



THE FRANKLIN  
RESTAURANT

*by Alfredo Russo*

**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*

**Battuta di Vitello**

*Beef tartare with hazelnut and black truffle*

*£21*

**Carciofo**

*Steamed artichokes with pistachio "zabaione"  
sauce and Parmigiano flakes*

*£18*

**Scampi, Pomodoro e Bufala**

*Pan fried langoustines with fried buffalo mozzarella  
and sundried tomatoes*

*£24*

**Peperoni alla piemontese**

*Roasted red peppers with tuna cream, parsley  
sauce and "Cantabrico" anchovies*

*£16*



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**PRIMI**

**"Passato di Verdura" Alfredo Russo**

*Vegetable soup by Alfredo Russo made with over 18 seasonal  
vegetables*

*£22*

**Ravioli di Cavolo**

*Cauliflower ravioli with broccoli cream 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*

*£16*

**Risotto Oro e Zafferano**

*Saffron and gold risotto*

*£20*

**Gnocchi Ripieni di Gorgonzola, Radicchio Tardivo e Noci**

*Potato Gnocchi with gorgonzola cheese, red cabbage,  
radicchio and walnuts*

*£18*



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**SECONDI**

**Merluzzo nero dell'Alaska**

*Poached black cod with vegetable caponata, tomatoes,  
olives and capers*

*£38*

**"Spezzatino di Vitello"**

*Braised veal served with green beans, peas  
and fresh broad beans*

*£28*

**Insalata di Tuberi**

*Beetroot salad with caramelised goat cheese*

*£21*

**Filetto di Branzino con Topinambur**

*Sea bass fillet with Jerusalem artichokes and spinach*

*£28*

**Costoletta di Agnello**

*Rack of lamb breaded in activated charcoal with  
artichokes, carrots and green sauce*

*£32*

**Fassona al Tartufo e Patate**

*Beef fillet with truffles and a trio of potatoes*

*£32*



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DESSERTS

**Crema Caramellata**

*Wild berries crème brûlée*

£9

**Zabaione con Torta di Nocciole**

*Moscato “zabaione”, hazelnuts tart*

*and vanilla sauce*

£9

**Gelati e Sorbetti del Giorno**

*Ice cream and sorbet selection of the day*

£9

**Zuccotto al gusto di “Bicerin” torinese**

*Turin traditional puff pastry with dark chocolate ice cream, chocolate ganache and light Chantilly cream*

£9

**Ananas al Rhum**

*Marinated pineapple with rum ice cream*

*and coconut foam*

£9

**Selezione di 3 / 6 formaggi italiani**

*Selection of 3 or 6 Italian cheese served with*

*onion compote and honey*

£12 / £18