



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) • Canapes • 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 \$20.00 per guest is required for reservations over 20 guests 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 2 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



**DON
FRANCESCO**
RISTORANTE

Lunch Set Menu #1

Primi:

Penne Tomato Basil

With fresh basil and tomato

Secondi

Fresh Filet of Sole Neburg

Sole fillet sautéed and topped with prawns and lobster reduction

or

Veal Escalope Parmigiana

Thin slices of veal coated with egg, parmesan cheese and breadcrumbs, then topped with mozzarella and parmesan cheese, and a touch of fresh tomato

or

Chicken Breast a la Toscana

Breast of chicken stuffed with spinach, onion, prosciutto, egg and herbs. Served with a white wine, shallot and lemon juice sauce

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

Dolci

Crème Brulée a la Parigina

Light vanilla custard, baked, then finished with a burned sugar crust and garnished with fresh berries

Coffee or tea

(taxes, alcoholic beverages and gratuities not included)



**DON
FRANCESCO**
RISTORANTE

Lunch Set Menu #2

Primi

Penne a la Veneziana

With fresh basil, tomato, pancetta and ragu of fresh asparagus

Insalata

Insalata Mista

Mixed greens and tomato with house dressing

Secondi

Small beef fillet al barolo e funghi selvaggi

Small fillet of beef with Barolo wine and wild mushrooms

or

Fillet of salmon con salsa di cedro

Grilled and served with citrus vinaigrette

or

Chicken breast agro dolce

*Breast of chicken, golden grilled, and finished in the oven in a
sauce of garlic, onion, oregano, parsley, lemon juice and honey*

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

Dolci

Crème Brulée a la Parigina

*Light vanilla custard, baked, then finished with a burned sugar crust and garnished with fresh
berries*

Coffee or tea

(taxes, alcoholic beverages and gratuities not included)



**DON
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RISTORANTE

Lunch Set Menu #3

Primi:

Crespelle a la fiorentina reale

Crepes filled with spinach, ricotta and parmesan cheese, eggs, parsley, chopped ham, touch of nutmeg, seasonings, then topped with a light tomato sauce and fresh basil

Insalata

Insalata di Rinforzo

Carrots, green beans, onion, califlower florets and tomato with a dressing of extra virgin olive oil, red wine vinaigrette, lemon juice, chopped parsley and basil

Secondi

Piccata al Limone

*Veal cutlets sautéed, served with a sauce of chicken stock, white wine, lemon juice, parsley, capers
or*

Chicken breast Suprême

*Breast of chicken poached in a stock of onion, celery, carrots, leeks, white wine, parsley and bay leaf, then drained and served with a sauce of cream, butter, white wine and shallots
or*

Costolettine d'Agnello a la basilicata

*Small lamb chops grilled, served with a sauce of onion, garlic, celery, dry red chili flakes, juniper berries, tomato paste, chopped parsley, pearl onions, chicken stock and dry marsala wine
or*

Pesce fresco del giorno

Fresh fish of the day served with citrus vinaigrette

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

Dolci

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

Coffee, tea, or decaf

(taxes, alcoholic beverages and gratuities not included)



Lunch Set Menu #4

Primi

Gnocchi oli Patate con pomodoro e pancetta

Italian dumpling with potato, egg, parmesan cheese and flour served with a sauce of extra virgin olive oil, onion, garlic, chili powder, tomato, pancetta and basil

Or

Squash Agnolotti a la Veneziana

Large tortelloni pasta of squash, herbs, cheese, served with fresh tomato, basil, black truffle purée

Insalata

Insalata Mista del diplomatico

Mixed greens with tomato, pine nuts, almonds, raisins and a honey, lemon and mustard dressing

Secondi

Scaloppine oli vitello con Funghi e Marsala

Thin slices of veal, golden sautéed in oil and butter, served with a sauce of veal stock, marsala wine, wild mushrooms, parsley and shallots

or

Filetto di Manzo a la Pizzaioca

Beef filet, golden pan sautéed and served with pan juice de viande, extra virgin olive oil, garlic, oregano, chopped tomato, basil and chili pepper

or

Filetti di Sogliola al Buongustaio

Fresh filet of sole, lightly coated with breadcrumbs, herbs and parmesan, golden sautéed in extra virgin olive oil, topped with a lobster reduction, and garnished with crabmeat, prawn and scallop

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

Dolci

Spumone di gelato al Pistacchio *spumoni ice cream with pistachios and liqueur*

Or

Crème Brulée a la Parigina *light vanilla custard, baked, then finished with a burned sugar crust and garnished with fresh berries*

Coffee, tea , or decaf

(taxes, alcoholic beverages and gratuities not included)