

LUCIANO FRANCHI

Presents



CAFFÈ VERGNANO 1882
RISTORANTE • BAR • CAFFETTERIA



LUCIANO FRANCHI IS WIDELY ACKNOWLEDGED AS ONE OF THE GREAT MINDS IN THE HIGH-QUALITY SECTOR OF THE COFFEE MARKET. AS MANAGING DIRECTOR OF CAFFÈ VERGNANO UK, THE BRITISH DISTRIBUTOR FOR THE AWARD-WINNING CAFFÈ VERGNANO 1882 BLEND, LUCIANO SUPPLIES WHAT IS ACTUALLY THE MOST EXPENSIVE BLEND OF ARABICA COFFEE COMMERCIALY AVAILABLE IN THE COUNTRY.

FOR THREE GENERATIONS, LUCIANO'S FAMILY HAS BEEN WORKING IN THE ITALIAN FOOD INDUSTRY IN LONDON, AND THIS INHERITED PASSION IS NOW WINNING AWARDS. AS A SUPPLIER OF COFFEE AND MACHINERY TO THE ITALIAN EMBASSY, LUCIANO TAKES A QUIET SATISFACTION IN HIS GROWING REPUTATION AS A DYNAMIC EXPONENT OF ITALIAN EXCELLENCE.

PROFILED IN THE WESTEND REVIEW RECENTLY AS "ONE OF THE LEADING EXPERTS IN THE INDUSTRY", LUCIANO TAKES A PARTICULAR PRIDE IN HIS RECENT APPOINTMENT BY FRANCO VERGNANO, THE OWNER OF THE COMPANY IN TURIN, AS 'IL MAESTRO DEI BARISTI'; AND IN SUCH CAPACITY NOW TRAINS CAFFÈ VERGNANO'S BARISTAS ALL AROUND THE WORLD.

CAFFÈ VERGNANO HAS BEEN ROASTING COFFEE FOR NEARLY 125 YEARS AND IS NOW THE LARGEST PRIVATELY OWNED ROASTER IN ITALY. LUCIANO'S ROLE IN THE UK HAS BEEN MAINLY IN WHOLESALING COFFEE TO RESTAURATEURS AND COFFEE HOUSES. FIVE YEARS AGO, THE VERGNANO FAMILY TOOK THE INNOVATIVE MOVE TO OPEN A NUMBER OF 'CONCEPT' COFFEE BARS AROUND THE MAJOR CULTURAL CITIES AROUND THE WORLD, AND ONE WAS DULY OPENED AT LEICESTER SQUARE.

IT WAS A CONSIDERABLE SURPRISE, THEREFORE, AS A RELATIVE NEWCOMER TO THE COFFEE BAR WORLD, THAT LUCIANO'S COFFEE BAR HAD BEEN EVALUATED, ALONG WITH 118 OTHER COFFEE SHOPS IN THE CAPITAL: AND AWARDED THE FIRST PRIZE.

WHAT'S ON IN LONDON MAGAZINE, ONE OF LONDON'S MOST HIGHLY REGARDED ENTERTAINMENT PUBLICATIONS, DECLARED CAFFÈ VERGNANO "COFFEE SHOP OF THE YEAR", AND THE MANAGING EDITOR, ROGER FOSS, CAME TO PRESENT LUCIANO WITH THE CERTIFICATE AT THE RESTAURANT SHOW.

THE AWARD-WINNING SPECIAL ANNIVERSARY '1882' BLEND IS ADMIRER BY CONNOISSEURS ALL AROUND THE WORLD. IT IS COMPRISED OF SEVEN DIFFERENT SINGLE ORIGINS FROM ACROSS THE GLOBE, INCLUDING THE HIGHLY SOUGHT AFTER NICARAGUAN MARAGOGYPE, WHICH IS MORE EXPENSIVE TO CULTIVATE THAN THE FAMOUS BLU MOUNTAIN.

