

# Francos

RESTAURANT - BAR - DELI- TAKEAWAY



## VINO BIANCO

	175ml	250ml	bottle
<b>Trebbiano del Rubicone, Villa Rossi, Soledoro</b> Italy Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.			19.95
<b>Sauvignon Blanc Mancura Etnia</b> Chile An elegant yellow colour with vibrant greenish hues. The nose offers tantalising tropical fruit aromas and white flowers. The palate is clean, and fresh, balanced and with a refreshing finish.	5.60	7.60	21.95
<b>Chardonnay Terre del Noce Delle Dolomiti</b> Italy (Ve) Crisp, fruity Chardonnay with flavours of melon and white peach; harmonious and easy-drinking style.	5.90	8.20	22.95
<b>Pinot Grigio Terre del Noce Delle Dolomiti</b> Italy (Ve) Elegant, dry with a floral lift in the mouth, and a clean, crisp finish. <i>Silver Medal, Sommelier Wine Awards 2019</i>	5.90	8.40	23.95
<b>Fiano Codici</b> Puglia, Italy Soft, peachy style balanced by a citrus crispness.			23.95
<b>Grillo Feudo Arancio</b> Sicilia, Italy (Ve) Concentrated Grillo with citrus and herbs and a long fruity finish.			26.50
<b>Chardonnay Tormaresca</b> Puglia, Italy Elegant, fruity with hints of red apples, apricot, white melon and citrus fruit. The palate is dry and crisp.			27.50
<b>Verdicchio dei Castelli di Jesi Classico, Umani Ronchi</b> Italy A lively, elegant palate that combines citrus fruit and almond.			28.00
<b>Sauvignon Blanc Castel Firmian, Mezzacorona</b> Italy (Ve) A fresh, invigorating nose, vibrant fruit - very smooth.			28.50
<b>Pinot Grigio Riserva, Mezzacorona</b> Trentino-Alto Adige, Italy A complex and quite ripe style of Pinot Grigio, with notes of spice and pear, a ripe, round texture, and a whisper of smoke.			31.50
<b>Sauvignon Blanc Coopers Creek</b> Marlborough, New Zealand Gooseberry, passionfruit and nectarine backed with hints of herbaceousness. Richness and texture with a long finish.			33.00
<b>Vermentino I Fiori, Pala</b> Italy (Ve) Intense, persistent floral bouquet with notes of thyme and greengage. A winning combination of depth and freshness on the palate - this is benchmark Vermentino.			33.00
<b>Pecorino Vellodoro, Umani Ronchi</b> Italy (Ve) A refreshing, light-to-medium-bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stones and almonds. The lively acidity lifts the palate, giving a finish that's as clean as a whistle.			34.00
<b>Lugana Catulliano, Pratello, Az. Agr. Pratello</b> Lombardy, Italy Notes of citrus, apple and herbs with a very elegant finish.			35.00
<b>Gavi di Gavi La Meirana, Bruno Broglia</b> Piedmont, Italy (Ve) Great texture and precision, with almond notes on the palate.			37.50

## FRIZZANTE

	125ml	bottle
<b>Prosecco DOC Treviso Brut, Itinera</b> Italy Delicate citrus quality on the palate, fine bubbles and a clean, dry finish.	5.80	27.95
<b>Mezza di Mezzacorona Glacial Bubbly</b> Italy (Ve) Elegant with rich aromas of orchard fruits, white peach and melon with a hint of pineapple. A soft mousse with balanced acidity; fresh yet easy drinking.		29.50
<b>Viticoltori Acquesi Rosé Brut</b> Italy A beautiful pale pink colour, with a delicate aroma of spring flowers and orchard fruit, refined bubbles, and a crisp fruity finish.		29.95
<b>Montenisa Franciacorta Brut, Marchesi Antinori</b> Italy Superb traditional method fizz from the Antinori stable.		41.50
<b>Champagne Testulat Carte d'Or, Blanc de Noirs</b> France A rich style with complex flavours of vanilla, lime and peaches.	Half bottle 37.5cl	48.00 25.50
<b>Champagne Laurent-Perrier</b> France		68.00
<b>Champagne Laurent-Perrier Rosé</b> France		86.00
<b>Champagne Cuvée Dom Pérignon</b> France		195.00

