



CONTACT

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570 Dunsmuir Street, V5C 3K2,
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Francesco's
ITALIAN RESTAURANT

MENU

by Chef Anne Francesco



francesco.com

Fran



STARTER

GRILLED CALAMARI \$12
onion, garlic, olives chili oil, parsley, spices

MUSSELS NEAPOLITAN \$12
steamed, extra virgin oil, garlic, tomato, white wine, spices

ESCARGOTS-ITALIAN STYLE \$14
puff pastry, white wine, capers, herbs

FILET MIGNON CARPACCIO \$11
beef tenderloin, extra virgin oil, reggiano cheese, grainy mustard, truffle oil

BUFFALO BURRATA \$16
roma tomato, basil,, balsamic vinegar

ZESTY CAESAR \$13
parmesan, croutons, fannouse house dressing

MAIN COURSE

SPAGHETTI & MEATBALLS \$23
onion, garlic, olives chili oil, parsley, spices

LINGUINE WITH PESTO \$24
steamed, extra virgin oil, garlic, tomato, white wine, spices

SEAFOOD LINGUINE \$27
puff pastry, white wine, capers, herbs

LOBSTER LASAGNA \$22
beef tenderloin, extra virgin oil, reggiano cheese, grainy mustard, truffle oil

CRAB RICOTTA CANNELLONI \$18
roma tomato, basil,, balsamic vinegar

SMOKED SALMON FARFALLE \$32
parmesan, croutons, white wine, garlic, dill, cappers, cracked black pepper

ROASTED RACK OF LAMB \$34
onion, garlic, olives chili oil, parsley, spices

CUT PORK LOIN CHOP \$36
steamed, extra virgin oil, garlic, tomato, white wine, spices

GARLIC TIGER PRAWNS \$28
puff pastry, white wine, capers, herbs

CHICKEN PARMIGIANO \$24
beef tenderloin, extra virgin oil, reggiano cheese

VEAL PICCATA \$30
roma tomato, basil,, balsamic vinegar

FILET MIGNON \$29
beef tenderloin, extra virgin oil, reggiano cheese, grainy mustard, truffle oil

DESSERT

PEANUT BUTTER CHOCOLATE BAR \$14
sea buckthorn berry sauce, banana tuile

HAITI AND COFFEE \$15
Haiti chocolate coffee mousse, mango mandarin jelly, cocoa streusel

CITRUS AND AVOCADO \$13
yuzu curd, avocado semifreddo, shortbread

ECLAIR A LA FRAISE \$11
strawberry balsamic crèmeux, mascarpone ros

BOUNTY OPERA \$12
chocolate and coconut opera cake, passion fruit tapioca sauce