

Appetizers ANTIPASTIS

COLD ANTIPASTO

A blend of ham, salami, prosciutto, capicola, chickpea salad, eggs, anchovies, roasted peppers and provolone cheese

\$12.95, for two \$19.95

HOT ANTIPASTO

A hearty combination of stuffed mushrooms, stuffed eggplant, Clams Oreganato, and Shrimp Parmesan

\$16.95, for two \$24.95

BRUSCHETTA ALA NAPOLI

Tomatoes and fresh mozzarella atop oven-toasted Artisan bread

\$10.95

SHRIMP SCAMPI BRUSCHETTA

Shrimp sautéed in garlic butter atop oven-toasted Artisan bread

\$13.95

EGGPLANT ROLLATINI

Baked eggplant stuffed with a blend of Italian cheeses, topped with marinara sauce and melted mozzarella cheese

\$9.95

ZUPPA DI CLAMS

Fresh steamed clams with your choice of red or white sauce

\$13.95

FRIED MOZZARELLA

A Northern Italian classic! Fresh mozzarella cheese fried to golden perfection.

Served with a side of marinara sauce

\$8.50

HOMEMADE GARLIC ROLLS

½ dozen \$2.95, dozen \$4.95

FRIED CALAMARI

Calamari lightly coated with Semolina flour and fried to perfection.

Served with a side of marinara sauce

\$11.95

MUSSELS MARINARA

Steamed mussels in white wine and marinara sauce

\$13.95

CIOPPINO

Sautéed calamari, shrimp, clams, mussels, and fresh fish in a savory tomato broth

\$17.95

Soups MINESTRE

PASTA FAGIOLI

A mix of white beans, tomatoes, bacon and pasta in a rich broth

cup \$3.75, bowl \$5.50

MINISTRONE

Fresh vegetables, pasta and beans in a light tomato broth

cup \$3.75, bowl \$5.50

Sandwiches PANINI

All sandwiches served on ciabatta bread

PANINI DI VERDURA ALA GRIGLIA

*Grilled zucchini, eggplant, onions, roasted red peppers with garlic
and thyme black olive pesto*

\$9.95

PANINI CAPRESE

Melted Buffalo mozzarella with vine-ripened tomatoes and fresh basil leaves

\$9.95

GRILLED CHICKEN & MOZZARELLA

Warm grilled chicken with melted mozzarella cheese

\$11.95

CHICKEN MILANESE

*Thinly pounded chicken, lightly breaded and fried with lettuce, tomatoes,
and onions topped with lemon butter sauce*

\$10.95

VEAL MILANESE

*Thinly pounded fried veal scallopini with lettuce, tomatoes, and onions
topped with lemon butter sauce*

\$13.95

GOAT CHEESE & ROASTED RED PEPPER

Mild goat cheese with fresh roasted red peppers

\$10.95

SAUSAGE PARMESAN

Francesca's homemade sausage topped with tomato sauce and melted mozzarella cheese

\$9.95

SAUSAGE AND PEPPER PANINI

Sautéed peppers and onions in tomato sauce with our homemade Italian sausage

\$9.95

ITALIAN SUB

Ham, salami, capicola, provolone cheese, lettuce, tomatoes and onions in our house vinaigrette

\$10.95

CHICKEN PARMESAN

*Tender chicken hand-breaded with Parmesan cheese, fried and then baked.
Topped with tomato sauce and mozzarella cheese*

\$10.95

EGGPLANT PARMESAN

*Hand-breaded eggplant baked with a rich marinara sauce, fresh basil,
mozzarella and Parmesan cheeses*

\$9.95

MEATBALL PARMESAN

Baked meatballs topped with warm tomato sauce and fresh melted mozzarella cheese

\$9.95

Salads INSALATE

FRANCESCA'S MIXED HOUSE SALAD

Mixed greens lightly tossed with tomatoes, olives, red onions, and pepperoncini tossed in house vinaigrette.