## VINO ROSATO

	175ml	250ml	bottle
<b>Pinot Grigio Rosé Terre del Noce</b> Veneto, Italy (V) A light-bodied dry rosé, delightfully refreshing.	5.90	8.40	23.95
<b>Zinfandel Rosé Nina</b> Veneto, Italy Medium dry with ripe summery fruit flavours.	5.90	8.40	23.95

## VINO ROSSO

	175ml	250ml	bottle
<b>Pieno Sud Rosso</b> Sicilia, Italy A ruby coloured wine with a spicy nose and ripe red fruit flavours.			19.95
<b>Merlot Terre del Noce Delle Dolomiti</b> Italy (Ve) Soft and plummy. Very mellow and smooth.	5.60	7.60	21.95
<b>Primitivo Visconti della Rocca</b> Puglia, Italy Attractive ruby red in colour with a juicy palate of baked fruits.	5.90	8.30	23.50
<b>Barbera Ricossa Vistamonti, Terza Generazione</b> Piedmont, Italy Smooth, refreshing Barbera. An exuberant, medium-bodied style with hints of spice.			23.95
<b>Organic Nero d'Avola, Montalto</b> Italy 🌿 Notes of ripe red fruits, soft spices and liquorice.	6.20	8.50	24.50
<b>Salice Salentino Riserva Ducale</b> Puglia, Italy Deliciously harmonious. Mature fruit with notes of black cherry.			25.95
<b>Pinot Noir Reserva Pionero Morandé</b> Chile Smooth and velvety red, elegant and very food friendly.			26.95
<b>Syrah Feudo Arancio</b> Sicilia, Italy (Ve) The Sicilian sun gives an extra degree of roundness and fruity warmth.			26.95
<b>Malbec Finca La Colonia Colección, Bodega Norton</b> Mendoza, Argentina Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish.	7.30	10.00	28.95
<b>Organic Montipagano Montepulciano d'Abruzzo, Umani Ronchi</b> Italy (Ve) 🌿 Plentiful fresh red berries, medium-bodied, with an elegant, well-rounded finish.			29.95
<b>Primitivo Neprica, Tormaresca</b> Puglia, Italy Generous fruit, great concentration, with great structure and pedigree.			30.00
<b>Valpolicella Classico Bonacosta, Masi</b> Veneto, Italy Smooth cherry fruit, a benchmark in Veneto. Medium bodied.			32.95
<b>Chianti Superiore Santa Cristina, Marchesi Antinori</b> Italy Surprisingly rich and intensely fruity, packed with juicy ripe cherry fruit.			34.95
<b>Sangiovese Colli Pesaresi, Fattoria Mancini</b> Italy Juicy, crunchy and appetising, with flavours of elderberry and mulberry.			38.00
<b>Malbec Vie Cave Fattoria Aldobrandesca</b> Tuscany, Italy Classic Malbec, pioneer in Italy. Mature, serious great with red meat.			39.00
<b>Hangin' Snakes Shiraz/Viognier, Langmeil</b> South Australia Typical mulberry fruit of Shiraz lifted by the delicate floral notes of Viognier. The palate is rich and spicy yet of elegant.			41.00
<b>Pelago, Umani Ronchi (Montepulciano, Cabernet Sauvignon)</b> Marche, Italy The rising Star in Italy, competing with "Super Tuscans". Perfect, harmonious and great elegance.			55.00
<b>Chianti Classico Riserva, Tenuta Tignanello, Marchese Antinori</b> Tuscany, Italy A rounded, creamy, sweet and well-balanced palate.			65.00
<b>Costasera Amarone della Valpolicella Classico, Masi</b> Italy (V) Rich and intense with good weight and structure on the palate. A classic!			78.00
<b>Brunello di Montalcino Pian Delle Vigne, Famiglia Antinori</b> Tuscany, Italy Multi-layered structure with a nicely rounded texture and elegant fruit.			81.00
<b>Tignanello, Marchesi Antinori, Toscana IGT</b> Italy Plum and cherries with mint and liquorice, creating a vivid, harmonious balance.			145.00
<b>Guado al Tasso Famiglia Antinori, Bolghieri DOC</b> Italy Subtle, fragrant aromas of nuts and mint, alongside rich dark berry fruit.			140.00
<b>Sassicaia Tenuta, San Guido</b> Tuscany, Italy Concentrated with notes of blackcurrant and bramble fruits.			280.00

