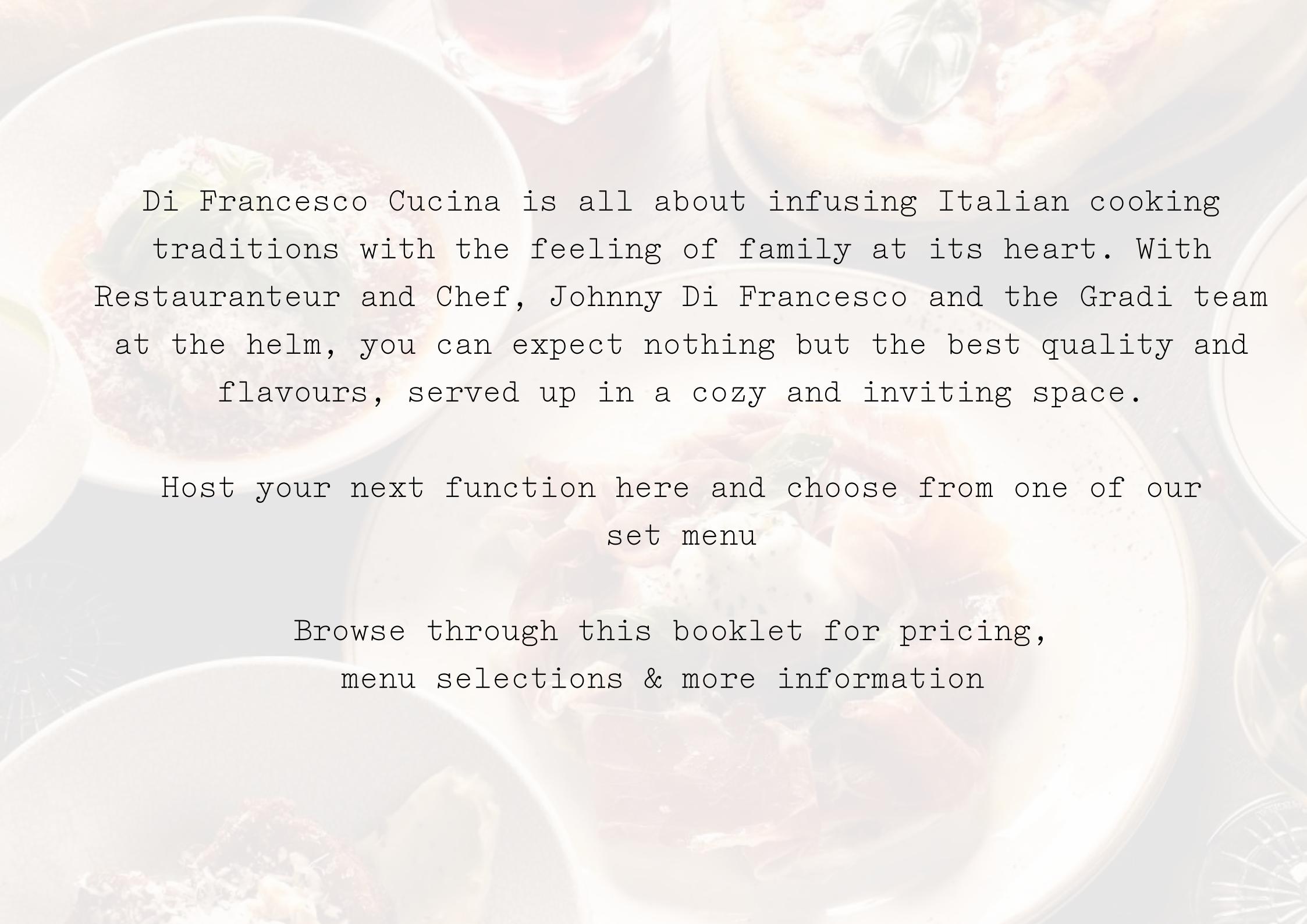


Di Francesco

CUCINA





Di Francesco Cucina is all about infusing Italian cooking traditions with the feeling of family at its heart. With Restauranteur and Chef, Johnny Di Francesco and the Gradi team at the helm, you can expect nothing but the best quality and flavours, served up in a cozy and inviting space.

