

BAR FRANCO

ANTIPASTI

Focaccia, rosemary, extra virgin olive oil	16
Olives, citrus, thyme	12
Salumi, daily selection	18
Burrata, zucchini, plum, figs, chilli honey, basil, walnuts	29
Crocchette, goat cheese, chilli honey, almond	24
Ricotta montata, confit tomato, basil oil	25
Caprese, heirloom tomatoes, bocconcini, basil	25
Miele pizzetta, pepperoni, hot honey, mozzarella, marinara	24
Margherita pizzetta, tomato sugo, mozzarella, basil	21

PASTA

Pici cacio e pepe, pecorino romano, black pepper	31
Casarecce al pesto trapanese, straciatella, tomato, almond, pangrattato	33
Tagliatelle al ragù toscano, free farmed pork, parmigiano, chives	37
Gnocchi di ricotta, spinach velouté, asparagus, goats cheese	34
Spaghetti alle vongole, Cloudy Bay clams, garlic, white wine	34

SECONDI

Chicken milanese, tomato sugo, grilled peppers, pecorino	38
Risotto primavera, spinach, peas, lemon, parmigiano	34
Market fish alla griglia, puttanesca, anchovy, olive, tomato	35

CONTORNO

Verdure alla brace, seasonal greens, gremolata, mint, almond	16
Insalata, cos, citrus, green olive, pecorino, dill	16
Triple cooked Agria potatoes, parsley mayonnaise	17

DOLCI

Tiramisù, amaretto, coffee, mascarpone	18
Panna cotta, strawberries, basil, balsamic, green peppercorn	16
Olive oil sponge cake, limoncello, ricotta honey, pistachio	16
Affogato, espresso, Frangelico, amaretti	20



TRUST FRANCO

A shared Italian feast made for the table
75 or 95 per person