(Ve) - Vegan Wines 🌿 - Organic Wines  
Wines by the glass are also available in 125ml measures upon request.

## FRANCO'S BEVANDE

### ITALIAN BEERS

<b>Nastro Azzurro</b>	33cl	£3.75
Best-selling Italian premium lager.		
<b>Moretti</b>	33cl	£3.75
A quality beer made in the traditional way.		
<b>Peroni Rosso</b>	33cl	£3.75
A slightly darker, more malty and hoppy Peroni.		
<b>Peroni Nastro Azzurro</b>	33cl	£3.95
Gluten Free		

### DRAUGHT BEERS

<b>Peroni Nastro Azzurro</b>	half pint	£2.85
	pint	£4.85

### OTHER BEERS

<b>Non-alcoholic bottled beer</b>	£2.95
-----------------------------------	-------

### CIDER Please ask for our selection

<b>Bulmers</b>	500ml	£4.85
----------------	-------	-------

<b>Spritza</b>	£5.75
----------------	-------

### SOFT DRINKS

<b>Coca Cola</b>	33cl	£2.60
<b>Diet Coke</b>	33cl	£2.50
<b>Lemonade/Tonic/Soda</b>	20cl	£2.15
<b>Bottled Orange Juice</b>	20cl	£2.15
<b>Britvic 55 Apple or Orange</b>	27.5cl	£2.70
<b>J20 Various flavours available</b>	27.5cl	£2.70
<b>Fruit Shoot</b>	27.5cl	£2.15
<b>San Benetto Water</b>	50cl	£2.95
Still/Sparkling		

## APPETIZERS

### Traditional Italian Bruschetta

Selection of Bruschettas Tomato, Mozzarella, Salmon, Parma Ham	for two	£17.75
Bruschetta tomato, basil & garlic (Ve)		£6.95
Bruschetta tomato & mozzarella (V)		£8.95
Pane all'Aglio - serves 2 (V) Garlic pizza topped with mozzarella, sundried tomatoes		£8.95
Pizza al Pomodoro - serves 2 (Ve) Traditional tomato pizza with garlic & fresh basil		£7.95
Pizza Croccante - serves 2 (Ve) Pizza with garlic, olive oil & rock salt		£6.95
Fillet of Beef Carpaccio Seared fillet of beef, pickled onions, rocket & parmesan		£13.95
Caprese Salad (V) Buffalo mozzarella, tomatoes, basil		£10.25
Antipasto Misto (N) Parma ham, selection of Italian salami, Italian cheeses & pickles	For 1	£13.25
	For 2	£22.25
Cartoccio di Caprino (V) Warm goat's cheese parcel, caramelised beetroots & pine kernels, served with a mango & kiwi relish		£10.25
Parma Ham & Mozzarella Parma ham, buffalo mozzarella		£12.95
Calamari Fritti Fried squid rings with tartare sauce & sweet chilli sauce		£10.95
Garlic Mushrooms (V) Mushrooms garlic, cream & wine. Topped with parmesan		£8.15
Fritto Misto Mixed white fish, tiger prawns, calamari & courgettes in tempura batter. Served with relishes	Main Course	£22.25
	Appetizer	£13.75
Gamberoni e Fagioli Fresh borlotti beans, tiger prawns, garlic, chillies, sage & white wine	Main Course	£22.25
	Appetizer	£13.75
B.B.Q Ribs - Our own recipe (contains soya bean)		£12.95
Seasonal Vegetables Minestrone (Ve)		£5.50

