



FRANCO'S
L O N D O N

Example Vegetarian and Vegan Menu February 2020

First course

Burrata with green bean, red onion & rocket salad with hazelnuts 12

Venere rice & avocado salad (vg) 12

Mixed grilled vegetable platter (vg, gf) 16

Beetroot salad with caprino cheese & walnuts 12

Gratinated soft polenta with mushrooms 16

Soups

Soup of the day (vg) 8

Please ask your server

Starter salads

Fennel, black olive & orange salad (vg) 12

Grilled peppers & goat cheese 12

Side salads

Tomato & onion 6

Rocket & parmesan 6

Green leaf salad 5

*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, pasta & risotto

Gluten free pasta available as Tagliatelle

Spaghettini with tomato & basil (vg) 10 / 16

Tagliatelle with mixed mushrooms 16 / 22

Spaghetti with courgette, garlic & chilli (vg) 16 / 22

Spaghetti 'cacio & pepe' 16 / 20

Porcini mushroom risotto 26 / 32

Please note the risottos take 20 minutes to prepare

Vegetables & potatoes

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

Spinach (vg) 5

Broccoli (vg) 5

Green beans (vg) 5

Mashed potato 5

New potatoes (vg) 5

Porcini mushrooms (vg) 8

Mixed mushrooms (vg) 7

Desserts

Homemade ice creams (gf) & sorbet (vg) 6

Classic tiramisu (v) 8.75

Amaretto crème brûlée (gf) 8.75

Almond, orange & Grand Marnier cake (gf) 8.75

Affogato 6

Vanilla ice cream topped with espresso coffee

Petit fours 10