



FRANCO'S  
L O N D O N

*Private Dining & Events Menu*  
*May 2018*

*First course*

- Mozzarella with peas & broad beans 12
- Ricotta & mint filled courgette flowers with a spicy tomato sauce 16
- English asparagus with Hollandaise sauce, poached egg & crispy pancetta 18
- Seared scallops with butternut squash & n'duja 18
- Salmon & beetroot tartar 16
- Fresh hand-picked crab with apple & cucumber 16
- Beef fillet carpaccio with rocket & parmesan 16
- Selection of cured meats 14
- Parma ham with rocket & melting Tomino cheese 14
- Vitello tonnato 16

*Risotto & soup*

- Onion & rosemary soup 8
- Broad bean, potato & rocket soup 12
- English asparagus risotto with black truffle 20 / 26  
*Please note the risottos take 20 minutes to prepare*
- Cuttlefish risotto 18 / 24  
*Please note the risottos take 20 minutes to prepare*

*Main course*

- Pan fried cod with leeks, peas & mussels 28
- Pan fried wild halibut with courgettes, peppers & aubergine 34
- Pan fried monkfish with spring vegetables 34
- Honey glazed duck breast with carrots & button onions 26
- Pan fried beef fillet with asparagus & truffle polenta 34
- Veal medallions, aubergine parmigiana asparagus & pancetta 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 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*

Organic salmon 22

Tuna 24

Seabass 28

Swordfish 24

Rump of lamb 26

Beef fillet (250gr) 34

Beef rib eye (250gr) 28

Veal chop 34

## *Vegetables, salads & potatoes*

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

Spinach 5

Green beans 5

Broccoli 5

Green leaf salad 5

Peas & pancetta 6

Fried courgettes 6

English asparagus 9

Tomato & mozzarella 6

Roast potatoes 5

New potatoes 5

Mashed potato 5

Rocket & parmesan 6

## *Dessert*

- Classic tiramisu 8.75
- Sicilian cannolo with Amarena cherry ice cream 8.75
- Chocolate mousse with raspberries 8.75
- Ricotta & pear cheesecake with chocolate ice-cream 8.75
- Amalfi lemon tart with raspberry sorbet 8.75
- Selection of Italian cheese 12
- Homemade ice creams & sorbet 6
- Affogato 7
- Vanilla ice cream topped with espresso coffee*
- Petit fours 10

## *Cakes & desserts to share*

*Prices are per person*

Fruit platter 8  
*For a minimum of 6 people*

Cheese platter 8  
*For a minimum of 6 people*

Classic tiramisu cake 8  
*For a minimum of 10 people*

Croque-en-bouche 8  
*For a minimum of 10 people*