

## **Franco's Sample Set Menu**

*Two courses £28 three courses £34 four courses £40*

### **First course**

Buffalo mozzarella with panzanella salad

Seafood skewer with Venere rice salad

Cured meat platter

### **Pasta & soup**

Courgette & potato soup

Pappardelle with broad beans & pecorino

Spaghetti with tomato & fresh basil

### **Main course**

Aubergine wrapped swordfish with spicy tomato sauce

Grilled baby chicken with sautéed mixed vegetables

Roasted hake with peas, leeks & mussels

### **From the grill**

*With individual supplement*

Organic salmon 9

Swordfish 11

Tuna 11

Beef rib eye 18

Seabass 14

Beef fillet 22

### **Vegetables, potatoes & salads**

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

Roast potatoes 5

New potatoes 5

Mashed potato 5

Sautéed spinach 5

Green beans 5

Broccoli 5

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

### **Dessert**

Selection of ice-cream or sorbets

Classic tiramisu

Sicilian cannolo with pistachio ice-cream

Selection of Italian cheeses 6

*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*

*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*