



FRANCO'S
L O N D O N

First course

- Burrata with tomato & black olive tapenade 12
Beetroot salad with caprino cheese & walnut 12
Fresh hand-picked crab with avocado & citrus 18
Beef carpaccio with rocket, parmesan 18
Selection of cured meats 16
Parma ham with mozzarella 16
Vitello tonnato 16

Pasta & soup

All long pasta dishes can be made with gluten free tagliatelle

- Courgette & potato soup 8
Cannellini bean soup with short pasta 10
Pappardelle with porcini mushroom 16 / 22
Black tagliolini with crab & courgette 18 / 24
Linguine with lobster, garlic, tomato & chilli 30 / 36
Macaroni with veal ragout, peas & morel mushrooms 16 / 22
Strozzapreti with wild boar ragout 16 / 22
Venison ravioli with rosemary sauce 16 / 22
Classic lasagna 22

Risotto

Please note the risottos take 20 minutes to prepare

- Pumpkin, gorgonzola & sage risotto 24 / 30
Artichoke risotto with bottarga 26 / 32

White Truffle with Scrambled Eggs, Tagliatelle or Risotto 50 / 80
White Truffle shaved at the table, on your dish of choice 12.5 per gram

A full gluten free, Vegan & vegetarian menu is available on request
For more information on dishes that may contain allergens,
Please ask your server.

Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception
Please ask reception for more information

Main course

- Oven baked hake with potato, tomato & black olive 28
Pan fried wild seabass with artichoke, black olive & sundried tomato 38
Roasted halibut with spinach, mushroom & Jerusalem artichoke 40
Honey glazed duck breast with baby carrots & button onions 28
Pan fried venison loin with soft polenta, red cabbage & girolle mushrooms 32
Pan fried veal chop with truffle mashed potato & porcini mushroom 38

From the grill

- | | |
|-------------------|-------------------------|
| Seabass 28 | Lamb cutlets 30 |
| Tuna 26 | Beef rib eye (250gr) 30 |
| Swordfish 24 | Beef fillet (250gr) 38 |
| Organic salmon 22 | Veal chop 34 |

Vegetables & potatoes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

- | | | |
|--------------------|-----------------------|---------------------|
| Spinach 5 | Broccoli 5 | Green beans 5 |
| New potatoes 5 | Mashed potato 5 | Roast potatoes 5 |
| Mixed mushrooms 7 | Porcini mushrooms 8 | Fried courgettes 6 |
| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |

Desserts

- Classic tiramisu 8.75
Sicilian cannolo with pistachio ice cream 8.75
Amaretto crème brulée 8.75
Chocolate fondant with blueberry compote & 'fior di latte' ice-cream 8.75
Caramel & chocolate profiteroles with vanilla ice cream 8.75
Homemade ice creams & sorbet 6
Affogato 7
Vanilla ice cream topped with espresso coffee
A selection of Italian cheeses, mustard fruit chutney, grapes & pecans 12
Petit fours 10

***Some of our dishes may contain nuts
Please inform your waiter when ordering***

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay