



FRANCO'S
L O N D O N

Sample A la Carte Menu March 2019

First course

- Burrata with tomato & black olive tapenade 12
Fresh hand-picked crab with avocado & citrus 16
Pan fried diver caught scallops with butternut squash & n'duja 20
Octopus carpaccio with fennel, orange & lemon dressing 15
Selection of cured meats 16
Parma ham with celeriac & capers 14
Vitello tonnato 16

Pasta & soup

All long pasta dishes can be made with gluten free tagliatelle

- Leek & pea soup 8
Onion & rosemary soup with crispy octopus 12
Pappardelle with mixed mushrooms & peas 16 / 22
Ricotta & spinach tortelli in butter & sage 16 / 22
Tagliolini with clams & courgette 16 / 22
Linguine with lobster, tomato, garlic & chilli 30 / 36
Strozzapreti with prawns, broad beans & lemon 16 / 22
Venison ravioli in a rosemary sauce 16 / 22
Classic lasagna 18

Risotto

Please note the risottos take 20 minutes to prepare

- Bianchetto truffle risotto 24 / 30
Saffron & quail risotto 24 / 30

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

*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

Roasted hake with peas, leeks & mussels 26

Pan fried monkfish with butternut squash & girolle mushrooms 36

Pan fried wild seabass with barba di frate, cherry tomatoes & caper sauce 38

Pan fried venison with barley risotto & morel mushrooms 30

Grilled marinated rump of lamb with sautéed winter vegetables & balsamic sauce 28

Pan fried veal chop with peas & porcini mushrooms 38

From the grill

Seabass 28

Lamb cutlets 30

Tuna 26

Beef rib eye (250gr) 28

Swordfish 24

Beef fillet (250gr) 34

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 mushroom 7

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 brûlée 8.75

Yoghurt mousse with blood orange & pistachio biscuit 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