

# BENVENUTI A FRANCOBOLLO



## SIGNATURE COCKTAILS 3 OZ / 20

**COSMOPOLITAN**  
Tito's vodka, Cointreau, Cranberry & Fresh Lime Juice

## (416) COCKTAILS 3 OZ / 21

**SARPA NEGRONI**  
House bottled & batched Beefeater Gin, Carlo Alberto Vermouth, Campari, aged with burnt orange peel

**SUBSTANCE FOOD GROUP OLD FASHION**  
House bottled & batched with 40 Copper Pot Still Whiskey, Maple Water

**APEROL SPRITZ**  
Prosecco, Aperol, Soda, Orange Wheel

## BY THE GLASS 6 OZ.

RED WINE  
**PRIMITIVO Italy** I Muri / 16

**CHIANTI Italy** Querceto / 17

**CABERNET SAUVIGNON** / 18  
California Crane Lake

SPARKLING  
**PROSECCO** Villa Sandi / 16

**ESPRESSO MARTINI**  
Creamy Spro, Tito's Vodka, Kahula

**LIMONCELLO-GIN SPRITZ**  
Empress Gin, Cicchetto Limone, Limonata, Fresh Lemon

**SPICY MARGARITA**  
Casamigos Reposado, Triple Sec, Lime Juice, Red Serrano Chile, Tajin Rim

**PEACH BELLINI**  
Prosecco, Peach Schnapps, Peach Puree

**MARIA ROSSO**  
Casamigos Reposado, Creme de Cassis, Lime Juice, Ginger Beer

WHITE WINE  
**PINOT GRIGIO 'MATTO'** / 16  
Serrinissima

**SAUVIGNON BLANC Australia** / 17  
Woolshed

**CHARDONNAY California** / 17  
Crane Lake

**PANE FRANCOBOLLO BREAD SERVICE** / 3  
All proceeds are donated to the Second Harvest Food Rescue Charity  
Panini pressed ciabatta, EVOO, toasted rosemary, sea salt

## ASSAGGINI

**CRISPY POLENTA RAGOUT** / 16  
Polenta fries, braised beef & veal ragout, shaved Grana Padano


**LUIGI'S BRUSCHETTA** / 18  
Freshly grilled ciabatta, fresh basil, chopped tomato, olive oil whipped ricotta, shaved Grana, aged balsamic

## ANTIPASTI

**CAESAR SALAD** / 20  
Chopped romaine lettuce, sweet corn, shaved Grana Padano, smoked bacon, lemon

**ARTISANAL GREEN SALAD** / 19  
Apple cider & red onion vinaigrette, roasted squash, red radish, toasted pumpkin, Pecorino, pomegranate reduction

**GRILLED CALAMARI** / 25  
Roasted garlic-white bean puree, wilted bitter greens, poblano-taggiacche olive salsa, EVOO

**'FRANCO' FRITES** / 16   
Hand cut fries, Parmesan cheese, truffle-honey essence

**FRITTI ALLA SPIAGGIA** / 23  
Calamari, bay scallops, tiger shrimp, zucchini - Lightly fried with black garlic-lemon aioli

**BEEF CARPACCIO** / 25  
Black truffle aioli, Grana Padano, baby arugula, EVOO, rosemary-garlic croutons

**GARBAGE SALAD** / 25  
Baby arugula, crispy Brussel sprouts, sauteed mushrooms, sweet corn, dried cranberries, goat cheese, balsamic reduction, EVOO

**SAUTEED TIGER SHRIMP** / 25  
Serrano chillies, heirloom tomato sugo, charred ciabatta

## PASTA + GNOCCHI

**MEZZA RIGATONI** / 26  
**ALLA VODKA**  
Pancetta, tomato-vodka cream sauce

**TAGLIATELLE 'BOLLO'GNESE** / 27  
Slowly braised ragout of beef & veal, fresh basil, shaved Grana, D.O.P. tomato sauce

**SPINACH SPAGHETTI** / 33  
Salmon, bay scallops, green onion, cherry tomatoes, white wine-cream sauce

## MAINS

**EGGPLANT PARMIGIANA** / 32  
Braised cherry tomato, grilled zucchini, fior di latte, salsa verde

**POLLO 'AL MATTONE'** / 36  
Crackling oven roasted boneless half chicken, garlic fried rapini, crushed potatoes, red wine jus

**VEAL LIMONE** / 38  
Veal scallopini, lemon white wine sauce, garlic fried rapini, roasted crushed potatoes

**STUFFED CRISPY** / 34  
**PORTOBELLO**  
Panko crusted portobello stuffed with herbed vegan mozzarella, roasted garlic jam, garlic fried rapini - *deliciously vegan* -

## CONTORNI / 16

**SAUTEED GARLIC SWISS CHARD**  
**BRAISED WHITE BEANS**  
**GARLIC-HERBED POTATOES**

**SPELT CHITARRA** / 22  
**ARRABIATTA**  
Spicy D.O.P. tomato sauce

 **PAN ROASTED** / 34  
**POTATO GNOCCHI**  
Sauteed mushrooms, grilled corn, spring onion, roasted sweet peppers, truffle essence, roasted garlic cream sauce, fine Parmesan

**GRILLED SALMON** / 45  
**'IRISH ORGANIC'**  
Cherry-tomato ragout, roasted potatoes, wilted bitter greens, EVOO, Maldon sea salt

