



FRANCO'S
L O N D O N

Example A la Carte Menu January 2020

First course

Burrata with green beans, red onion & rocket salad with hazelnuts 12

Beetroot salad with caprine cheese & walnuts 12

Fresh hand-picked crab with avocado & citrus 18

Venison carpaccio with rocket & parmesan 16

Parma ham with mozzarella 16

Selection of cured meats 16

Vitello tonnato 16

Pasta & soup

All long pasta dishes can be made with gluten free tagliatelle

Cauliflower & caper soup 8

Winter minestrone soup with barley 12

Spaghetti with tomato & basil 10 / 16

Pappardelle with mixed mushrooms 16 / 22

Linguine with lobster, garlic, tomato & chilli 30 / 36

Macaroni with veal ragout, peas & morel mushrooms 16 / 22

Roast beef & spinach ravioli in a rosemary sauce 16 / 22

Strozzapreti with duck & star anise 16 / 22

Classic lasagna 22

Please note the risotto take 20 minutes to prepare

Porcini mushroom risotto 26 / 32

Quail & saffron risotto 26 / 32

***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 olives 28
Pan fried wild seabass with artichoke purée & 'barba di frate' 38
Roasted monkfish with pumpkin & trompette mushrooms 36
Pan fried veal chop with truffle mashed potato & porcini mushroom 38
Honey glazed duck breast with baby carrots & button onions 28
Beef tagliatta with polenta & radicchio 30

From the grill

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

Vegetables & potatoes

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

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

Desserts

- Classic tiramisu 8.75
Chocolate fondant with blueberry compote & 'fior-di-latte' ice-cream 8.75
Amaretto crème brûlée with almond tuille 8.75
Sicilian cannolo with pistachio ice-cream 8.75
Almond, orange & Grand Marnier cake with chocolate ice-cream 8.75
Homemade ice creams & sorbet (3 scoops) 6
Selection of Italian cheeses with mustard fruit chutney, pecans & grapes 12
Affogato 7
Vanilla ice cream topped with espresso coffee
Petit fours 10