



FRANCO'S
L O N D O N

Sample A la Carte Menu January 2019

First course

- Burrata with roasted pumpkin, almonds & balsamic 12
Beef tartar with beetroot and shimeji mushrooms 16
Pan fried diver caught scallops with butternut squash & n'duja 18
Octopus carpaccio with fennel, orange & lemon dressing 15
Selection of cured meats 16
Parma ham with celeriac & capers 14
Vitello tonnato 16

Pasta & soup

All long pasta dishes can be made with gluten free tagliatelle

- Onion & rosemary soup 8
Green minestrone soup 10
Tagliatelle with mixed mushrooms & shaved truffle 16 / 22
Spaghetti with mussels, broccoli & chilli 14 / 20
Linguine with lobster, tomato, garlic & chilli 30 / 36
Pappardelle with lamb ragout, broad beans & pecorino 16 / 22
Roast beef & spinach ravioli with red wine sauce 16/22
Classic lasagna 18

Risotto

Please note the risottos take 20 minutes to prepare

- Radicchio & gorgonzola risotto 24 / 30
Black truffle & rosemary risotto 24 / 30

*Some of our dishes may contain nuts
Please inform your waiter when ordering*

*A full a la carte gluten free,
vegan & vegetarian menu
is available on request*

*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

Roasted cod with black rice & squid 26

Pan fried monkfish with butternut squash & black trumpet mushrooms 36

Pan fried wild seabass with Jerusalem artichoke purée, barba di frate & mussels 36

Pan fried venison with barley risotto & morel mushrooms 30

Fillet of beef Rossini with foie gras, spinach, crouton & red wine jus 46

Pan fried veal chop with peas & porcini mushrooms 38

From the grill

Seabass 28

Lamb cutlets 30

Tuna 26

Beef rib eye (250gr) 28

Swordfish 24

Beef fillet (250gr) 34

Organic salmon 22

Veal chop 34

Vegetables & potatoes

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

Spinach 5

Broccoli 5

Green beans 5

New potatoes 5

Mashed potato 5

Mixed mushroom 7

Roast potatoes 5

Fried courgettes 6

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

Desserts

Classic tiramisu 8.75

Sicilian cannolo with pistachio ice cream 8.75

Amaretto crème brûlée 8.75

Amalfi lemon tartlet with raspberry sorbet 8.75

Chocolate & hazelnut fondant with caramel ice-cream 8.75

Selection of Italian cheese 12

Homemade ice creams & sorbet 6

Affogato 7

Vanilla ice cream topped with espresso coffee

Petit fours 10

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