



PIZZE [FROM THE WOOD-FIRE]

MARGHERITA (v)(vgo)	18
tomato passata, mozza, basil	
add mushroom / anchovies / bocconcini +2	
TROPICALE	22
tomato passata, mozza, ham, pineapple	
CALABRESE	20
tomato passata, mozza, hot salami	
NAPOLETANA (vo)	20
tomato passata, mozza, olives, anchovies, basil	
TESTAROSSA	22
tomato passata, mozza, spicy nduja, hot salami, capsicum, fresh chilli	
CAPRICCIOSA (vo)	22
tomato passata, mozza, ham, mushroom, olives	
add anchovies +2 / add artichoke +3	
IL D'ANGELO	23
tomato passata, mozza, olives, bocconcini, rocket, truffle oil, cherry tomato	
VERDURE (v)(vgo)	24
tomato passata, mozza, mushroom, capsicum, onion, olives	
HOT FOGOLAR (vo)	24
tomato passata, mozza, hot salami, charred eggplant, capsicum, olives, fresh chilli	
IL GIARDINO (v)(vgo)	26
tomato passata, mozza, roasted potato, capsicum, charred eggplant, zucchini, olives	
TREVI	26
tomato passata, mozza, ham, hot salami, mushroom, capsicum, onion, pineapple, olives, chilli flakes	
SAN DANIELE	26
tomato passata, mozza, prosciutto crudo	
add bocconcini +2 / add rocket +1	
PRIMO CARNERA	28
tomato passata, mozza, beef mince, sopressa, bacon, salsiccia	
DIAVOLA	24
tomato passata, mozza, ham, hot salami, jalopeño, onion, capsicum	
SALSICCIA	24
mozza, woodfired sausage mince, caramelised fennel, caramelised onion, red capsicum	

(gf add \$6)(all pizzas are gfo, dfo)(vg cheese add \$5)

*surcharge applies for additional toppings on pizza
*olives may contain pips *scusa no half/half pizza

PROVINCES OF FRIULI-VENEZIA GIULIA

GORIZIA
The Province of Gorizia along the Friulian coast the Carso [Karst] plateau is a renowned wine production area, especially the Collio region and Cormons with fine summer resorts in Grado.

PORDENONE
The Province of Pordenone on the left of the Tagliamento River was established in 1963 detaching from the Province of Udine. The province includes the Parco naturale delle Dolomiti Friulane - Cimolais and 2 Natural Reserves, Prescudin and Forra del Cellina - Barcis.

TRIESTE
The Province of Trieste occupies a very narrow strip of land 30 km long, comprised between the Adriatic and the Carso Plateau, bordering Slovenia to the east.

UDINE
The Province of Udine offers a great variety of landscapes: sandy dunes along the lagoon, fertile fields in the hilly areas, rugged, steep alpine summits with the Dolomites at Forni and Pesarine, up to Mount Coglians (2780masl). The Alpine chains block the warm air currents rising from the Adriatic causing the highest rainfall in Italy.

DID YOU KNOW?

PROSECCO DOC
The territories of Prosecco DOC [controlled designation of origin] are located in northeast Italy and include all provinces of Friuli-Venezia Giulia (Gorizia, Pordenone, Trieste and Udine) and 5 provinces of Veneto (Belluno, Padua, Treviso, Venice and Vicenza).

SAN DANIELE DOP
San Daniele prosciutto, made in San Daniele del Friuli [Udine], is widely regarded as Italy's finest. With a highly-coveted DOP [protected designation of origin] granted by the European Union, San Daniele prosciutto has been produced in the same artisanal manner for centuries.

TASTES OF FRIULI
Cjarsons imagine ravioli but made with potato, sweet and savoury
Cotechino traditional pork sausage
Frico speciality from Carnia (Udine), cheese fried in olive oil
Gubana leavened dough cake filled with dried fruits and nuts
Grappa locally known as sgnape, a grape-based pomace brandy
Montasio Cheese a DOP Alpine cheese made from cow's milk.
Polenta mais/maize [corn] flour, can be solid or liquid
Presnitz speciality of Trieste, a flavourful rolled cake
Strucchi small layers of dough with sweet nut-based filling

top - pasta making at the Furlan Club, Rifugio Marinelli [Udine] bottom - Piazza Unità d'Italia [Trieste], first committee of the Furlan Club [circa 1958]

ANTIPASTI [STARTERS]

ZUPPA DEL GIORNO soup of the day (please ask your waiter)	12.5
LEMON PEPPER CALAMARI (gf)(df) lightly fried with lemon aioli	18
ARANCINI (v) 3x pumpkin risotto arancini served with pepita pesto mayo	13.5
FOCACCIA	
PLAIN (gfo)(vg)(df) olive oil, salt	12.5
GARLIC (gfo)(v)(vgo) garlic, caramelised parmesan, olive oil	13.5
MOZZA (gfo)(v) garlic, mozza, caramelised parmesan	14.5
WARM HOUSE-MADE MARINATED OLIVES (gf)(vg)(df) *olives contain pips	9
POLENTA CHIPS (gf)(vo) served with asiago cheese and bolognese sugo make it vegetarian with pepita pesto mayo	16
SAN DANIELE PROSCIUTTO (serves 1-2)(gfo)(dfo) served with burrata and grissini paired with maschio prosecco +9	28
SALUMI BOARD (serves 2)(gfo)(dfo) cured meats, marinated olives, burrata, pickled vegetables, grissini	38

