FRANCOBOLLO MENU ONE

ANTIPASTI

Choice of:

ROMAINE SALAD 'TERRA STYLE'

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

CRUNCH SALAD

Belgian endive, radicchio, Castelfranco, romaine,
frisee, cucumner, crispy sun chokes, crispy shallots,
toasted almonds, ricotta salata, cider vinaigrette

SECONDI

Choice of:

IRISH ORGANIC SALMON

Shaved citrus-fennel, seasonal vegetables,
crushed potatoes

VEGAN RISOTTO

- deliciously plant based -
Composed daily

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

DOLCE

CHEF'S DAILY DESSERT

- Francobollo Group Dining Menu One -
eighty-seven dollars per person

FRANCOBOLLO MENU TWO

ANTIPASTI

Choice of:

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

CRUNCH SALAD
Belgian endive, radicchio, Castelfranco, romaine,
frisee, cucumner, crispy sun chokes, crispy shallots,
toasted almonds, ricotta salata, cider vinaigrette

BEEF CARPACCIO
Truffle aioli, croutons, shaved Grana Padano, arugula

SECONDI

Choice of:

GRILLED ORATA FILET
Seasonal vegetables, EVOO, Maldon sea salt

VEGAN RISOTTO
- deliciously plant based -
Composed daily

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

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 -
ninety-five dollars per person
plus twenty dollars per striploin 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 ORATA FILET
Seasonal vegetables, EVOO, Maldon sea salt

VEGAN RISOTTO
- deliciously plant based -
Composed daily

POLLO 'AL MATTONE'
Pan roasted boneless half chicken, seasonal vegetables,
crushed potatoes, red wine jus

GRILLED AUSTRALIAN LAMB CHOPS
Seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE
Lemon-white wine sauce,
crushed potatoes, seasonal vegetables

PAN ROASTED POTATO GNOCCHI
Sauteed mushrooms, grilled corn,
roasted sweet peppers, spring onion, truffle essence,
roasted garlic cream sauce

10 OZ. STRIPLOIN STEAK
Crushed potatoes, seasonal vegetables, red wine jus

DOLCE

CHEF'S DAILY DESSERT

- Francobollo Group Dining Menu Three -
one-hundred-twenty dollars per person