



## Group and party bookings

*Francesco's is pleased to host your group dinner or special function and tailor an evening to meet your needs*

### Rooms available include

- Cozy wine room for 12 guests • Upper level semi-private dining room for up to 50 guests • Main dining room for up to 90 guests
- Entire restaurant for up to 152 guests

*\*A room rental fee is required if reserving an exclusive area for a guest count under noted room capacity and does not include food, beverages, taxes or gratuities. Please contact group bookings for information*

### Menus and beverages

*We have a variety of set menus available or are pleased to design a menu to your specifications including*

*Taster menus (small plate) • Canapés • Buffet • Grand Gourmet • Platters  
Personal favorites from the a la carte menu*

### *Wines*

*We would be happy to help pre-select wines, spirits or beverages for your function  
Specialty wines can also be ordered if not on our wine menu*

### *Terms and conditions*

*Deposits - A signed booking form and non-refundable holding deposit for the reservation of \$40.00 per guest for dinner and \$20.00 per guest for lunch is required for reservations and will be applied to your final bill.*

*Bookings Reservations are considered tentative and not confirmed until receipt of the deposit (if applicable).*

*Cancellations - If canceling with less than 1 weeks notice the deposit will not be refunded.*

*Payment - A confirmed number of guests is required 2 weeks prior to the function and will be the minimum number charged and agreed upon on the final bill. Payment is due in full upon completion of your function unless previous arrangement have been made with the restaurant office.*

*Gratuity - A 15% gratuity will be applied to parties over 20 guests.*

*Please contact the restaurant for more details and let us help make your function memorable!*

*604-685-7770 (request group bookings)*

*[www.donfrancesco.ca](http://www.donfrancesco.ca)*



*Dinner Set Menu #1*

*Salad*

*Buffalo Mozzarella a la Campanese*

*Fresh imported Italian Buffalo mozzarella sliced and set over sliced tomato with extra virgin olive oil, fresh basil and topped with mesculin greens*

*Starter*

*Penne buon gustai*

*Penne with tomato, basil and julienne of ham, garnished with roasted tomato stuffed with garlic, oregano, Bocconcini and extra virgin olive oil*

*Main Course*

*Pollo di campagna a la Toscana*

*Free range chicken roasted with garlic, rosemary, onion, oregano, white wine reduction, poultry stock, a touch of honey and seasonings*

*Or*

*Vitello al limone con erbetto fresche*

*Veal paillard with lemon, fresh herbs, white wine and veal jus*

*Or*

*Filetto di salmone della British Columbia con salsa di cedro*

*Fresh filet of BC salmon grilled and served with citrus vinaigrette  
(Replaced with local fresh sole entrée when fresh salmon not in season)*

*Please see end of set menus for alternate fish entrees)*

*Or*

*Risotto con funghi ed asparagi all' olio di tartufo*

*Arborio rice cooked with onion, chicken stock and white wine then finished with parmesan cheese, wild mushrooms and asparagus*

*\*All main courses served with vegetables and roast potato or rice accordingly*

*Dessert*

*Crème Brulée or Dolce di cioccolato dark chocolate cake ganache*

*Coffee, tea or espresso*

*(taxes, alcoholic beverages and gratuities not included)*



**DON  
FRANCESCO**  
*RISTORANTE*

*Dinner Set Menu #2*

*Starter*

*Linguine pescatore*

*Thin pasta tossed with onion, garlic, fresh tomato, white wine, extra virgin olive oil, fish reduction and herbs; then mixed with shrimp, scallops, clams, mussels and calamari*

*Salad*

*Insalata mista della casa*

*Mixed greens, tomato, cucumber; celery and carrot string garnish, house dressing*

*Main Course*

*Scaloppine di vitello Marsala*

*Pan sautéed thin slices of veal finished with veal stock, Marsala wine and seasonings*

*Or*

*Petto di pollo alla Francese*

*Pan sautéed golden chicken breast topped with a sauce of shallots, poultry stock, cream, Butter, white wine and several herbs*

*Or*

*Costolettine d'agnello a la ciociara*

*Lamb chops golden sautéed, then topped with a sauce of lean bacon, onion, garlic, roasted walnuts, mushrooms, rosemary, parsley and light red wine*

