



THE FRANKLIN  
RESTAURANT

*by Alfredo Russo*

**ANTIPASTI**

**Melanzane e Pomodorini**

*Aubergine, confit cherry tomato, burrata, Parmesan  
biscuit*

*£16*

**Polpo e Patate**

*Slow cooked South Coast octopus served with  
potato foam, capers and Cerignola olives*

*£18*

**Carne Cruda, uova di Quaglia e Asparagi**

*Fassona beef tartare served with poached quail egg  
and fresh asparagus salad*

*£19*

**Insalata di Tuberi**

*Beetroot salad with caramelised Melusine goat's  
cheese and balsamic reduction*

*£15*



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PRIMI

**Risotto Scampi e Burrata**

*Bisque and white wine reduction Carnaroli rice served with  
burrata and Mediterranean langoustine*

£26

**Tortelli di Carni Bianche**

*Free range chicken tortelli, Parmesan fondue and lime zest*

£18

**Spaghetti Cacio e Pepe**

*A Roman Shepherd's classic dish of bronze die spaghetti with  
Pecorino sauce and black pepper*

£17

**Gnocchi di Piselli, Guanciale e Rafano**

*Potato gnocchi with green peas, crispy guanciale, horseradish  
and Parmesan*

£20



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## SECONDI

### **Spezzatino di Vitello con Carciofi**

*Slow cooked veal with celeriac purée, artichoke, parsley cream  
and red wine sauce*

£35

### **Sogliola di Dover**

*Vanilla butter Dover Sole with grilled onion and rainbow chard*

£38

### **Filetto di Branzino**

*Slow cooked line-caught Sea Bass, courgette , onion ash and  
courgette flower*

£29

### **Fassona alla Milanese**

*Fassona Piemontese fillet with traditional grissino crumb,  
served with carrot purée, and baby carrots*

£34



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## DESSERTS

### **Crema Caramellata**

*Fresh wild berries, strawberry ice cream, layered  
with soft caramelised cream*

*£11*

### **Tiramisu**

*Mascarpone cream layers, Illy coffee, homemade  
savoardi biscuits topped with cocoa powder*

*£11*

### **Selezione di 2/5 Formaggi Italiani**

*Selection of 2 or 5 Italian cheeses served with onion  
compote and honey*

*£10/£16*

### **Cioccolato e Menta**

*Mint puff pastry with Valrhona chocolate  
ganache and chocolate ice cream*

*£11*

### **Zuccotto al Limone**

*White chocolate sponge with Amalfi lemon cream*

*£11*