



FRANCO'S
L O N D O N

Sample A la Carte Menu October 2018

First course

- Burrata with smoked aubergine purée & red onion 12
- Grilled rare tuna with black olive, tomato & artichokes 18
- Pan fried diver caught scallops with butternut squash & n'duja 18
- Salmon & beetroot tartar 16
- Fresh hand-picked crab with apple & cucumber 16
- Octopus carpaccio with fennel, orange & lemon dressing 15
- Selection of cured meats 16
- Parma ham with celeriac & capers 14
- Vitello tonnato 16

Pasta, soup & risotto

All long pasta dishes can be made with gluten free tagliatelle

- Onion & rosemary soup 8
- Minestrone soup 10
- Chestnut tagliatelle with mixed mushrooms 16 / 22
- Tagliolini with clams, courgette, garlic & chilli 16 / 22
- Linguine with lobster, tomato, garlic & chilli 30 / 36
- Strozzapreti with wild boar 16 / 22
- Venison ravioli in a rosemary demi-glace 16 / 22
- Pappardelle with lamb ragout, broad beans & pecorino 16 / 22
- Classic lasagna 18
- Porcini mushroom risotto 24 / 30
- Black truffle & rosemary risotto 24 / 30
- Please note the risottos take 20 minutes to prepare*

*A full a la carte gluten free,
vegan & vegetarian menu
is available on request*

*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 artichoke, black olives & saffron 26
Pan fried monkfish with butternut squash & black trumpet mushrooms 36
Pan fried wild seabass, olive oil mashed potato, green beans, tomato & capers 36
Pan fried venison with barley risotto & morel mushrooms 30
Grilled rump of lamb with garlic spinach & borlotti beans 29
Pan fried veal chop with peas & porcini mushrooms 38

From the grill

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

Vegetables & potatoes

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

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| Spinach 5 | Mixed mushroom 7 | Roast potatoes 5 |
| Green beans 5 | Fried courgettes 6 | New potatoes 5 |
| Broccoli 5 | | Mashed potato 5 |
| 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 brûlée 8.75
Amalfi lemon tartlet with blackberry sorbet 8.75
Chocolate & hazelnut fondant with caramel ice-cream 8.75
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 7
Vanilla ice cream topped with espresso coffee
Petit fours 10

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