*Or*

*Filetti oli sogliola farciti con terra e mare*

*Fresh local filet of sole stuffed with spinach, cheese, crab meat, celery, onion, herbs and eggs, served with a sauce of lobster reduction, white wine, and shallots, garnished with small shrimp*

*\*All main courses served with vegetables and roast potato or rice accordingly*

*Dessert*

*Dolce di arangia al sorbetto di pera: Orange cake with pear sherbet*

*Or*

*Tiramisu all' Italiana: Ladyfinger biscuits with espresso, yolk of egg, sugar, rum, amaretto, powdered chocolate and mascarpone cheese*

*Coffee, tea or espresso*

*(taxes, alcoholic beverages and gratuities not included)*



### *Dinner Set Menu #3*

#### *Starter*

##### *Brodino di astaco a la Mediterranea*

*A light bouillon with a delicate aroma of shellfish with shallots, fennel, touch of tomato, white wine and herbs served with pieces of lobster, scallops, prawns, clams, mussels and julienne of celery, carrots and leeks*

#### *Pasta*

##### *Rigatoncini timballo a la Romana*

*Baked rigatoni with mornay cheese sauce, tomato, cooked chopped ham, peas, ragu of asparagus, cheese, eggs and several herbs*

#### *Main Course*

##### *Veal scaloppine a la pizzaiola*

*Golden sautéed thinly sliced veal finished to braise in the oven with a sauce of tomato, garlic, oregano and extra virgin olive oil*

*Or*

##### *Petto di pollo a la Parmigiana*

*Chicken breast pounded thin, coated with breadcrumbs, parmesan cheese and egg, then golden sautéed in light oil and finished with a topping of mozzarella cheese and a touch of tomato sauce*

*Or*

##### *Filetto di manzo cordon rouge*

*Small beef filet, golden broiled, then set on top of a vol-au-vent stuffed with wild mushrooms, shallots, red wine, tarragon, touch of cream and veal stock, then topped with truffled goose liver pate and a mushroom cap*

*\*All main courses served with vegetables and roast potato or rice accordingly*

#### *Dessert*

##### *Tartina di pera al gelato di vaniglia*

*Pear tart with vanilla ice cream*

*Or*

##### *Frutta fresca di stagione al rinfresco*

*Fresh fruit cocktail with lemon and orange squeeze and liqueur*

*Coffee, tea or espresso*

*(does not include taxes, alcoholic beverages or gratuities)*



## **Dinner Set Menu #4**

### **Starter**

#### ***Brodino di pesce misto della British Columbia ~ BC coastal shellfish broth***

*Clear stock with leeks, onion, celery, white wine, herbs, finished with BC prawns, rock scallops, mussels, clams, oysters; served with cheese, herbed crouton, shellfish flavored mayonnaise*

### **Salad**

#### ***Insalata mista della costa della BC***

*Fresh mixed local greens, tomato, onion, celery, chopped apples, light creamy honey dressing*

### **Main Course**

#### ***Filetto di ippoglosso grigliato della BC***

*Fresh filet of BC halibut grilled golden then finished in the oven and served with a sauce of chopped onion and tomato, parsley, white wine and a touch of fish fumet  
(Replaced with fresh trout entrée when fresh halibut not in season)*

*Or*

#### ***Quaglie arrostate a la fra diavolo***

*Local quail pan fried golden crispy, then finished in the oven with a sauce of game stock, chilies, red wine, a touch of tomato paste, herbs and seasonings*

*Or*

#### ***Filetto di manzo con funghi di bosco selvaggi***

*Beef tenderloin filet golden broiled to your specifications and served with a sauce of shallots, wild mushrooms, jus de viande, red wine and herbs*

*Or*

#### ***Veal involtini alla Casalinga***

*Thinly sliced veal rolled with a stuffing of onion, garlic, celery, carrots, parmesan, pancetta, mortadella, egg, parsley, seasonings, pan sautéed then braised to a finish in the oven with veal stock, demi-glace, red wine, herbs*