\$6.75

Add Gorgonzola or goat cheese for \$2.25

CHICKEN CAESAR SALAD

Crisp Romaine leaves, shaved Parmesan cheese and croutons tossed in Caesar dressing with grilled or jerk chicken

\$10.95

SEAFOOD SALAD

Shrimp, calamari, scallops, red pepper, onions, capers and olives served on a bed of mixed greens tossed with our herb vinaigrette dressing. Your choice: fried or sautéed

\$16.95

CAPRESE SALAD

Sliced fresh mozzarella, plum tomatoes and basil seasoned with salt, black pepper, and drizzled with olive oil.

\$10.95

Brick Oven Pizza

MARGARITA

An Italian Classic! A savory tomato sauce base topped with fresh mozzarella cheese and basil

\$9.50 for 10", \$11.50 for 12"

WHITE PIZZA

A combination of mozzarella, ricotta, and Parmesan cheeses

\$9.50 for 10", \$11.50 for 12"

ADDITIONAL TOPPINGS

Homemade sausage, pepperoni, green peppers, onions, mushrooms, grilled eggplant, spinach, or anchovies

\$1.95 for 10", \$2.95 for 12"

SPECIALTY TOPPINGS

Grilled breast of chicken (\$2.95 for 10", \$4.95 for 12"), Grilled shrimp (\$5.95 for 10", \$6.95 for 12")

Sautéed mixed seafood: shrimp, clams, mussels, and lobster (\$12.95 for 10", \$15.95 for 12")

Homemade Pasta al Forno

Served with garlic rolls. Add a House or Caesar salad for \$3.25. Add spinach or broccoli for \$2.95

MANICOTTI

Stuffed pasta with mozzarella, Parmesan, and ricotta cheese, topped with tomato sauce and mozzarella cheese

\$14.95

RAVIOLI MARINARA

Homemade ravioli stuffed with mozzarella, Parmesan and ricotta cheeses

\$13.95

BAKED ZITI

Ziti pasta with tomato sauce topped with mozzarella cheeses and baked in the oven

\$13.95

SPAGHETTI

Spaghetti with your choice of tomato or marinara sauce.

Add meatballs, homemade sausage or bolognese meat sauce for \$1.95

\$11.95

RAVIOLI AL FORNO

Homemade 3-cheese ravioli topped with marinara sauce and mozzarella cheese, baked in the oven

\$13.95

BAKED ZITI SICILIAN

Ziti pasta and eggplant with mozzarella cheese, oven baked and topped with marinara sauce

\$14.95

BAKED ZITI ROMANO

Ziti pasta with tomato sauce and ricotta cheese oven baked and topped with mozzarella cheese

\$14.95

EGGPLANT ROLLATINI

Eggplant stuffed with three cheeses baked with tomato sauce, fresh basil, mozzarella and Parmesan cheeses.

Served with your choice of spaghetti, angel hair, penne, linguini or fettuccine in a tomato sauce

\$15.95

EGGPLANT PARMESAN

Hearty layers of golden brown, pan-fried eggplant baked with tomato sauce, fresh basil, mozzarella and Parmesan cheeses.

Served with your choice of spaghetti, angel hair, penne, linguini or fettuccine in a tomato sauce

\$13.95

HOMEMADE LASAGNA

Generous layers of pasta, ground beef, and mozzarella, ricotta, and Parmesan cheeses

\$13.95

Specialty Pastas

Add a Francesca House or Caesar salad for \$3.25

PASTA MASSIMO

Grilled chicken with a Gorgonzola cream sauce with tomato and basil tossed in penne pasta

\$17.95

TORTELLINI

Cheese-stuffed tortellini pasta in a wild mushroom sauce with sliced grilled chicken, baked to perfection

\$18.95

TORTELLINI AL FORNO

Cheese-stuffed tortellini pasta in a cream sauce, baked to perfection

\$16.95

PENNE ALA VODKA

Penne pasta and proscuitto in tomato-cream sauce made with Vodka. Add salmon for an additional \$3.00

\$16.95

PENNE WITH SHRIMP & BROCCOLI

Sautéed shrimp with garlic and broccoli tossed with penne pasta in a white wine and tomato based sauce

\$22.95

LINGUINI AND CLAM SAUCE

Linguini pasta tossed in your choice of red or white clam sauce

\$17.95

BUCATINI ALL' AMATRICIANA

Bucatini pasta with bacon, tomatoes, and sausage in a serrano pepper sauce. Spicy dish!

