

Starters

TUSCAN BEAN SOUP . . . €6

Smoked pancetta, tomato, cannellini bean, vegetable & basil (C)(G)(D)(SF)

TOASTED BRUSCHETTA . . . €7

Grilled bread with tomato, basil & garlic salsa, rocket & 10 month balsamic (C)(M)(E)

TAGLIERE ITALIANO . . . €10

Parma ham, bresaola cured beef, selection of cheeses & salami (G)(D)

CRISP TIGER PRAWN . . . €11

Red chilli and garlic mayo, rocket, fennel & spring onion (CR)(D)(E)(M)(SF)

PARMA HAM SALAD . . . €9

Apple mostardo, endive, rocket, cherry tomato (G)(M)(SF)

FRANCHINI'S SHARING PLATTER . . . €16.50

Tomato risotto ball, bruschetta, endive salad, poached pear, mixed herbs, prosciutto, spicy salami & bresaola cured beef with warm flat bread (G)(D)(M)(SF)

Mains

WILD MUSHROOM RISOTTO . . . €14

Asparagus, cepe & crispy shallots (D)(C)

CARBONARA . . . €16.95

Crisp pancetta tagliatelle, egg yolk, parmesan & black pepper (G)(D)(E)

DUBLIN BAY PRAWN SPAGHETTI . . . €19

Tomato sauce, cherry tomato & lemon oil (G)(D)(E)(CR)

ROAST LAMB RUMP . . . €23

Red pepper caponata, fennel, black olive & tarragon jus (C)(D)(SF)

CHICKEN BOSCAIOLA . . . €19

Breast of chicken in a wild mushroom sauce, roast potato & herb crusted roast tomato (G)(D)(SF)

PAN FRIED SEA BREAM . . . €22

Cannellini beans, green beans tomato, basil & lime butter (C)(F)(D)(SF)

HEREFORD SIRLOIN STEAK . . . €26

Slow roasted red pepper, green bean, wedges (Green Peppercorn Sauce, Diavola Butter) (D)(SF)

Pizza

Our own traditional homemade 12" dough base topped with only the finest of ingredients, oven baked to perfection.

*Please note that all pizzas can be made gluten free.

PIZZA GUBBEEN . . . €17

Gubbeen salami, tomato & smoked Gubbeen cheese (G)(D)(SF)

PIZZA BUFALINA . . . €16

Tomato sauce, Toonsbridge mozzarella, cherry tomatoes & basil (G)(D)

PIZZA DIAVOLA . . . €17

Tomato sauce, spicy salami, fresh chilli & red peppers (G)(D)

PIZZA POLLO PICANTE . . . €17

Spiced chicken, red pepper, spring onion & goats cheese (G)(D)

PIZZA FUNGHI . . . €17

Portobello mushroom, parma ham, rocket, Toonsbridge mozzarella (G)(D)

CALZONE . . . €17

Napolese traditional folded pizza base with salami, mushroom, tomato & mozzarella (G)(D)

* A supplement of €5 applies to all Franchini's dinner packages.

Sides

Roast Mediterranean vegetables . . . €4

Rocket, endives & parmesan salad with sherry vinegar dressing . . . €4.50
(D)(SF)(M)

Potato wedges, truffle oil mayonnaise & parmesan . . . €4.50
(M)(D)(E)

Roast potatoes in olive oil with rosemary, garlic & thyme . . . €4.50

We are proud to work in partnership with the Walsh family in Ballycotton Seafood, La Rousse Artisan foods, beef from the Quigley Brothers and Pallas Green Vegetables.

Desserts

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE . . . €7
Vanilla Ice Cream, Strawberry and Basil (E)(D)(N)(G)

CHOCOLATE MOUSSE . . . €7
Pistachio Ice Cream, Biscotti Crumb (E)(D)(G)(N)

BOULABÁN ICE CREAM . . . €7
Served with homemade waffle cones (D)(G)(N)

IRISH ARTISAN CHEESE SELECTION . . . €7
With plum & pear chutney, quince jelly & crackers - Cashel Blue,
Milleen, Gubbeen, Cashel Blue (D)(G)

Drinks

Carefully selected Italian wines & beers for every palate.

Wines, White

FEDELE, BIANCO
Intense aromas of citrus & tropical fruit to a refreshing finish
Glass . . . €7.50, Bottle . . . €29.50

TERRA SERENA, SAUVIGNON BLANC
Ripe gooseberry character with hints of tropical fruits, mangoes
and pineapples
Glass . . . €8.00, Bottle . . . €30

CANAPI, PINOT GRIGIO
Intense bouquet of tropical and citrus fruits
Glass . . . €8.00, Bottle . . . €30

LA FERLA, INZOLIA
A fine Inzolia, typical in it's nutty & savoury body
Glass . . . €7.50, Bottle . . . €30

FANTINI, TREBIANO D'ABRUZZO
fruity and floral, aromas of medlar, peach & orange blossom
Glass . . . €8.50, Bottle . . . €34

LA GUARDIENSE, FALANGHINA
100% Fallanghina, fruity bouquet of good intensity
Glass . . . €10.50, Bottle . . . €40

LA CHIARRA, GAVI DI GAVI
An explosion of freshness with hints of pear & white flowers
Glass . . . €12.50, Bottle . . . €48

Wines, Rosé

SAN GORGIO, PINOT GRIGIO ROSE
Bright & fruity, with an acidic quality, lively on the
palate
Glass . . . €8.50, Bottle . . . €34

Wines, Red

FEDELE, ROSSO
Soft & very approachable with red berry flavours
Glass . . . €8.00, Bottle . . . €30

SENESE ARETINI, CHIANTI
80% Sangiovese, 20% Merlot, complex & fruity
Glass . . . €8.50, Bottle . . . €34

FANTINI, MONTEPULCIANO D'ABRUZZO
Ruby red in colour, fruity with hints of vanilla
Glass . . . €9.50, Bottle . . . €36

LUCARELLI, NEGROAMARO
Intense notes of blackcurrants & berries
Glass . . . €10.50, Bottle . . . €41

JANARE, AGLIANICO
Cherry nuances with sweet vanilla notes
Glass . . . €12.50, Bottle . . . €48

Beers

PERONI
Bottle . . . €5.50

BIRRA MORETTI
Bottle . . . €5.50

Allergens

(C) CELERY
(D) DAIRY
(F) FISH
(M) MUSTARD
(E) EGGS
(G) GLUTEN
(N) NUTS
(CR) CRUSTACEANS
(MO) MOLLUSCS
(SY) SOYBEANS
(SS) SESAME SEEDS
(SF) SULPHITES
(PN) PEANUTS