*\*All main courses served with vegetables and roast potato or rice accordingly*

### **Dessert**

***Frutti di bacche al Sorbetto ~ Fresh BC berries with pear sherbet and liqueur***

*Or*

***Tarta di mele rosse dolce del BC ~ Home made apple tart in a flaky pastry crust***

*Coffee, tea or espresso*

***(taxes, alcoholic beverages and gratuities not included)***

  
**DON  
FRANCESCO**  
RISTORANTE

**Dinner Set Menu #5**

*A duo of pasta*

*Squash Agnolotti a la Veneziana*

*Large tortelloni with squash, herbs, cheese, served with wild mushrooms and black truffle purée*

*and*

*Penne with fresh tomato and basil*

*Salad*

*Caesar salad*

*Classic Caesar salad with special house dressing*

*Main Course*

*Roasted free range chicken, Tuscan style*

*With roasted garlic, rosemary, white wine reduction*

*Or*

*Ossobuco a la Milanese*

*Veal shank braised with white wine, tomato, herbs, served with risotto  
and mixed vegetables*

*Or*

*Grilled filet of beef, con salsa di vino rosso*

*Seasonal vegetables and pinot noir sauce*

*Or*

*Fresh filet of salmon con salsa di cedro*

*BC wild salmon charbroiled with oven-dried tomato, lemon and olive oil emulsion*

*(Replaced with fresh trout or sole entrée when fresh salmon not in season)*

*Please see end of set menus for alternate fish entrees)*

*\*All main courses served with vegetables and roast potato or rice accordingly*

*Dessert*

*Crème brûlée*

*Or*

*Tiramisu all' Italiana*

*Ladyfinger biscuits with espresso, yolk of egg, sugar, rum, amaretto, powdered chocolate  
and mascarpone cheese*

*Coffee, tea or espresso*

*(taxes, alcoholic beverages and gratuities not included)*



**Dinner Set Menu #6**

*A trio of pasta*

*Penne arrabiata with tomato and fresh basil*

*Gnocchi with gorgonzola cheese*

*Tortellini with prosciutto, peas and cream*

**Salad**

*Insalata mista*

*Mixed greens and tomato with house dressing*

**Main Course**

*Roast chicken breast farci a la forestiere*

*Stuffed with wild mushrooms, onion, garlic and several herbs*

*Or*

*Veal scaloppine con salsa di vino Marsala e funghi*

*Thin slices of veal golden sautéed, served with assorted mushrooms, Marsala wine sauce*

*Or*

*Grilled filet of beef con salsa di vino rosso*

*Tender filet served with herb butter and merlot reduction*

*Or*

*Fresh filet of salmon con salsa di cedro*

*BC wild salmon charbroiled with oven-dried tomato, lemon and olive oil emulsion*

*(Replaced with fresh trout or sole entrée when fresh salmon not in season)*

*Please see end of set menus for alternate fish entrees)*

*Or*

*Roasted Rack of lamb Saint Tropez*

*With a pistachios crust, rosemary, dijon mustard, herbs, served with a mint vermouth sauce*

*\*All main courses served with vegetables and roast potato or rice accordingly*

**Dessert**

*Crème brulee*

*Or*

*Tiramisu all' Italiana*

*Ladyfinger biscuits with espresso, yolk of egg, sugar, rum, amaretto, powdered chocolate and mascarpone cheese*

*Coffee, tea or espresso*

*(price does not include alcoholic beverages, taxes or gratuity)*

  
**DON**  
**FRANCESCO**  
*RISTORANTE*  
**Dinner Set Menu #7**

*Starter*

*Guscio di granchio delle coste delle Colombia Britannica ripieno allo scoglio*

*Crab shell with a mousse of spinach, shallots, leeks, parsley, egg white, crab meat, mozzarella, parmesan, gratinée golden, served with a garnish of prawns with duchess potato Newburg*

*Pasta*

*Squash Agnolotti Emilia Romagna*

*Pasta stuffed with butternut squash, mirepoix of vegetables, parmesan, pecorino, nutmeg, honey, curry, cinnamon, served with a sauce of shallots, garlic, tomato, black truffle puree and mushrooms*

*Salad*

*Insalatina preziosa*

*Mixed greens, chopped celery, fennel, mozzarella, chestnut garnish, light citrus dressing*

