

FRANCOBOLLO **BUSINESS AV MENU 'A'**

APPETIZER

ARTISANAL GREENS SALAD

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

MAIN COURSE

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

STUFFED CRISPY PORTOBELLO

- deliciously plant based -

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

VEAL LIMONE

Lemon-white wine sauce, seasonal vegetables,
crushed 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:

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

10 OZ. STRIPLOIN STEAK

- \$ 20 supplemental -

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, crispy Brussel sprouts, sauteed mushrooms, sweet corn, dried cranberries, goat cheese, balsamic reduction, EVOO

MAIN COURSE

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

PAN ROASTED POTATO GNOCCHI

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

STUFFED CRISPY PORTOBELLO

- deliciously plant based -

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

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