



FRANCO'S
L O N D O N

Sample Set Dinner Menu

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

First course

Buffalo mozzarella with aubergine purée & baked tomato

Cuttlefish salad with new potatoes & black olives

Cured meat platter

Pasta & soup

Cauliflower soup with capers

Pappardelle with chicken liver & sage

Spaghetti with tomato & fresh basil

Main course

Mackerel wrapped in pancetta with caponata

Grilled baby chicken with chickpeas & red onion

Pan fried cod with leeks, peas & mussels

From the grill

With individual supplement

Organic salmon 9

Swordfish 11

Tuna 11

Beef rib eye 16

Seabass 14

Beef fillet 20

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

Peas & pancetta 6

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 6

*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*

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