

# **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**

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**- 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**

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- 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,  
Daily arancini & baby arugula,  
Grilled portobello mushroom

## **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**

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