Host your next function here and choose from one of our set menu

Browse through this booklet for pricing, menu selections & more information

AN ITALIAN DINING EXPERIENCE WITH OUR SET MENUS

SET MENU REQUIRED FOR BOOKING 13+

LET OUR EXPERIENCED AND CREATIVE TEAM BRING THE GRADI MENU TO LIFE FOR YOUR FUNCTION AT DI FRANCESCO CUCINA.
PLEASE VISIT OUR WEBSITE TO BOOK YOUR FUNCTION - www.crownmelbourne.com.au/restaurants/di-francesco-cucina

\$75 OPTION

ANTIPASTI TO SHARE:

ARANCINI | MIXED OLIVES | PINSA ROMANA
POLPETTE AL SUGO | PROSCIUTTO & BURRATA

PINSA TO SHARE:

MARGHERITA VERACE

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL & EVOO (V)

CAPRICCIOSA

SAN MARZANO TOMATO, FIOR DI LATTE, OLIVES,
PROSCIUTTO COTTO & MUSHROOMS

PASTA TO SHARE:

RIGATONI ALLA NORMA(V)

RIGATONI TOSSED IN A RICH TOMATO SAUCE, FRIED
EGGPLANT & RICOTTA SALATA

GNOCCHI BOLOGNESE

HOMEMADE POTATO GNOCCHI, TRADITIONAL BEEF RAGU &
GRANA PADANO D.O.P.

CONTORNI TO SHARE:

ROCKET SALAD & CHIPS

DOLCI TO SHARE:

TIRAMISU' AL LIMONCELLO(A/V)

SAVOIARDI, RICOTTA, MASCARPONE & LIMONCELLO

TORTA AL CIOCCOLATO

WARM FLOURLESS CHOCOLATE CAKE, CHOCOLATE SAUCE &
CHOCOLATE CRUMB

\$99 OPTION

ANTIPASTI TO SHARE:

ARANCINI | MIXED OLIVES | PINSA ROMANA
POLPETTE AL SUGO | PROSCIUTTO & BURRATA

PINSA TO SHARE:

MARGHERITA VERACE

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL & EVOO (V)

CAPRICCIOSA

SAN MARZANO TOMATO, FIOR DI LATTE, OLIVES,
PROSCIUTTO COTTO & MUSHROOMS

INDIVIDUAL SECONDI (REQUIRES 50/50 DROP):

TAGLIATA DI MANZO

300G CHARRED SCOTCH FILLET

BARRAMUNDI AMALFITANO

BARRAMUNDI, TOMATO, OREGANO, GARLIC, CHILLI, BLACK
OLIVES, CAPERS, BASIL & EVOO

CONTORNI TO SHARE:

ROCKET SALAD & CHIPS

DOLCI TO SHARE:

TIRAMISU' AL LIMONCELLO(A/V)

SAVOIARDI, RICOTTA, MASCARPONE & LIMONCELLO

TORTA AL CIOCCOLATO

WARM FLOURLESS CHOCOLATE CAKE, CHOCOLATE SAUCE &
CHOCOLATE CRUMB

\$40 KIDS MENU

PINSA TO SHARE:

1 MARGHERITA PINSA BETWEEN 2:
SAN MARZANO TOMATO, FIOR DI
LATTE & BASIL (V)

INDIVIDUAL PASTA:

SHORT PASTA OR SPAGHETTI WITH:
NAPOLI SAUCE, BOLOGNESE RAGU
OR BUTTER

INDIVIDUAL GELATO:

VANILLA GELATO & NUTELLA
TOPPING

MINIMAL CHANGES - DIETARY ONLY
MAY INCUR ADDITIONAL CHARGE
EXTRA MENU ITEMS WILL INCUR
ADDITIONAL COST

NO SPLIT BILLS

DIETARY/ALLERGENS REQUIREMENTS
MUST BE PROVIDED AT LEAST 72
HOURS PRIOR TO FUNCTION DATE

A: CONTAINS ALCOHOL - V: VEGETARIAN - VG: VEGAN

FOOD ALLERGY STATEMENT

While Crown Melbourne 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.

