

FRANCOBOLLO MENU ONE

APPETIZER

Choice of:

ROMAINE SALAD 'TERRA STYLE'

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

ARTISANAL GREENS SALAD

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

MAIN COURSE

Choice of:

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 tpeppers

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 Group Dining Menu One -
sixty-nine dollars per person

FRANCOBOLLO MENU TWO

APPETIZER

Choice of:

PRAWNS DIAVOLA

Gulf prawns sauteed with chilies, garlic, shallots,
with tomato sugo & hand torn basil

ARTISANAL GREENS SALAD

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

BEEF CARPACCIO

Truffle aioli, croutons, chickory, pistachio, basil oil

MAIN COURSE

Choice of:

- DAILY FISH -

Ultra fresh, line-caught daily fish selection
with seasonal vegetables

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 tpeppers

PAN ROASTED POTATO GNOCCHI

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

10 OZ. STRIPLOIN STEAK

- \$ 20 supplemental per order -

Crushed new potatoes, seasonal vegetables,
red wine jus

DESSERT

CHEF'S DAILY DESSERT

- Francobollo Group Menu Two -
seventy-nine dollars per person
plus twenty dollars per beef filet ordered

FRANCOBOLLO MENU THREE

APPETIZER

DELUXE ANTIPASTO PLATTER

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

MAIN COURSE

Choice of:

- 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 tpeppers

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

CHEF'S DAILY DESSERT

- Francobollo Group Menu Three -
ninety-five dollars per person
plus fifteen dollars per beef filet ordered