**VEAL PARMIGIANA** / 38  
Panko crusted veal scallopini, mezza rigatoni pasta, tomato sugo, fior di latte, torn basil

**STEAK FRITES** / 59  
10 oz 'Prime' striploin steak, red wine jus, 'Franco' frites

**GRILLED BRANZINO FILET** / 45  
Sauteed bitter greens, EVOO, Maldon sea salt, torched cucuzza

**SAUTEED WILD MUSHROOM**  
**GARLIC FRIED RAPINI**  
**SAUTEED BEAN MEDLEY**  
Toasted hazelnut crumble

For more than 29 years, three men, four restaurants and a great friendship have driven the evolution of a diverse portfolio of dining locations well established in Toronto and beyond, and now officially known as the

Substance Food Group  
**SUBSTANCE**  
FOOD GROUP



# FRANCOBOLLO

## LISTA DEI VINI

26 OZ.

### VINI SPUMANTE

<b>Prosecco, Bottega, Veneto</b>		<b>59</b>
<b>Champagne, Moet &amp; Chandon, France</b>	<b>n/v</b>	<b>265</b>
<b>Champagne, Veuve Clicquot Brut, France</b>	<b>n/v</b>	<b>279</b>

### VINI ROSATA

<b>Rose, Capr Bleue, Colombo, Aix-en-Provence, France</b>	<b>2021</b>	<b>69</b>
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### VINI BIANCHI - ITALY

<b>Pinot Grigio, 'Matto' Serrinissima, Veneto, Italy</b>	<b>2021</b>	<b>57</b>
<b>Greco di Tufo, Feudi di San Gregorio, Campania</b>	<b>2020</b>	<b>75</b>
<b>Pecorino, Caivolich Aries, Abruzzo</b>	<b>2021</b>	<b>79</b>
<b>Chardonnay, Colterenzio Altkirch, Alto Adige</b>	<b>2019</b>	<b>85</b>

### VINI ROSSI - EVERYWHERE ELSE

<b>Sauvignon Blanc, Woolshed, Adelaide Hills, Aust.</b>	<b>2021</b>	<b>59</b>
<b>Chardonnay, Crane Lake, California</b>	<b>2021</b>	<b>59</b>
<b>Sauvignon Blanc, Astrolabe, Marlborough, NZ</b>	<b>2022</b>	<b>89</b>
<b>Chardonnay, Chablis, Ch. de Maligny, France</b>	<b>2021</b>	<b>115</b>
<b>Chardonnay, Pouilly-Fuisse, Deux Roches, France</b>	<b>2017</b>	<b>155</b>
<b>Chardonnay, Miner, Napa Valley, California</b>	<b>2017</b>	<b>170</b>

### VINI ROSSI - ITALY

26OZ

<b>Primitivo, I Muri, Puglia</b>	<b>2020</b>	<b>56</b>
<b>Chianti, Querceto, Toscana</b>	<b>2020</b>	<b>59</b>
<b>Rosso, L'U, Umbria</b>	<b>2019</b>	<b>72</b>
<b>Ripasso, Zardini, Veneto</b>	<b>2020</b>	<b>75</b>
<b>Cerasuolo, Judeks, Sicily</b>	<b>2019</b>	<b>89</b>
<b>Caburnio, Monteti, Toscana</b>	<b>2016</b>	<b>99</b>
<b>Nebbiolo d'Alba, Sordo, Piedmont</b>	<b>2018</b>	<b>100</b>
<b>Barbera d'Asti, 'Ca' di Pian', La Spinetta, Piedmont</b>	<b>2016</b>	<b>105</b>
<b>Nebbiolo, Aurelio Settino, Langhe, Piedmont</b>	<b>2016</b>	<b>110</b>
<b>Barolo, Tenuta Rocca, Piedmont</b>	<b>2016</b>	<b>129</b>
<b>Amarone Classico, Cesari, Veneto</b>	<b>2016</b>	<b>135</b>
<b>Rocca delle Macie, 'Roccatò', Toscana</b>	<b>2013</b>	<b>145</b>
<b>Brunello di Montalcino, Poggio Landi, Toscana</b>	<b>2016</b>	<b>159</b>
<b>Brunello di Montalcino, Altesino, Toscana</b>	<b>2017</b>	<b>189</b>
<b>Barolo, Giovanni, Piedmont</b>	<b>2018</b>	<b>195</b>
<b>Amarone Classico Riserva, Fracastoro</b>	<b>2011</b>	<b>240</b>
<b>Kairos, Zyme, Veneto</b>	<b>2017</b>	<b>325</b>
<b>Brunello di Montalcino Riserva, 'Madonna', Valdicava, Toscana</b>	<b>2004</b>	<b>845</b>

### VINI ROSSI - EVERYWHERE ELSE

26OZ

<b>Cabernet Sauvignon, Crane Lake, Napa, California</b>	<b>2018</b>	<b>62</b>
<b>Malbec, Andeluna 1300, Argentina</b>	<b>2020</b>	<b>72</b>
<b>Cabernet Sauvignon, Stella Reserve, California</b>	<b>2018</b>	<b>85</b>
<b>Cabernet Sauvignon, Precision, Napa, California</b>	<b>2019</b>	<b>95</b>
<b>Chateau Haut-Selve, Graves, Bordeaux, France</b>	<b>2018</b>	<b>100</b>
<b>Cabernet Sauvignon, Framework, Napa, California</b>	<b>2017</b>	<b>169</b>
<b>Cabernet Sauvignon, Priest Ranch, Napa, California</b>	<b>2018</b>	<b>255</b>
<b>Ch. Corbin, St. Emilion Grande Cru, Bordeaux</b>	<b>2010</b>	<b>280</b>
<b>Cabernet Sauvignon, Duckhorn, Napa, California</b>	<b>2019</b>	<b>285</b>
<b>Stone Eagle Reserve, Two Sisters, Lake Region, Ont.</b>	<b>2013</b>	<b>370</b>