



FRANCO'S
L O N D O N

Sample A la Carte Menu August 2019

First course

- Burrata with tomato & black olive tapenade 12
Fresh hand-picked crab with avocado & citrus 18
Octopus carpaccio with fennel, orange & lemon dressing 15
Selection of cured meats 16
Parma ham with mozzarella or melon 16
Vitello tonnato 16

Pasta & soup

All long pasta dishes can be made with gluten free tagliatelle

- Carrot & thyme soup 8
Broad bean & rocket soup 10
Pappardelle with mixed mushrooms & summer truffle 18 / 24
Spinach & ricotta tortelli in butter & sage 16 / 22
Rocket fusilli with tuna, black olives & confit tomato 16 / 22
Macaroni veal ragout, peas & morel mushrooms 16 / 22
Strozzapreti with prawns, broad beans & lemon 16 / 22
Linguine with lobster, garlic, tomato & chilli 30 / 36
Classic lasagna 22

Risotto

Please note the risottos take 20 minutes to prepare

- Pea & mint risotto 24 / 30
Crab & lemon risotto 26 / 32

*A full a la carte 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

- Roasted hake with spring vegetables & mussels 28
Pan fried monkfish with celeriac purée & baby vegetables 36
Honey glazed duck breast with baby carrots & button onions 28
Beef tagliata with peas, pancetta, sundried tomato & balsamic 28
Veal Milanese with rocket & cherry tomato salad 38

From the grill

- Seabass 28
Organic salmon 22
Swordfish 24
Lamb cutlets 30
Beef rib eye (250gr) 30
Beef fillet (250gr) 38

Vegetables & potatoes

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

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| Spinach 5 | Broccoli 5 | Green beans 5 |
| New potatoes 5 | Mashed potato 5 | Roast potatoes 5 |
| Mixed mushrooms 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
Chocolate & lime cheesecake with rum Chantilly & 'fior di latte' ice-cream 8.75
Passionfruit & Muscat semifreddo with almond tuille 8.75
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 7
Vanilla ice cream topped with espresso coffee
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