

# **FRANCOBOLLO WK MENU A**

## **APPETIZER**

### **ROMAINE SALAD 'TERRA STYLE'**

Roasted garlic, grilled sweet corn,  
shaved Grana Padano, smoked bacon, fresh lemon

### **ARTISANAL GREENS SALAD**

Bibb, arugula, endive, castlefranco radicchio, frisee,  
lemon vinaigrette, shaved Grana Padano, pangrattato

## **MIDDLE COURSE**

### **MEZZA RIGATONI ALL'AMATRICIANA**

Tomato-basil sugo, sweet onion, guanciale

## **MAIN COURSE**

### **SQUID INK SPAGHETTI**

Grilled calamari, mussels, chopped shrimp,  
blistered tomatoes, arugula, aglio e olio

### **POLLO 'AL MATTONE'**

Pan roasted boneless half chicken, seasonal vegetables,  
crushed potatoes, red wine jus

### **VEAL LIMONE**

Lemon-white wine sauce, seasonal vegetables,  
roasted mini potatoes

### **ROASTED CAULIFLOWER STEAK**

*- deliciously plant based -*

Avocado puree, succotash, teardrop peppers

### **PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, roasted sweet  
peppers, spring onion, truffle essence,  
roasted garlic cream sauce

## **DESSERT**

### **CELEBRATION CAKE**

*- supplied by host -*

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**- Francobollo Group Dining Menu One -**  
sixty-nine dollars per person

# **FRANCOBOLLO WK MENU B**

## **APPETIZER**

### **DELUXE ANTIPASTI PLATTER**

Cured prosciutto,  
Grilled shrimp and grilled calamari,  
Buffalo burrata & heirloom tomatoes,  
Daily arancini & baby arugula,  
Grilled portobello mushroom

## **MIDDLE COURSE**

### **MEZZA RIGATONI ALL'AMATRICIANA**

Tomato-basil sugo, sweet onion, guanciale

## **MAIN COURSE**

### **- DAILY FISH -**

Ultra fresh, line-caught daily fish selection  
Garlic & chili fired rapini, EVOO and Maldon sea salt

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, crushed potatoes, red wine jus

### **VEAL LIMONE**

Garlic rapini, crushed potatoes, wild mushrooms,  
white wine lemon sauce

### **ROASTED CAULIFLOWER STEAK**

*- deliciously plant based -*

Avocado puree, succotash, teardrop peppers

### **10 OZ. STRIPLOIN STEAK**

*- \$15 supplemental per order -*

Crushed new potatoes, seasonal vegetables, red wine jus

### **PAN ROASTED POTATO GNOCCHI**

Sauteed mushrooms, grilled corn, roasted sweet  
peppers, spring onion, truffle essence,  
roasted garlic cream sauce

## **DESSERT**

### **CELEBRATION CAKE**

*- supplied by host -*

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**- Francobollo Weekend Afternoon Menu B -**  
ninety-five dollars per person  
***plus fifteen dollars per beef filet ordered***