## PASTA

Pappardelle Smoked Haddock Fresh egg pasta ribbons, smoked haddock, cherry tomatoes & spinach, in a cream & saffron sauce.	£14.25	Fettuccine Bolognese Egg pasta ribbons in our home made meat ragout.	£13.25
Farfalle Pollo Pesto (N) Butterfly Pasta with chicken fillets in a rich pesto sauce (pine nuts) cream & parmesan.	£12.95	Maccheroni Gamberi e Pancetta Fresh egg pasta with tiger prawns, pancetta (Italian cured pork belly) garlic, chillies, white wine & tomato sauce.	£15.25
Linguine Frutti di Mare Flat spaghetti with tiger prawns, calamari, mussels, clams, garlic, chilli & a tad of tomato sauce.	£18.15	Maccheroni Amatriciana Egg pasta with crispy pancetta (Italian cured pork belly) garlic, red onion, chillies, white wine & tomato sauce.	£12.95
Linguine Carbonara Crispy pancetta, egg yolk, cream & parmesan.	£12.25	Maccheroni Piccanti Egg pasta with chillies, spinach, spring onions, pancetta (Italian cured pork belly) garlic & bread- crumbs.	£12.95
Lasagne al Forno (N) Egg pasta layered with parmesan & beef ragout.	£13.95	Fettuccine al Salmon Affumicato Egg pasta ribbons with smoked salmon, asparagus, cream, Parmesan, & a tad of tomato sauce.	£13.75
Rich Ravioli Lobster Egg pasta ravioli filled with lobster, served with a tomato & crab sauce & a tad of cream.	£15.75	Garganelli Romagnola Fresh egg pasta tubes with king prawns, Tuscan sausage, chillies, peas in a tomato sauce & cream.	£15.27
Ravioli Ricotta & Mozzarella (V) Egg pasta parcels filled with ricotta, buffalo mozzarella in a creamy tomato sauce with fresh spinach.	£14.75		
Linguine Aglio, Olio & Peperoncino Tiger prawns, garlic, chilli & olive oil. Very spicy!	£15.25		
Farfalle Verdure (V) Butterfly pasta in tomato sauce with roasted vegetables.	£12.25		

Vegan option also available.

All pasta dishes are also available as starter portions (Excluding lasagne).

## MAIN COURSES

### Main courses with a \* include Potatoes & a Vegetable of the Day

Vegetarian House Salad (N) (V) Goat cheese parcel, wine & saffron infused poached pear, mixed leaves, caramelised beetroots, pine kernels & sundried tomatoes. Vegan option also available.		£16.95
Spicy Chicken Salad Corn fed breast of chicken, cooked with chilli & garlic, served with a mixed leaf salad with beetroot, peppers sundried tomatoes & feta cheese.		£19.75
Fillet of Beef 9oz fillet served with the topping of your choice, chips & a vegetable of the day. SAUCE: Peppercorn sauce / Red wine sauce / Plain grilled served with tomato & mushrooms.		£34.95
Fillet of Beef Stroganoff* Strips of fillet of beef, in a rich paprika based brandy & cream sauce, with gherkins & mushrooms.		£29.95
Pollo ai Funghi* Breast of corn fed chicken in a rich creamy, wild mushroom & wine sauce.		£22.95
Chicken Stroganoff* Chicken fillets in a rich paprika based brandy & cream sauce, with gherkins & mushrooms.		£22.95
Breast of Corn fed Chicken Milanese Corn fed breast of chicken, pan fried in breadcrumbs served with linguine pomodoro.		£21.25
Tuscan Sausages Coarse Tuscan sausages, fresh borlotti beans, a tad of tomato & nduja (spicy Calabrian salami paste). Served with homemade chips.		£17.25

Main courses with a \* include potatoes & a vegetable of the day.