CAKES

DESIGN YOUR CAKE FOR YOUR PARTY

OUR ZERO GRADI HANDCRAFTED TRADITIONAL ARTISAN ITALIAN CAKES ARE AVAILABLE FOR YOUR SPECIAL EVENT. OUR FULL SIZED CAKES CAN BE CUSTOM MADE OR YOU CAN ORDER FROM OUR CAKE MENU. ALL ORDERS NEED TO BE RECEIVED A MINIMUM OF 4 BUSINESS DAYS PRIOR TO YOUR FUNCTION TIME.

6 PORTION \$30

10 PORTION \$50

14 PORTION \$70



Mimosa

Vanilla sponge with Chantilly cream, Strega liquor and chocolate chips. Decorated with fresh cream covered in cubes of white sponge and cherry infused sponge.

Mocha

Chocolate sponge with mocha Chantilly cream and mocha chocolate ganache. Decorated with mocha Chantilly cream and chocolate shavings.

La Torta

Fluffy vanilla sponge with Strega liquor, vanilla and chocolate custard. Garnished with fresh strawberries and toasted almonds.

6 PORTION \$40

10 PORTION \$70

14 PORTION \$105



Tiramisu

Rich cake made with mascarpone cheese, coffee liquor soaked sponge, lashings of chocolate and finished with fresh strawberries.

Profiteroles

Cream buns filled with Zabaglione cream flavoured with vanilla, chocolate or pistachio. Stacked in a pyramid covered with either chocolate or caramel as per a traditional Croquembouche.

Choose 1 filling (chocolate, vanilla, pistachio)
Choose decoration (chocolate ganache or caramel)

6 PORTION \$35

10 PORTION \$55

14 PORTION \$75



Chocolate Mud

Heavy and rich chocolate centre with lashings of dark chocolate chips. Decorated with ganache made with 56% cocoa chocolate.

Testa Di More

Dense chocolate sponge layered with chocolate and rum Chantilly cream, Decorated with rum infused chocolate ganache and chocolate chips.

Gelato Cake

House made Zero Gradi gelato, choice of 2 flavours wrapped in either dark, milk or white chocolate.

6 PORTION \$40

10 PORTION \$70

14 PORTION \$105



Millefoglie

Layers of crisp homemade puff pastry with rich fresh creamy vanilla custard. Garnished with fresh fruit and icing sugar.

Cannoli

Crispy Cannoli shells filled with a decadent custard of vanilla, chocolate or pistachio. Option to fill with a sweet ricotta cheese. These are towered in a pyramid and dusted with icing sugar.

Choose 2 filling (chocolate, vanilla, pistachio or ricotta)

CAKE ORDER

ENQUIRY. DETAILS

DATE OF ENQUIRY.....

CUSTOMER NAME.....

PHONE NUMBER

CAKE TYPE

SIZE

6 PERSON 10 PERSON 14 PERSON

ALTERNATIVE

MODS

GELATO CAKE

CHOOSE 2 FLAVOURS

<input type="checkbox"/> HAZELNUT	<input type="checkbox"/> STRAWBERRY	<input type="checkbox"/> SALTED CARAMEL
<input type="checkbox"/> CHOCOLATE	<input type="checkbox"/> LEMON	<input type="checkbox"/> TIRAMISU
<input type="checkbox"/> VANILLA	<input type="checkbox"/> MANGO	<input type="checkbox"/> CREME BRÛLÉE
<input type="checkbox"/> BACIO	<input type="checkbox"/> COFFEE	<input type="checkbox"/> CHOCO MINT

OTHER FLAVOURS

.....
.....