LUCIANO WAS DELIGHTED TO BE INVITED BY THE SOUTH BANK CENTRE TO OPEN A SECOND OUTLET AT THEIR PRESTIGIOUS VENUE, WHICH IS VERY MUCH A SIGN OF CONFIDENCE IN THE WHOLE CAFFÈ VERGNANO BRAND. THE NEW OUTLET WILL BE SEVEN TIMES LARGER THAN THE CURRENT SHOP IN CHARING CROSS ROAD.

LUCIANO'S "ART OF ITALIAN COFFEE" GUIDE WAS LAUNCHED AT THE ITALIAN EXHIBITION LA DOLCE VITA AND IS NOW AVAILABLE ACROSS EUROPE.

GILES COREN WROTE OF THE COFFEE IN THE TIMES: "CAFFÈ VERGNANO...[IS] THE ONLY PURVEYOR OF FOOD OR DRINK IN THE WORLD PAST WHOSE PREMISES I AM TRULY UNABLE TO WALK WITHOUT ENTERING. I'VE BEEN MEANING TO WRITE ABOUT IT FOR MONTHS, YEARS, BUT IT JUST GOT FORGOTTEN UNDER ALL THE CLUTTER...IT HAPPENS TO SELL THE BEST COFFEE I'VE EVER DRUNK, ANYWHERE. TRAVEL WHATEVER HUNDREDS OF MILES YOU MUST, JUST FOR A CUP OF COFFEE. IT'S WORTH IT. AND DOUBLE WORTH IT."

GORDON RAMSAY VISITED THE CAFFÈ VERGNANO STAND AT THE RESTAURANT SHOW. HE WAS SHOWN BY LUCIANO HOW HE MAKES COFFEE AND ABOUT WHAT MAKES THE 1882 BLEND SO UNIQUE. HIS VERDICT: "A REMARKABLY SUBLIME COFFEE."

MOST RECENTLY IN THE TIMES "COFFEE UNCOVERED" PUBLICATION, UNDER THE TITLE OF LONDON'S TOP SPOT FOR A COFFEE BREAK, IT CREDITS CAFFÈ VERGNANO AS SERVING "THE BEST ESPRESSO IN LONDON".

SPECIALS

SET MENU

“A REMARKABLY SUBLIME COFFEE.”

GORDON RAMSAY

“COFFEE SHOP OF THE YEAR”