## SIDE ORDERS

Mixed Salad (Ve)	£4.95
Tomato & Red Onion Salad (Ve)	£4.75
Rocket Salad & Parmesan Shavings (V)	£5.10
Fresh Leaf Spinach, Chillies & Garlic (Ve)	£4.95
Fried Zucchini (V)	£4.95
Home Made Fries (V)	£4.15

## PIZZA

Margherita (V) Tomato, mozzarella & fresh basil	£10.65	Campagnola Parma ham, mozzarella, tomato sauce, artichokes & Italian blue cheese	£14.65
Verdure (V) Zucchini, aubergines, mushrooms, peppers, olives, mozzarella & tomato sauce	£11.65	Montanara Spicy chicken, ham, mixed mushrooms, smoked scamorza cheese & tomato sauce	£14.75
Funghi (V) Mushrooms, tomato sauce & mozzarella	£11.65	Tricolore Parma ham, tomato sauce, fresh tomatoes, rocket, parmesan shavings & mozzarella	£13.95
Buon Giorno Yorkshire ham, egg, pineapple, tomato sauce & mozzarella	£11.95	Quattro Formaggi Dolcelatte, Tuscan pecorino (V) cheese, smoked scamorza cheese, mozzarella & tomato sauce	£13.95
Toscana Coarse Italian sausage with borlotti beans, chillies, garlic, mozzarella & tomato sauce	£12.65	Gargantua Mozzarella, tomato sauce, ham, Tuscan sausage, spicy salami & spicy chicken	£15.95
Napoletana Capers, mozzarella, anchovies, olives & tomato sauce	£11.65	Pizza Mare Tiger prawns, mussels, calamari, clams, spicy salami & chillies on a bed of tomato sauce (no cheese)	£16.25
Siciliana Tuna, red onion, chilli, mozzarella & tomato sauce	£13.65		
Americana Spicy salami, chillies, red onions, mozzarella & tomato sauce	£13.65	Calzone Calzone Kiev Mozzarella, chicken, Parma ham, lots of garlic butter & tomato sauce	£14.95
Calabrese Spicy salami, tomato sauce, mozzarella, chillies & grilled peppers	£13.65	Calzone Piccante Ham, Tuscan sausage, spicy salami chicken, mozzarella & tomato sauce	£15.95
Pizza Bianca Mozzarella, pepperone, funghi & pecorino cheese	£13.65	Calzone Verdure (V) Mozzarella, zucchini, aubergines, mushrooms, peppers, olives & tomato sauce	£11.45
Quattro Stagioni Artichokes, ham, olives, mushrooms, mozzarella & tomato sauce	£13.65		

Please Note our Pizza Dough contains Soya.

## RISOTTO

Risotto ai Frutti di Mare Tiger prawns, calamari, clams, mussels & a tad of tomato sauce.	£18.25
Risotto Piccante Traditional risotto with Tuscan sausage, chillies, garlic, borlotti beans, richly bound with parmesan cheese.	£14.95
Risotto Verdure (V) Risotto richly bound with parmesan cheese, peas, courgette & asparagus. Vegan option available on request	£12.95
Risotto ai Funghi e Pollo Chicken fillets, mixed wild mushrooms, parmesan cheese, enhanced with truffle oil.	£14.95

## EXTRA TOPPINGS

Meat/Fish/Poultry per item	£1.80
Others per item	£1.50

*Francos*  
RESTAURANT - BAR - DELI - TAKEAWAY



### KEY

(V) - Vegetarian

(Ve) - Vegan

(N) - Contains Nuts or Nut Oils

Unless otherwise stated all products do not contain nuts as an ingredient, however there is always a possibility that traces of nuts may be found.

### IMPORTANT:

Franco's provides Italian food rooted in its traditions. Hence, it is the customers' responsibility to inform our supervisors of any food allergies or any dietary requirements. However, we are unable to guarantee that products manufactured off the premises do not contain substances to which you might be allergic.

### PLEASE NOTE:

You may be offered bread, olives & tapenade on arrival.

Although the olives are described as stoneless when purchased by us, we cannot guarantee the absence of stones. Tapenade is made from olives, anchovies (fish), garlic, capers & olive oil.

We accept all major credit/debit cards. Cheques not accepted.

Gratuities go directly to the waiting staff.