



FRANCO'S
L O N D O N

Example set dinner menu March 2020

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

First course

Buffalo mozzarella with roasted peppers & balsamic

Broad beans, pecorino & rocket salad

Cured meat platter

Pasta & soup

Courgette & potato soup

Strozzapreti with rabbit ragout

Spaghetti with tomato & fresh basil

Main course

Grilled mackerel with caponata

Roasted guinea fowl breast with barley & chilli broccoli

Pan fried hake with parsley purée, braised escarole & sultanas

From the grill

With an added individual supplement

Organic salmon 11

Swordfish 11

Tuna 13

Beef rib eye 18

Seabass 15

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, mustard fruit chutney, grapes & pecans 8

*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*