



FRANCO'S
L O N D O N

Set dinner menu 12th October to 18th October 2020

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

First course

Buffalo mozzarella with smoked aubergine purée & red onions

Beef bresaola with rocket & goats cheese dressing

Cured meat platter

Pasta & soup

Leek & potato soup

Macaroni with lamb, broad beans & pecorino

Spaghetti with tomato & fresh basil

Main course

Herb crusted swordfish with pizzaiola sauce

Parma ham wrapped rabbit leg with carrot purée & sauteed spinach

Honey glazed duck breast with baby carrot & button onion

From the grill

With an added individual supplement

Organic salmon 10

Lamb cutlets 13

Tuna 13

Beef rib eye 18

Squid & Prawns 11

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

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