WHAT’S ON MAGAZINE

PRIMI: FIRST COURSES

STUZZICHINI

OLIVE

MARINATED, ITALIAN OLIVES

£2.10

PANE TRADIZIONALE

SELECTION OF BREADS WITH EXTRA VIRGIN OLIVE OIL
AND BALSAMIC VINEGAR

£3.10

FOCACCIA

A BASKET OF WARM ONION FOCACCIA BREAD WITH ROSEMARY,
EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

£3.30

INSALATE

INSALATA DI PERE E NOCI

MIXED SALAD, TALEGGIO CHEESE, PEARS AND NUTS

£10.75

INSALATA DI POLLO

CHICKEN BREAST, SUN-DRIED TOMATOES, ROCKET AND
RADICCHIO SALAD

£11.95

INSALATA LAZIALE

TUNA, BORLOTTI BEANS ON A BED OF MIXED SALAD
AND PASTA TUBES

£12.75

“CAFFÈ VERGNANO

**THE ONLY PURVEYOR OF FOOD OR
DRINK IN THE WORLD PAST WHOSE PREMISES
I AM TRULY UNABLE TO WALK WITHOUT ENTERING”**

**GILES COREN
THE TIMES**



ANTIPASTI

ZUPPA DEL GIORNO

ITALIAN SOUP OF THE DAY

£4.90

ASPARAGI E PECORINO

ASPARAGUS, BABY SPINACH, PECORINO CHEESE SALAD
WITH LEMON DRESSING

£6.50

CROSTONE ALLO STRACCHINO

TOASTED ITALIAN BREAD TOPPED WITH STRACCHINO CHEESE
AND ASPARAGUS

£8.50

FILETTO DI VERDURE E CAPRINO

WARM GRILLED VEGETABLES, GOATS CHEESE, GARLIC
AND A ROSEMARY OIL DRESSING

£8.50

FIORI DI ZUCCA

SHALLOW FRIED ZUCCHINI BLOSSOMS WITH MOZZARELLA AND
MARINATED ANCHOVIES

£9.00

PROSCIUTTO DI PARMA E MELONE

PARMA HAM, MELON AND ROCKET

£9.50

ANTIPASTO MISTO ITALIANO

MIXED ITALIAN CURED MEATS

£9.50

CAPRESE

BUFALA MOZZARELLA AND BEEF TOMATOES

£10.25

FUNGHI CON CICORIA

SAUTEÉD WILD MUSHROOMS AND GRILLED CHICORY WITH PANCETTA

£10.90

CARPACCIO DI TONNO

FRESH TUNA CARPACCIO, OLIVE OIL, LEMON AND PEPPER

£11.10

SECONDI: SECOND COURSES

CARNE

ROLLATA DI POLLO CON RUCOLA £13.95

ROLLED CHICKEN FILLED WITH ROCKET, SUN-DRIED TOMATOES AND MOZZARELLA SERVED WITH MASHED POTATOES

COTOLETTA ALLA MILANESE £14.95

BREADED VEAL ESCALOPE SERVED WITH POTATO WEDGES

SALTIMBOCCA DI POLLO £14.95

CHICKEN FILLET TOPPED WITH PARMA HAM AND SAGE IN A WHITE WINE SAUCE SERVED WITH FAGIOLINI BEANS

BRASATO AL BAROLO £16.50

SELECTED BEEF STEWED IN BAROLO WINE WITH FRESH HERBS SERVED WITH RICE

AGNELLO IN PASTELLA £16.95

RACK OF LAMB IN BEER AND BASIL BATTER SERVED WITH SWEET AND SOUR SHALLOT ONIONS GARNISHED WITH ROCKET

OSSOBUCO DI VITELLO £18.50

BRAISED KNUCKLE OF VEAL SERVED WITH SAFFRON RISOTTO

FILETTO IN CROSTA DI PARMIGIANO £28.95

OUR UNIQUE FILLET BEEF COVERED WITH A CRUST OF PARMESAN CHEESE AND SERVED WITH FRESH SPINACH
PLEASE ALLOW AT LEAST 20 MINUTES COOKING TIME