COVERING

DARK CHOCOLATE MILK CHOCOLATE WHITE CHOCOLATE

PROFITEROL CAKE
(3 PER PERSON)

FILLING (Choose 1)

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
VANILLA	CHOCOLATE	PISTACCHIO
COVERING		
<input type="checkbox"/>	<input type="checkbox"/>	
CHOCOLATE GANACHE	CARAMEL	

CANNOLI
(2 PER PERSON) FILLING (Choose 1)

<input type="checkbox"/> VANILLA	<input type="checkbox"/> PISTACCHIO
<input type="checkbox"/> CHOCOLATE	<input type="checkbox"/> RICOTTA

SPECIAL REQUEST.....

 IN VENUE EXTERNAL.....

Date

Time

Date

Time

VENUE DELIVERY/PICK-UP

DIETARY REQ.

TOTAL PRICE.....

OCCASION...

50% DEPOSIT.....

MESSAGE ON CAKE.....

ENQUIRY TAKEN BY.....

TERMS & CONDITIONS

By signing the following, I have confirmed all details are correct and understand if the cake is cancelled with 24 hours of events the deposit will be held, also we make every attempt to identify ingredients that may cause an allergic reactions for those with food allergies. However there is always a risk of contamination as in our kitchen we use products such as milk, eggs, gluten, nuts etc, although we have strict cross contamination policies we cannot guarantee a total absence of these products in any of our cakes.

Signature.....

Date

IN HOUSE DETAILS

Our EVENTS document is intended as a guide for planning your function, celebration or event. However, we will work closely with you to ensure we design an experience that results in a truly memorable occasion.

STYLING AND DECOR

WE WELCOME ANY MINIMAL ADDITIONAL STYLING IN OUR RESTAURANT, FOR YOUR EVENT- BE IT FLORAL ARRANGEMENTS, DECORATIONS OR SIGNAGE. WE CAN PRINT BESPOKE DRINK MENUS FOR YOUR EVENT, INTEGRATING A CORPORATE LOGO & IMAGERY. LET US HELP SET YOUR TABLES WITH YOUR DESIRED DECORATIONS. THIS MAY INCUR AN ADDITIONAL FEE, PLEASE ENQUIRE. SHOULD YOU HAVE ADDITIONAL REQUIREMENTS, PLEASE CONTACT OUR FRIENDLY FUNCTIONS STAFF. ANY DECORATIVE ELEMENTS IN THE SPACE WILL REQUIRE SIGN OFF PRIOR TO INSTALLATION. INSTALLATION CAN ONLY HAPPEN 30 MINUTES PRIOR TO THE EVENT WITH PRIOR PLANNING WITH OUR FUNCTIONS MANAGER. ALL DECORATIONS WILL ONLY BE RECEIVED 1 HOUR PRIOR TO YOUR BOOKING AND MUST BE REMOVED ON THE CONCLUSION OF YOUR EVENT. NO STORAGE OVERNIGHT WITHOUT PRIOR APPROVAL FROM MANAGEMENT.

CELEBRATION CAKE

YOU ARE MORE THAN WELCOME TO BRING IN A CELEBRATION CAKE ON THE DAY FOR YOUR EVENT AS LONG AS IT IS PREPARED IN A COMMERCIAL KITCHEN. YOU MAY ONLY STORE THIS CAKE ON THE DAY IN OUR FRIDGE. IN THIS CASE PLEASE FILL IN FOOD WAIVER FORM ATTACHED. NO OTHER EXTERNAL FOOD OR BEVERAGES ARE TO BE BROUGHT INTO THE PREMISES.

