



FRANCO'S
L O N D O N

Private Dining & Events Menu
August 2017

First course

- Burrata with tomato gazpacho & basil oil 12
Peach & mozzarella salad with toasted almonds 12
Avocado & baby spinach salad with crispy pancetta 12
Goats cheese salad with watercress & roasted peppers 12
Octopus alla plancha with green beans, potatoes & confit tomato 16
Fresh hand-picked crab with apple & cucumber 15
Marinated wild salmon with avocado 22
Selection of cured meats 14
Parma ham with melon 14
Vitello tonnato 15

Carpaccio

- Octopus carpaccio with fennel, orange & capers 14
Beef carpaccio with rocket & parmesan 16
Scallop carpaccio with cucumber & radish 18

Risotto & soup

- Carrot & thyme soup 10
Borlotti bean soup with chilli oil 12
Risotto with crab & lemon 18 / 24
Please note the risottos take 20 minutes to prepare
Risotto with Italian sausage & saffron 18 / 24
Please note the risottos take 20 minutes to prepare

Main course

- Pan fried wild salmon with asparagus, cherry tomato & mussels 32
- Pan fried seabream with potato & a warm tomato salad 26
- Roasted monkfish with celeriac purée & baby vegetables 30
- Roasted duck breast with garlic chilli broccoli & spelt 26
- Pan fried calf liver with peas, carrots & pancetta 26
- Veal Milanese with rocket & cherry tomato salad 36

Sharing dishes

Prices are per person

- Roast rack of lamb with caponata & parsley sauce 28
For a minimum of 2 people
- Roast rib of beef 28
For a minimum of 10 people
- Roast rack of veal 28
For a minimum of 8 people
- Roast whole Sardinian suckling pig 28
For a minimum of 8 people
- Roast milk fed kid goat 28
For a minimum of 8 people
- Whole poached salmon 28
For a minimum of 8 people
- Mixed grilled fish platter 28
For a minimum of 8 people
- Mixed grilled meat platter 28
For a minimum of 8 people

From the grill

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|-------------------|-----------------------------|
| Organic salmon 22 | Organic chicken paillard 18 |
| Seabass 28 | Beef fillet 29 |
| Tuna 24 | Beef rib eye 26 |
| Swordfish 24 | Lamb cutlets 26 |
| Mixed fish 32 | |

Vegetables, potatoes & salads

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

Spinach 5	Mixed mushrooms 7	Roast potatoes 5
Green beans 5	Pea & pancetta 6	New potatoes 5
Broccoli 5	Fried courgettes 6	Mashed potato 4.75

Salads

All salads can be made as starters 4 supplement or main 7 supplement

Green leaf salad 5	Tomato & mozzarella 6	Rocket & parmesan 6
	Tomato & onion 5	

Dessert

Classic tiramisu 8.5
Sicilian cannolo with pistachio ice cream 8.5
Cherry ice-cream sundae with a pistachio tuille 8.5
Apricot crumble with 'Fior di latte' ice-cream 8.5
Amalfi lemon tart with raspberry sorbet 8.5
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 6
<i>Vanilla ice cream topped with espresso coffee</i>
Petit fours 10

Cakes & desserts to share

Prices are per person

Fruit platter 8
<i>For a minimum of 6 people</i>
Cheese platter 8
<i>For a minimum of 6 people</i>
Classic tiramisu cake 8
<i>For a minimum of 10 people</i>
Croque-en-bouche 8
<i>For a minimum of 10 people</i>

A 15% 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