PESCE

FILETTO DI SALMONE £14.50

GRILLED SALMON FILLET SERVED WITH LEMON AND GARNISHED WITH ROAST POTATOES

GAMBERONI IN PADELLA £14.95

KING PRAWNS IN WHITE WINE AND GARLIC SAUCE SERVED WITH PICKLED VEGETABLES

PESCE SPADA E RUCOLA £15.30

SIMMERED SWORDFISH, MARINATED IN ROSEMARY AND GARLIC SERVED WITH A ROCKET AND CHERRY TOMATO SALAD

CODA DI ROSPO E FUNGHI £15.50

MONK FISH TAIL, PAN FRIED IN WHITE WINE AND WILD MUSHROOMS

BRANZINO ALLA GRIGLIA £17.50

GRILLED SEA BASS SERVED WITH GARLIC SPINACH

PASTA

ORECCHIETTE BROCCOLI E SALSICCIA £9.95

ROUND FLAT PASTA WITH ITALIAN SAUSAGE AND BROCCOLI IN A LIGHT TOMATO SAUCE

TRENETTE AL PESTO £10.30

NARROW LONG FLAT PASTA WITH PESTO SAUCE

PENNE E SPINACI £10.50

PASTA TUBES WITH SPINACH AND GARLIC IN A CREAM SAUCE

FUSILLI POLLO E CARCIOFINI £10.80

PASTA TWIRLS WITH CHICKEN AND ARTICHOKE

PAPPARDELLE AL FILETTO £11.50

THICK FLAT PASTA WITH FILLET BEEF STRIPS IN A TOMATO SAUCE

SPAGHETTI FRUTTI DI MARE £11.70

SPAGHETTI WITH FRESH SEAFOOD IN A LIGHT TOMATO SAUCE

RAVIOLI DI CARNE £12.50

FRESHLY MADE VEAL RAVIOLI IN A TOMATO AND BASIL SAUCE

TORTELLONI D'ARAGOSTA £15.50

FRESHLY MADE LOBSTER AND RICOTTA TORTELLONI IN A LIGHT CREAMY SAUCE WITH A TOUCH OF CHICORY

RISOTTI

RISOTTO FUNGHI E RUCOLA £10.50

WILD MUSHROOMS AND ROCKET SALAD RISOTTO IN WHITE WINE AND GARLIC

RISOTTO ALL'AGNELLO E RADICCHIO £11.50

LAMB AND RADICCHIO RISOTTO

FOR RISOTTI PLEASE ALLOW AT LEAST 15 MINUTES COOKING TIME

CONTORNI: SIDE DISHES

BROCCOLI IN PADELLA £3.50

SAUTEÉD BROCCOLI IN GARLIC

SPINACI ALL'AGLIO £3.50

SPINACH IN GARLIC

PATATE £3.50

ROAST POTATOES, WEDGES, SAUTÉED OR MASH

INSALATA £3.50

GREEN OR MIXED SALAD

FAGIOLINI £3.50

GREEN BEANS

DOLCI, GELATI: DESSERTS, ICE CREAM



DOLCI

CARPACCIO DI ANANAS

FRESH PINEAPPLE SLICES WITH STRAWBERRY ICE CREAM

£5.95

PANNA COTTA FRUTTI DI BOSCO

OUR OWN SECRET RECIPE - FRUIT PANNA COTTA

£6.30

TIRAMISÙ VERGNANO

MASCARPONE CREAM, SOAKED SAVOIARDI BISCUITS AND DUSTED WITH VERGNANO 1882 COFFEE

£6.50

APPICCIOSO

WARM RICH TOFFEE SPONGE WITH SULTANAS, SOAKED IN TOFFEE SAUCE, SERVED WITH A SCOOP OF ICE CREAM

£6.70

TORTA AL CAFFÈ

A TRADITIONAL BAKED CHEESECAKE WITH A COFFEE SYRUP

£6.95

FORMAGGI

A SELECTION OF ITALIAN CHEESES

£6.50

GELATI

TARTUFO AFFOGATO

DAIRY VANILLA ICE CREAM WITH A COFFEE ICE CREAM CENTRE, COATED WITH FINELY CRUSHED MERRANGUE AND CRUSHED NUTS SERVED WITH A SHOT OF CAFFÈ VERGNANO ESPRESSO

£4.95

TARTUFO CLASSICO

CHOCOLATE ICE CREAM WITH A ZABAGLIONE CENTRE, COATED WITH CRUSHED HAZELNUTS, SERVED WITH A SHOT OF OUR 1678 VERGNANO CHOCOLATE

£4.95

TARTUFO AFFOGATO CON LIQUORE

DAIRY VANILLA ICE CREAM WITH A COFFEE ICE CREAM CENTRE, COATED WITH FINELY CRUSHED MERRANGUE AND CRUSHED NUTS SERVED WITH A SHOT OF LIQUEUR

£7.50

SELEZIONE DI GELATI

THREE SCOOPS OF ITALIAN ICE CREAM. STRAWBERRY, CHOCOLATE, VANILLA OR LEMON SORBET

£4.95

“THE BEST ESPRESSO IN LONDON”

THE TIMES
COFFEE UNCOVERED

ALL DRINKS AND FOOD RECIPES ARE CREATED BY LUCIANO FRANCHI.

CAFFÈ VERGNANO 1882 IS A NON-SMOKING ESTABLISHMENT.

ALL PRICES ARE IN £ STERLING AND INCLUDE VAT. WE ACCEPT PAYMENT BY MASTERCARD, VISA, VISA ELECTRON, MAESTRO AND SOLO. WE DO NOT ACCEPT PAYMENTS BY CREDIT OR DEBIT CARDS FOR LESS THEN £10.00.

PLEASE NOTE THAT ALL PRODUCTS MAY CONTAIN NUT TRACES.