*Main Course*

*Costatine d'agnello arrostito a la Calabrese*

*Rack of lamb with a crust of chopped olives, garlic, onion, breadcrumbs and rosemary, served with a sauce of jus of lamb, red wine and seasonings*

*Or*

*Petto di fagiano all'imperiale*

*Breast of pheasant braised with pearl onions, lean chopped bacon and ham, white wine, game stock and fresh red cranberries*

*Or*

*Charbroiled Veal chop a la brace*

*Served with a sauce of lemon juice, chopped rosemary, garlic, white wine, jus de viande*

*Or*

*Tenderloin Bison fillet con funghi di bosco selvaggi*

*Bison filet grilled, served with a sauce of shallots, garlic, herbs, red wine, wild mushrooms*

*\*All main courses served with vegetables and roast potato or rice accordingly*

*Dessert*

*Meringa al gelato con cioccolato fondente*

*Meringue hollow shell filled with berries, vanilla ice cream and topped with chocolate sauce*

*Or*

*Crema di budino al miele con arangia e fragola*

*Crème brûlée with honey, sugar, fresh strawberries and orange section*

*Coffee, tea or espresso*

*(taxes, alcoholic beverages and gratuities not included)*



## **Dinner Set Menu #8**

### **Starter**

#### ***Crostacei a la Neptune***

*Lobster, scallops, prawns in a shellfish reduction of garlic, herbs, lemon, white sweet vermouth*

#### ***A duo of pasta***

*Penne arrabiata with tomato and fresh basil and gnocchi with gorgonzola cheese*

### **Salad**

#### ***Salad ennese***

*Orange slices, green beans, green leaves, toasted pine nuts with citrus dressing*

### **Main Course**

#### ***Roasted free range chicken Tuscan style***

*With roasted garlic, white wine, rosemary and extra virgin olive oil*

*Or*

#### ***Beef tournedos rossini tenderloin***

*Topped with truffled goose liver pate, mushroom cap served with demi glace, Madeira wine sauce*

*Or*

#### ***Rack of lamb a la menta e pistachio***

*With a pistachio rosemary crust and vermouth mint jus*

*Or*

#### ***Wild boar alle prugne e noce***

*Fillet grilled then roasted with a sauce of dry prunes, walnuts, onion, garlic, red wine, herbs*

*Or*

#### ***Quaglie arrostate a la fra diavolo***

*Quail pan seared, finished with a sauce of game stock, chilies, red wine, tomato paste, herbs*

*Or*

#### ***Imported Dover sole meunieure with lemon, butter and fresh herbs***

*Or*

#### ***Grilled Chilean sea bass al limone ed erbette with lemon and fresh herbs***

*\*All main courses served with vegetables and roast potato or rice accordingly*

### **Dessert**

#### ***Crème brulée or tiramisu all' Italiana or cannoli Sicilian***

*Coffee, tea or espresso*

*(does not include tax, alcoholic beverages or gratuity)*

## *Set menu alternate fish entrees*

*\*Please choose one of the following if salmon or halibut is not in season*

### *Fresh fillet of sole a la Tiorentina con crosta Frutti di mare*

*Fresh fillet of local sole seasoned, pan sautéed golden in extra virgin olive oil, then baked with a topping with a puree of sole, scallops, fresh spinach, shrimps, crab meat, shallots, celery, parsley, parmesan, egg yolk, cream, fine bread crumbs, served with a sauce of white fish fumet, white wine and chopped parsley*

*Or*

### *Fresh BC trout Chef's style*

*Fresh fillet of trout charbroiled, set over a crepe filled with mashed potatoes whipped with cream, butter, then blended with mirepoix of vegetables, ham, emmenthal, parmesan, yolk of egg and parsley, finished with a garnish of charbroiled julienne of squid steak, scallops and a lemon butter, parsley sauce*

### *Antipasto is also available with the set menus*

- *Table service for functions of up to 20 guests (served by the wait staff)*
  - *Self-serve platters on the tables for functions of up to 100 guests*
- *Please contact the restaurant group bookings for pricing and availability*
- *Vegetarian and non-seafood options also available*