PASTA**CHOOSE YOUR PASTA**

- linguine / penne / risotto / fresh egg pappardelle
- house-made gnocchi add \$4
- gluten free pasta add \$4
- gluten free gnocchi add \$5

CHOOSE YOUR SAUCE (all sauces gf)

NAPOLI (vg) house-made pomodoro sugo, garlic, onion, herbs	22
ARRABIATA (vg) house-made pomodoro sugo, garlic, onion, herbs, fresh chilli	23
ZUCCA (v) roasted pumpkin, zucchini, onion, garlic, vino bianco, creamy cheese, pepita pesto, spinach	24
BOLOGNESE (dfo) house-made pomodoro sugo, beef, garlic, onion, herbs	26
CARBONARA onion, garlic, bacon, mushroom, spring onion, parmesan, cream	26
POLLO & FUNGHI mushroom, chicken, onion, garlic, cream, vino bianco	28
RAGU (dfo) slow cooked beef and pork ragu, aromatic vegetables in vino rosso and house-made pomodoro sugo	32
MARINARA (df) prawn, calamari, mussels, fish pieces, morton bay bug, vongole, garlic, chilli, vino bianco, fresh pomodoro	36
PUMPKIN & RICOTTA AGNOLOTTI (v) Pumpkin & ricotta agnolotti with burnt butter and sage sauce topped with pumpkin, sage and sultanas	30

DAL MONTE [FROM THE MOUNTAIN]

<i>all mains served with chips and salad or roasted potatoes and seasonal vegetables</i>	
CHICKEN COTOLETTA (gfo) traditional chicken schnitzel with lemon wedge add gravy +2	26
CHICKEN PARMIGIANA (gfo) traditional chicken schnitzel topped with napoli sauce + mozza paired with Birra Moretti +8.5	28
VEAL COTOLETTA (gfo) traditional veal schnitzel with lemon wedge	32
VEAL AL LIMONE (gfo) traditional veal schnitzel with a lemon, butter and caper sauce	36
VEAL FUNGHI (gf) pan fried veal medallions with a creamy mushroom sauce	40
280g SCOTCH FILLET (gf) australian scotch fillet steak cooked to your liking with your choice red wine jus, pepper or mushroom sauce paired with brown brothers 1889 Merlot +9	40

DAL MARE [FROM THE SEA]

<i>all mains served with chips and salad or roasted potatoes and vegetables</i>	
PESCE FRITTO (gf) vodka and beer battered fish or make it grilled	30
LEMON PEPPER CALAMARI (gf) lightly fried lemon pepper calamari with lemon aioli	36
GARLIC PRAWNS (gf) tiger prawns on saffron risotto topped with garlic prawn sauce	36
PESCE DEL GIORNO fish of the day (please ask your waiter)	MP

INSALATE E CONTORNI [SALADS AND SIDES]

QUINOA SALAD (v)(gf)(vgo) pumpkin, quinoa, zucchini, spinach, mixed leaf, capsicum, pepitas, feta, pepita pesto mayo dressing add grilled chicken or prawns +5	24
PEAR & ROCKET SALAD (v)(vgo)(gf) pear, rocket, shaved parmesan, balsamic dressing	16
POMODORO & CUCUMBER SIDE SALAD (v)(vg)(gf) tomato, cucumber, italian vinaigrette	11
GARDEN SIDE SALAD (gf)(vg) mixed leaf, tomato, cucumber, onion, italian vinaigrette	11
SEASONAL VERDURE (gf)(vg) seasonal vegetables with italian herbs	12
PATATINE (gf)(vg) thick cut chips	8

(gf) gluten free
(gfo) gluten free option(v) vegetarian
(vo) vegetarian option(vg) vegan
(vgo) vegan option(df) dairy free
(dfo) dairy free option (mp) market price**DOLCI** [DESSERTS]

DOLCE DEL GIORNO dessert of the day (please ask your waiter)	14
TIRAMISU (v) sponge biscuits soaked in coffee + marsala layered with mascarpone cream	14
AFFOGATO (v)(dfo) vanilla ice cream with a shot of espresso coffee and shot of liqueur	17
TRADITIONAL ITALIAN FROZEN DESSERTS (gfo) please ask your waiter for availabilities	11
GELATO MISTO (gfo)(dfo) please ask your waiter for availabilities	13

MR CANNOLI MAN

The Furlan Club is proud to collaborate with Mr Cannoli Man 'Christian'. House-made quality golden, crunchy cannoli shells filled with velvety vanilla and chocolate custard or creamy italian ricotta.

RICOTTA CANNOLI (v)(gfo) 3x for 18 6x for 34 12x for 64
garnished with grated dark chocolate and pistachio
*contains nuts

CUSTARD CANNOLI (v)(gfo) 3x for 18 6x for 34 12x for 64
chocolate and vanilla half/half filled custard

gluten free cannoli add +1 each

Contact mrcannoliman@hotmail.com for catering orders.**MAP OF FRIULI-VENEZIA GIULIA**