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, ASK A MEMBER OF STAFF

PRODUCTS CONTAINING ALCOHOL ARE NOT AVAILABLE FOR SALE TO THOSE UNDER THE AGE OF 18 AND BY ORDERING ANY PRODUCTS CONTAINING ALCOHOL YOU REPRESENT TO US THAT YOU ARE AT LEAST 18 YEARS OLD.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL.



CAFFÈ VERGNANO1882, UNIT 10, FESTIVAL TERRACE, SOUTHBANK CENTRE, BELVEDERE ROAD, LONDON SE1 8XX
1882@CAFFEVERGNANO1882.CO.UK 020 7921 9339
WWW.LUCIANOFRANCHI.CO.UK WWW.CAFFEVERGNANO1882.CO.UK



LUCIANO FRANCHI: WHEN THE SOUTH BANK CENTRE ASKED LUCIANO TO OPEN A CAFFÈ VERGNANO ALONG THE FESTIVAL TERRACE, HE HAD THE OPPORTUNITY TO CREATE THE AUTHENTIC ITALIAN EXPERIENCE, NOT A PUB OR A COFFEE SHOP BUT AN ITALIAN BAR WITH A RESTAURANT. SINCE SELECTING TO DISTRIBUTE CAFFÈ VERGNANO IN THE U.K. ONE OF LUCIANO'S MISSIONS WAS TO GIVE PEOPLE THE REAL TASTE OF THE ITALIAN CULTURE.

“THE TRUTH IS NOT ALWAYS THE SAME AS THE MAJORITY DECISION”

BRUNA FRANCHI: BORN IN THE PROVINCIA DI PARMA, THE HEARTLAND OF ITALIAN FOOD, BRUNA HAS BEEN IN LA CUCINA SINCE SHE WAS A YOUNG GIRL - AND NOW SIXTY-EIGHT YEARS OLD SHE HAS MORE ENTHUSIASM THAN EVER. WE ARE THRILLED SHE HAS ADDED LA MAMMA'S TOUCH TO THE FOOD AT CAFFÈ VERGNANO.

“WORKING SIX DAYS A WEEK KEEPS ME FEELING YOUNG”



LINO ARTESI: AS CAFFÈ VERGNANO'S GUEST CHEF, LINO WAS ASKED TO JOIN FORCES WITH LUCIANO ON THIS MENU. HIS EXPERIENCE IN ITALY SPANS OVER FIFTEEN YEARS. SINCE COMING TO LONDON, HE HAS BEEN A CONSULTANT TO MANY OF THE FINEST ITALIAN RESTAURANTS. HIS PASSION FOR FOOD IS NOW ARDENTLY EXPRESSED IN THIS UNIQUELY PERSONAL MENU.

“CULINARY PERFECTION IS THE NEW ASPIRATION OF THE MODERN SOUL”

GIOVANNI PIRRONI: A PIONEER IN THE CATERING TRADE BETWEEN 1958-1995. ONE OF GIOVANNI'S JOYS WAS MAKING PASTA, NOTABLY FOR THE CAMISA DELICATESSEN, ONE OF THE OLDEST ITALIAN DELICATESSENS IN THE UK. GIOVANNI'S REPUTATION IN THE INDUSTRY HAS BEEN AN INSPIRATION TO EVERYONE AT CAFFÈ VERGNANO.

“MAKING GOOD FOOD NEEDS DEDICATION AND PASSION”



FRANCESCO PLATONI: THE MASTER RESTAURATEUR, FRANCESCO HAS DEVOTED HIS WORKING LIFE TO RESTAURANT MANAGEMENT. HIS KNOWLEDGE OF FOOD IS A VAST ARCHIVE OF ITALIAN CULINARY WISDOM HANDED DOWN OVER MANY GENERATIONS. WORKING WITH SUCH PEDIGREE HELPS TO PUSH QUALITY TO ITS LIMITS. THANK GOD THAT PROFESSIONALS LIKE FRANCESCO STILL EXIST IN CATERING.

“SEEK PERFECTION, AND PURSUE IT”