

FRANCOBOLLO MENU ONE

INSALATA

Choice of:

ROMAINE SALAD 'TERRA STYLE'

Chopped romaine lettuce, roasted garlic,
grilled sweet corn, shaved Grana Padano,
smoked bacon, lemon

ARTISANAL GREEN SALAD

Bibb, arugula, endive, castlefranco radicchio,
frisee, crispy shallots, lemon vinaigrette,
shaved Grana Padano, pangrattato
- can be served plant based -

SECONDI

Choice of:

SEAFOOD SPAGHETTINI

Tiger shrimp, bay scallops, tender calamari,
blistered cherry tomatoes, fresh basil, pangrattato

POLLO 'AL MATTONE'

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

VEAL LIMONE

Lemon-white wine sauce,
seasonal vegetables, crushed potatoes

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam, garlic fried rapini
- deliciously vegan -

PAN ROASTED POTATO GNOCCHI

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

DOLCE

CHEF'S DAILY DESSERT

- Francobollo Group Dining Menu One -
seventy-five dollars per person

FRANCOBOLLO MENU TWO

ANTIPASTI

PRAWNS DIAVOLA

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

ARTISANAL GREEN SALAD

Bibb, arugula, endive, castlefranco radicchio,
frisee, crispy shallots, lemon vinaigrette,
shaved Grana Padano, pangrattato
- can be served plant based -

BEEF CARPACCIO

Truffle aioli, croutons,
shaved Grana Padano, arugula

SECONDI

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO, Maldon sea salt

POLLO 'AL MATTONE'

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

VEAL LIMONE

Lemon-white wine sauce,
seasonal vegetables, crushed potatoes

STUFFED CRISPY PORTOBELLO

Panko-crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam, garlic fried rapini
- deliciously plant based -

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 potatoes, seasonal vegetables,
red wine jus

DOLCE

CHEF'S DAILY DESSERT

- Francobollo Group Dining Menu Two -
eighty-eight dollars per person
plus twenty dollars per beef filet ordered

FRANCOBOLLO MENU THREE

ANTIPASTI

DELUXE ANTIPASTO PLATTER

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

SECONDI

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO,
Maldon sea salt

POLLO 'AL MATTONE'

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

VEAL LIMONE

Lemon-white wine sauce,
crushed potatoes, seasonal vegetables

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam, garlic fried rapini
- deliciously plant based -

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 potatoes, seasonal vegetables,
red wine jus

DOLCE

CHEF'S DAILY DESSERT

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

SPECIAL OCCASION MENU A

INSALATA

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

PRIMI

MEZZA RIGATONI ALL'AMATRICIANA

Tomato-basil sugo, sweet onion, guanciale

SECONDI

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO, Maldon sea salt

POLLO 'AL MATTONE'

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

VEAL LIMONE

Lemon-white wine sauce, seasonal vegetables,
crushed potatoes

STUFFED CRISPY PORTOBELLO

- deliciously plant based -

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam, garlic fried rapini

PAN ROASTED POTATO GNOCCHI

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

DOLCE

CELEBRATION CAKE

- supplied by host -

- Francobollo Special Occasion Menu A -
seventy-five dollars per person

SPECIAL OCCASION MENU B

ANTIPASTI

DELUXE ANTIPASTO PLATTER

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

PRIMI

MEZZA RIGATONI ALL'AMATRICIANA

Tomato-basil sugo, sweet onion, guanciale

SECONDI

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO, Maldon sea salt

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

STUFFED CRISPY PORTOBELLO

- deliciously plant based -

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam, garlic fried rapini

10 OZ. STRIPLOIN STEAK

- \$ 20 supplemental per order -

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

DOLCE

CELEBRATION CAKE

- supplied by host -

- Francobollo Special Occasion Menu B -

ninety-five dollars per person

plus twenty dollars per striploin ordered