TERMS & CONDITIONS

BOOKING AND CONFIRMATIONS

To book visit our website www.crownmelbourne.com.au/restaurants/di-francesco-cucina. A deposit of \$50 per person will be charged to secure your reservation at the time of booking. This deposit is taken off the total account at the end of your event. Upon payment of your deposit, you are here-by agreeing to the terms and conditions listed within this document for your event at your desired venue location.

PAYMENT

Final payment must be made at the conclusion of the event. Please note Di Francesco Cucina does not accept split bills. Di Francesco Cucina accepts payment by cash, Visa, MasterCard and Amex. NO payment by direct debit, company or personal cheque will be accepted. Please note a 10% surcharge applies on Saturday & Sunday. A 15% surcharge applies on all Public Holiday (one surcharge fee of 15% if Public Holiday fall on Saturday or Sunday).

ATTENDANCE + TIME RESTRICTIONS

Final numbers must be confirmed at least 72 hours prior to the event for catering and billing purposes. This will be the minimum number of guests you will be charged for. For any additional guests over the confirmed final number, the quoted and agreed price per person will apply and will be charged accordingly on the night. We aim to allow enough time for service and for you to enjoy your event, but please be aware there may be times we have to restrict your function run time to allow for other functions.

FOOD AND BEVERAGE

Minimal Dietary requirements and changes are available.

Di Francesco Cucina reserves the right to make seasonal changes to the menu without notification.

Dietary requirements are to be confirmed 72 hours prior to the event. Any last-minute changes or additions will incur additional costs.

Food Allergy Statement: While Crown Melbourne 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.

BYO POLICY & RESTAURANT RIGHTS

NO food or beverage are to be brought into Di Francesco Cucina unless agreed upon by management in advance of your event. Gradi Crown reserves the right to ask any person behaving in an irresponsible manner to leave the premises. Di Francesco Cucina assumes no responsibility for the loss or damage to any property belonging to the guest.

RESPONSIBILITY + DAMAGE

Upon booking confirmation and deposit payment, you accept financial responsibility for any damage or breakage incurred as a result of yourself and your guests. This includes damage to the restaurant itself or equipment hired on your behalf.

Gradi Crown will not accept responsibility for loss or damage to personal property left within the restaurant during or after the function.

PERSON UNDER 18 YEARS OF AGE / IDENTIFICATION /RESPONSIBLE SERVICE OF ALCOHOL

Organizers of the function will be held responsible for all guests under 18 years. Liquor must not under any circumstances be supplied to a minor. Staff will refuse to serve alcohol to any guests unable to show suitable proof of age identification e.g. - Proof of age card, Driver's License or Passport.

Management and staff practice Responsible Service of Alcohol and thus reserve the right to refuse service to anyone showing anti-social behaviour or signs of intoxication. All drink packages are subject to Gradi Crown's liquor licensing management plan service standards. Gradi Crown is a licensed venue, and all functions and events are subject to a closing time of the venues operating hours.



Indemnity for Food Supplied by Client

Whilst Crown respects the needs of its customers to make those special occasions truly memorable by having some speciality food items prepared offsite, Crown has invested a lot of time and effort in ensuring the provision of food and beverage service at your function is as safe as possible. We do not wish to compromise the safety of guests through the consumption of food not prepared by Crown. Therefore if speciality food items are required it is preferred that they are sourced from commercial food processors through Crown's purchasing department.

Where the speciality food items are provided by the client, it is required for the protection of guests and Crown that the Client sign an indemnity in favour of Crown.

Please note while Crown endeavours to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. In addition, storage will not be available after the event and should items be delivered prior to the occasion, to allow a delivery time no earlier than two hours.

I, _____, release and indemnify Crown, its employees, officers, contractors and agents from and against any loss, claim, demand, liability or damage whatsoever however arising (including liability or damage caused by any negligent act or omission) in connection with the supply of speciality food items supplied by me for the event.

Confirmation Number:

Reservation Date:

Restaurant Manager:

Date:

Guest Name:

Guest Signature:

Food Supplier:

Food Item:

Time of Delivery: