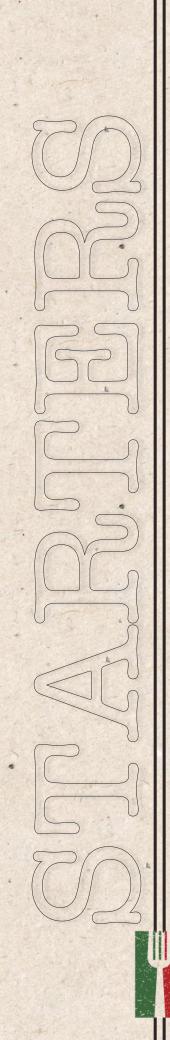
Franco's DINNER



CUCINA ITALIANO



Prosciutto di Parma

Manchego cheese, plum chutney, rocket leaves and toasted sour dough \$35

Pear and Gorgonzola Salad (2) (2)

Celery, poached and fresh pear, caramelized walnuts and Italian leaves with honey and fennel seed vinaigrette \$26

Black Angus Beef Carpaccio ()

Aged balsamic dressing, rocket leaves, shaved parmesan and pine nuts \$24

Tempura Soft Shell Crab

Capers, parsley, artichoke shavings, caper and lemon aioli \$21

Beetroot Gazpacho () ()

Marinated beetroot, compressed watermelon, feta cheese crumble and smoked almonds \$18

Ricotta and Roasted Cherry Tomato Bruschetta (V)

Confit tomatoes, crispy bruschetta, ricotta cheese and basil \$14

Tuscan White Bean Soup

Franco's smoked bacon, carrots, zucchini, roasted cherry tomatoes and parmesan \$12

Caesar Salad

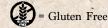
Baby romaine lettuce, parmesan shavings, anchovy, Franco's smoked bacon, herb croutons and poached egg \$12

> with added chicken \$16

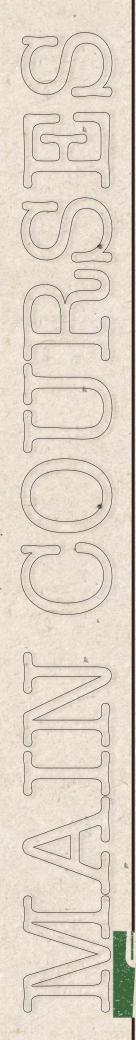
with added tiger prawns \$23

) = Contains Nuts

Indicators:



(V) = VegetarianAll prices are in US\$ and include 12% GST and applicable service charges.



Sicilian Lamb Shank 🏈

Creamy polenta, truffle eggplant caviar mousse and rosemary \$65

Lobster Risotto

Mussels, prawns, scallop, shellfish bisque and slow-roasted tomatoes \$46

Pumpkin Ravioli

Lobster, white bean, capers and shellfish bisque \$40

Grilled Black Angus Tenderloin 🎱

Smoked eggplant puree, caramelized onions and red wine jus \$40

Seafood Tortellini 🛞

Double layer squid ink and saffron tortellini, seafood mousse shrimp beurre blank with fennel and basil pesto \$38

Pan-fried Gnocchi

Franco's smoked bacon, grilled zucchini, mozzarella and pesto Calabrese \$38

Truffle Roasted Eggplant Lasagna 🏈 🕅

Roasted eggplant, tomato ragout, mozzarella and roasted pine nuts \$38

Chicken Leg Pappardelle

Button mushrooms, chicken sauce, fresh oregano and parmesan \$32

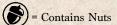
Grilled Reef Fish

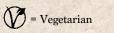
Catch of the day, tomato, onion and herbed parmesan with risotto Bianco \$30

Pasta Penne Aglio e Olio 🕖

Minced garlic tossed with red pepper, fresh parsley and lemon zest \$15







= Gluten Free

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Seafood Platter for 2 persons

Lobster, scallops, salmon, prawns and reef fish \$99

> T-Bone Steak (500g) \$65

Ocean 'n Earth Rib eye steak (200g) and king prawns (3pc) \$55

> Lady Steak (200g) \$40

Tuscan Chicken Breast (180g) 🏈 \$35

Fillet of Salmon (180g) \$35

CHOICE OF SAUCES

Béarnaise, green peppercorn, pesto calabrese citrus Beurre Blanc \$2

> SIDE DISHES French Fries V \$16

Green Salad \$10

Roasted Carrots with Gorgonzola Cheese () \$9

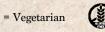
Baby Potatoes with Truffle Mayonnaise V \$8

Garlic Bread with Slow-Roasted Tomatoes \$8

Creamy Polenta with Basil Oil and Confit Seeds () \$7

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Pizza Al Frutti Di Mare

Shrimps, mussels, squid, baby octopus and salmon, coriander and mozzarella cheese \$29

Calzone

Ham, mozzarella cheese, tomato sauce \$27

Cheese Burger Pizza

Minced beef, Franco's smoked bacon, jalapeno, avocado tomatoes, BBQ and mozzarella cheese \$22

Pizza Pollo

Spicy chicken, onions, tomatoes, coriander and mozzarella cheese \$20

Pizza Vegetariana 🕅

Roasted bell pepper, asparagus, tomatoes, avocado baby spinach and feta cheese \$20

Pizza Al Tonno

Tuna flakes, black olives, green chili, onions, oregano and mozzarella cheese \$18

Pizza Margherita 🕅

Tomato and mozzarella cheese \$16

Extra Pizza Toppings

Ham, salami, Parma ham, smoked salmon, mixed seafood, anchovies, fresh mozzarella cheese, feta cheese, gorgonzola cheese, beef tenderloin \$4

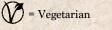
Chili, black olives sliced, garlic, tomato, rocket leaves, onion, sliced mushrooms, chicken, pineapple, crispy bacon bell pepper, artichokes, tuna, fried egg, spinach, avocado \$2



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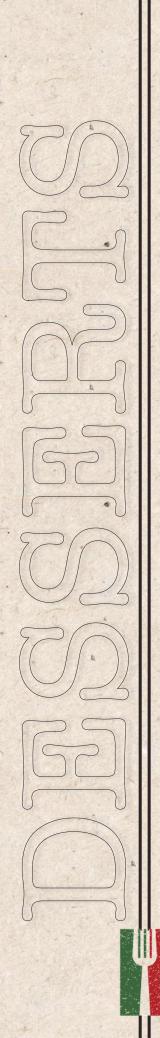
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Franco's Tiramisu 🕅 🏵

Amaretto sauce and espresso ice cream \$17

White Chocolate Semifreddo 💓 🏈

Raspberry textures and basil \$12

Poached Pineapple

Rum caramel sauce and yoghurt sorbet \$10

Lemon Tart 🕖

Sweet crème fraiche and blood orange sorbet \$10

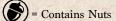
Espresso Ice-cream

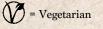
Salted caramel popcorn \$9

Exotic Fruit VO

Served with passion fruit dressing \$9







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