC, BUTTER

PASTA

TAGLIOLINI FRUTTI DI MARE (A) - 42
KING PRAWNS, CALAMARI, SPRING BAY MUSSELS, VONGOLE,
WHITE WINE, CHERRY TOMATOES, CHILLI, GARLIC, EVOO

RIGATONI ALLA NORMA (V) - 32
RIGATONI TOSSED IN A RICH TOMATO SAUCE,
FRIED EGGPLANT, AND RICOTTA SALATA

RIGATONI RAGÙ DI MAIALE - 35
CALABRESE-STYLE PORK RAGÙ, CHILLI, GARLIC, PECORINO D.O.P.

SPAGHETTI ALLA CARBONARA - 32
BACON, FREE RANGE EGGS, CREAM, GRANA PADANO D.O.P.

GNOCCHI BOLOGNESE - 35
HOMEMADE POTATO GNOCCHI, TRADITIONAL BEEF RAGÙ,
GRANA PADANO D.O.P.

RISOTTO FUNGHI (V) - 36
MIXED MUSHROOMS RISOTTO, TRUFFLE BUTTER,
GRANA PADANO D.O.P., PARSLEY

FEED ME MENU \$75 PP

EXPERIENCE OUR FEED ME MENU.
A CHEF SELECTION OF OUR MOST POPULAR
DISHERS THAT SHOWCASE THE PURE ITALIAN
SPIRIT OF DI FRANCESCO CUCINA.

- MINIMUM 4 PEOPLE - ENTIRE TABLE MUST PARTICIPATE

PINSA

MARGHERITA (V) - 25
SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, EVOO

CALABRESE - 29
SAN MARZANO TOMATO, FIOR DI LATTE, HOT SALAMI, ROCKET

CAPRICCIOSA - 29
SAN MARZANO TOMATO, FIOR DI LATTE, OLIVES,
PROSCIUTTO COTTO (HAM), MUSHROOM

ORTOLANA (V) - 28
SAN MARZANO TOMATO, FIOR DI LATTE,
ROASTED EGGPLANT, ZUCCHINI, ONION, CAPSICUM

RUSTICHELLA - 30
SAN MARZANO TOMATO, FIOR DI LATTE, ROASTED CAPSICUM,
PORK SAUSAGE, ONIONS

TARTUFONA (V) - 30
FIOR DI LATTE, TRUFFLE CREAM, MUSHROOMS, PARMESAN, BALSAMIC

SECONDI

ALL SERVED WITH CHIPS & SALAD

BARRAMUNDI AMALFITANO (A) - 41
BARRAMUNDI, TOMATO, OREGANO, GARLIC, CHILLI,
BLACK OLIVES, CAPERS, BASIL, WHITE WINE, EVOO

CHICKEN ALLA PARMIGIANA - 36
GRANA PADANO CRUMBED CHICKEN, NAPOLI SAUCE,
MOZZARELLA, BASIL

SCOTCH ALLA GRIGLIA 300g - 66
300G SCOTCH FILLET, RED WINE JUS OR MUSHROOM SAUCE

VEAL SCALLOPINI - 46
PAN FRIED VEAL, MUSHROOM CREAM SAUCE, PARSLEY

SIDES

CHIPS (V/VG) - 15
FRENCH FRIES, KETCHUP & CHILLI AIOLI

PURÈ DI PATATE (V) - 15
CREAMY MASH POTATO

INSALATA DELL'ORTO (V/VG) - 15
GARDEN SALAD, TOMATO, CUCUMBER,
RED ONION, LEMON DRESSING

INSALATA DI RUCOLA (V) - 15
ROCKET, GRANA PADANO D.O.P., BALSAMIC, EVOO

 [DIFRANCESCO.CUCINA](#)

 [DIFRANCESCOCUCINA](#)

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES. WHILE WE WILL ENDEAVOUR TO ACCOMMODATE REQUESTS FOR SPECIAL MEALS FOR CUSTOMERS WHO HAVE FOOD ALLERGIES OR INTOLERANCES, WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS. THIS IS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.
V: VEGETARIAN, VG: VEGAN, A: CONTAINS ALCOHOL | ALL OUR PIZZA BASES ARE VEGAN |
GLUTEN FREE GNOCCHI & PENNE AVAILABLE ON REQUEST \$5 EXTRA | VEGAN CHEESE AVAILABLE ON REQUEST \$5 EXTRA |
15% PUBLIC HOLIDAY SURCHARGE APPLIES | 10% WEEKEND SURCHARGE APPLIES | ALL OUR STAFF ARE PAID ACCORDINGLY | CARD SURCHARGE APPLIES |

IF YOU'RE LOOKING FOR A STUNNING EVENT SPACE OR LARGE GROUP DINING EXPERIENCE WITH AN ABUNDANCE OF INCREDIBLE FOOD, ENQUIRE TODAY! SET MENU REQUIRED FOR BOOKINGS 13+
PRIVATEEVENTS@CROWNNMELBOURNE.COM.AU (03) 9292 5535

THANK YOU FOR DINING WITH US