\$17.95

BUCATINI ALL' SHRIMP & GOAT CHEESE

Bucatini pasta with sautéed tomatoes, shrimp and a fresh goat cheese sauce

\$23.95

FETTUCCHINE ALFREDO

A creamy Parmesan sauce served over fettuccine pasta.

\$13.95

FETTUCCHINE ALA FRANCESCA

Sautéed shrimp, clams, mussels, scallops, and lobster atop a bed of fettuccine in a tomato-cream sauce

MARKET

LINGUINI ALA FRUITI DI MARE

A generous combination of shrimp, clams, mussels, scungille, and lobster tail on a bed of linguini

MARKET

Chicken and Veal

Served with your choice of spaghetti, penne, angel hair, linguini or fettuccine. Add a House or Caesar salad for \$3.25

CHICKEN MILANESE

Lightly breaded chicken pan-fried and topped with lemon butter sauce

\$14.95

CHICKEN PARMESAN

Parmesan-breaded chicken pan-fried and topped with marinara sauce and melted mozzarella cheese

\$15.95

CHICKEN FRANCAISE

Breast of chicken with mushrooms and white wine lemon-butter sauce

\$17.95

CHICKEN MARSALA

Sautéed breast of chicken in a rich sauce of marsala wine and mushrooms

\$17.95

VEAL MILANESE

Lightly breaded veal pan-fried and topped with lemon butter sauce

\$18.95

VEAL SCALLOPINI ALA FRANCESCA

Sautéed veal scallopini with mushrooms and prosciutto in a savory brandy sauce

\$22.95

VEAL PIZZIOLA

Sautéed veal scallopini with capers in a light marinara sauce

\$21.95

VEAL FRANCAISE

Sautéed veal scallopini with mushrooms in a white wine lemon butter sauce

\$21.95

VEAL MARSALA

Sautéed veal scallopini with a marsala mushroom sauce

\$21.95

VEAL PARMESAN

Hand-breaded veal pan-fried and baked in a light tomato sauce with fresh basil, mozzarella and Parmesan cheeses

\$18.95

Frutti di Mare SEAFOOD

Served with your choice of spaghetti, angel hair, penne, linguini or fettuccine. Add a House or Caesar salad for \$3.25

SHRIMP SCAMPI

Sautéed shrimp with a garlic lemon-butter sauce

\$26.95

SHRIMP FRANCAISE

Sautéed shrimp with mushrooms in a white wine lemon butter sauce

\$26.95

SHRIMP PARMESAN

Pan-fried, breaded shrimp lightly topped with marinara sauce and mozzarella cheese, then baked in the oven

\$25.95

SHRIMP FRA DIABLO

Sautéed shrimp with clams and mussels in a spicy marinara sauce

\$26.95

FRESH FISH ALA FRANCESCA

Freshest fish of the day topped with sautéed white wine, shrimp and a tomato-cream sauce

\$26.95

LOBSTER FRA DIABLO

Sautéed lobster with shrimp, clams and mussels in a spicy marinara sauce

MARKET

FRESH FISH FRANCAISE

Freshest fish of the day sautéed with mushrooms and a white wine lemon-butter sauce

\$24.95

FRESH SALMON ALA FRANCESCA

Sautéed salmon over a bed of fresh spinach and a white wine tomato cream sauce

\$24.95

Menu di Bambini CHILDREN'S MENU

For children 10 and under. Includes beverage

8" CHEESE PIZZA

\$7.25

SPAGHETTI WITH MEATBALLS

\$6.95

CHEESE RAVIOLI

\$7.25

FETTUCINE ALFREDO

\$7.95

LASAGNE

\$7.95

Each dish at Francesca's is homemade, originating from Northern Italian family recipes using the freshest ingredients.

There will be an 18% gratuity added for parties of 8 or more and a \$3.00 sharing charge. Prices are subject to change.

**Menu items are cooked to the level of doneness you request. Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness.*