

FRANCOBOLLO **BUSINESS AV MENU 'A'**

APPETIZER

Choice of:

ARTISANAL GREENS SALAD

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

MAIN COURSE

Choice of:

- DAILY FISH -

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

POLLO 'AL MATTONE'

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

ROASTED CAULIFLOWER STEAK

- deliciously plant based -

Avocado puree, succotash, teardrop peppers

VEAL LIMONE

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

PAN ROASTED POTATO GNOCCHI

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

DESSERT

CHEF'S DAILY DESSERT

- Francobollo Business AV Menu 'A' -
seventy-nine dollars per person

FRANCOBOLLO **BUSINESS AV MENU 'B'**

APPETIZER

ROMAINE SALAD *'No Bacon'*

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

MAIN COURSE

Choice of:

- DAILY FISH -

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

POLLO 'AL MATTONE'

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

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
roasted mini potatoes

ROASTED CAULIFLOWER STEAK

- deliciously plant based -

Avocado puree, succotash, teardrop peppers

10 OZ. STRIPLOIN STEAK

- \$ 20 supplelmental -

Crushed 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

CHEF'S DAILY DESSERT

- Francobollo Business AV Menu 'B' -
seventy-nine dollars per person
plus twenty dollars per striploin steak ordered

FRANCOBOLLO **BUSINESS AV MENU 'C'**

APPETIZER

FRANCO'S FAMOUS 'G' SALAD

Baby arugula, crsipy brussle sprouts, sauteed mushrooms, sweet corn, dried cranberries, goat cheese, balsamic reduction

MAIN COURSE

Choice of:

- DAILY FISH -

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

POLLO 'AL MATTONE'

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

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini, roasted mini potatoes

PAN ROASTED POTATO GNOCCHI

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

ROASTED CAULIFLOWER STEAK

- deliciously plant based -

Avocado puree, succotash, teardrop peppers

10 OZ. STRIPLOIN

Crushed potatoes, seasonal vegetables, red wine jus

DESSERT

CHEF'S DAILY DESSERT

- Francobollo Business AV Menu 'C' -
ninety-nine dollars per person