

The Franklin Restaurant by Alfredo Russo Sample Menu

Antipasti

Tortino di melanzane
Aubergine, cherry tomato confit, buffalo mozzarella and parmigiano biscuit £16

Polpo tiepido
Slow cooked octopus topped with piedmont potato foam, capers and iced olive powder £17

“Tartaccio” di nocciola e tartufo
Duet of beef tartare and beef carpaccio served with hazelnut and black truffle £21

Polenta “concia”
Polenta with sautéed wild mushrooms and toma cheese £16

Cocktail di gamberi con emulsion di avocado
Mix prawns with avocado emulsion £24

Insalata radicchio, pere e quinoa
Radicchio, pear and quinoa salad £16

Primi

"Passato di verdura" alfredo russo
Vegetable soup by Alfredo Russo made with over 18 seasonal vegetables £22

Raviolone di verza
Cabbage raviolone with broccoli and anchovies sauce £17

Tortelli di carni bianche
Hen tortelli, Parmigiano fondue and lime zest £18

Spaghetti alle vongole e rucola selvatica
Fresh clams spaghetti with wild rocket sauce £20

Risotto al nero di seppia
White risotto, in cuttlefish ink sauce and lemon £17

Gnocchi ai 4 elementi
Potato Gnocchi with Toma, Gorgonzola, Parmigiano and taleggio cheese £18

Secondi

Merluzzo nero dell'Alaska
Poached black cod with vegetable caponata, tomatoes, olives and capers £38

“Stracotto di vitello” con topinambur e radici
Braised veal served with Jerusalem artichokes and mix radishes £28

Insalata di tuberi
Beetroot salad with caramelised goat cheese £21

Filetto di tonno con finocchi e arancia
Sliced tuna fillet served with fennels and peeled orange £28

Faraona con zucca e castagne
Low temperature guinea fowl, squash and chestnuts £28

Milanese di fassona “sbagliata”
“Wrong” charcoal crumbed veal slice, served with mix potatoes £32

Desserts

○ Crema Caramellata
Wild berries crème brûlée £9

Tortino di castagne e mascarpone
Warm chestnuts cake, served with mascarpone cream £9

Gelati e sorbetti del giorno
Ice cream and sorbet selection of the day £9

Cannolo di mela e cannella
Baked cannoli filled with apple, hazelnut and cinnamon served with granny smith apple sorbet £9

Semifreddo al caffè
Coffee parfait with vanilla sauce and bitter espresso sorbet £9

Selezione di 3 / 6 formaggi Italiani
Selection of 3 or 6 Italian cheese served with onion compote and honey £12 / £18