

Starters

FRITTO MISTO . . . €11.75

Plaice, lemon sole, fennel salad, garlic & tarragon mayo (G)(F)(D)(E)(M)(SP)

TOASTED BRUSCHETTA . . . €7.75

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

PARMA HAM . . . €10.50

Celeriac and wholegrain mustard, chargrilled sourdough, pickled gherkins (D)(E)(M)(SP)

OYSTERHAVEN MUSSELS . . . €8.50

Slow cooked tomato sauce, chilli, garlic ciabatta (C)(MO)(D)(SP)

ENDIVE SALAD . . . €9.50

Orange, walnut, salami salad, gorgonzola dressing (D)(E)(M)(SP)

FRANCHINI'S SHARING PLATTER . . . €17.50

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

Mains

WEST CORK CHICKEN BREAST . . . €20

Crushed celeriac, chargrilled tenderstem broccoli, red wine jus (C)(D)(SP)

CARBONARA . . . €17.75

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

BALLYCOTTON SMOKED SALMON . . . €19.95

Anchovy, courgette, fine herb, crème fraiche, lemon (G)(CR)(MO)(F)(D)(E)(SP)

POMODORO TAGLIATELLE . . . €15.50

Heirloom tomato, garlic, crème fraiche basil (G)(D)(E)(SP)

CHICKEN AND ITALIAN SAUSAGE RIGATONI . . . €19

Red pepper, spring onion, garlic and tomato ragu, basil (G)(D)(E)(M)(SP)

PAN FRIED HAKE . . . €20.50

Chargrilled courgette and red pepper, aubergine caviar, salsa verde (F)(D)(M)(SP)

HEREFORD BEEF SIRLOIN STEAK . . . €27.50

Spinach and garlic puree, crispy potato terrine, green pepper corn sauce (C)(D)(SP)

Pizza

Our own homemade 12" dough base, topped with rich tomato sauce and Toons Bridge mozzarella cheese.

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

PIZZA GUBBEEN . . . €17.75

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

PIZZA MARGHERITA . . . €15

Tomato sauce, Toonsbridge mozzarella & basil (G)(D)(SP)

PIZZA CAPRINO . . . €16.75

Goats cheese, red pepper, spinach, black olive (G)(D)(SP)

PIZZA APIX . . . €17.75

Spicy salami, red chilli, Castlemartyr honey, basil (G)(D)(SP)

PIZZA CARCIOFI . . . €16.75

Grilled artichoke, capers, sun dried tomato, basil (G)(D)(SP)

PIZZA BIANCA (White pizza) . . . €17.75

Potato, slow cooked onion, goats cheese, crème fraiche, nutmeg (G)(D)(SP)

CALZONE . . . €17.75

Napolese traditional folded pizza base with ham, mushroom, tomato & red pepper (G)(D)(SP)

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

Sides

Rocket, endive, fennel salad, lemon dressing . . . €4.75

Fried red skins potatoes, truffle mayo, shaved parmesan . . . €4.95

Crushed celeriac truffle oil . . . €4.75

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

CHOCOLATE MOUSSE . . . €7.50
Served with blackberry, biscotti (G)(D)(E)(N)

VANILLA PANACOTTA . . . €7.50
Served with strawberry, basil, honeycomb (D)

BOULABÁN ICE CREAM . . . €7.50
Served with homemade waffle cones (D)(G)(N)

IRISH ARTISAN CHEESE SELECTION . . . €7.50
With plum & pear chutney, quince jelly & crackers - Cashel Blue, Milleen and Gubbeen (D)(G)

Drinks

Carefully selected Italian wines & beers for every palate.

Wines, White

CATARRATO, CA DI PONTI
Deliciously zesty, nicely textured white with a peachy, light tropical fruit
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

CORTESE, ALASIA
A fine Inzolia, typical in it's nutty & savoury body
Glass . . . €7.50, Bottle . . . €30

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

NERO D'AVOLA, CA DI PONTI
Wonderful structure, soft tannins and very approachable. Packed 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
(SP) SULPHITES
(PN) PEANUTS