

## Antipasti

### Calamari Fritti 14.75

Crispy fried calamari with marinara

### Cozze alla Marinara 13.75

Prince Edward Island mussels in spicy tomato sauce

### Bruschette alla Romana 8.75

Garlic toast with tomatoes, basil, and fresh mozzarella

### Bruschette con Carciofi 9.25

Garlic toast with roasted baby artichokes, tomatoes, basil, fresh mozzarella, and extra virgin olive oil

### Risotto con Fagiolini 12.75

Italian rice with baby green beans, pine nuts, and sun-dried tomato pesto

### Carpaccio e Rucola\* 13.75

Thinly-sliced raw sirloin with arugula, capers, tomatoes, mushrooms, basil, lemon, olive oil, and shaved grana padano

### Prosciutto e Anguria 10.75

Imported prosciutto di Parma with watermelon, fresh mint, and balsamic glaze

### Quattro Stagioni\* 13.75

Prosciutto, artichokes, mushrooms, olives, and egg

### Napoletana 12.75

Arugula, cherry tomatoes, garlic, olive oil, provolone, and shaved parmesan

### Quattro Formaggi 13.75

Mozzarella, mascarpone, blue, and swiss

### Linguine al Fagottaro 15.95

Cold sauce made with homegrown tomatoes, basil, garlic, olive oil, and mozzarella, served over hot pasta

### Fettuccine Ricore 17.95

Fettuccine noodles sautéed in a spicy tomato sauce and topped with prosciutto

### Cappellacci Tre-Funghetti 19.95

Mushroom and ricotta filled pasta sautéed in a brandy cream sauce with porcini and wild mushrooms and a drizzle of white truffle oil

### Pollo Arrosto alla Romana 18.95

Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

### Paillard di Pollo con Rucola 19.95

Grilled paillard-style chicken breasts with extra virgin olive oil and herbs, served with arugula and tomato salad

### Filetto con Porcini 35.95

Pan-roasted filet mignon sautéed with wild and porcini mushrooms and a brandy cream sauce, served over roasted potatoes



Francesca's  
RESTAURANTS

## Insalate

### Insalata alla Francesca 8.75

Romaine, endive, and radicchio with blue cheese, fresh vegetables, lemon, and balsamic

### Caesar Salad\* 7.75

Classic Caesar with roasted peppers, garlic croutons, and shaved parmesan

### Insalata di Rucola 7.25

Arugula, tomatoes, lemon, olive oil, and parmesan

### Italian Wedge Salad 9.75

Romaine wedge, tomatoes, and pepper bacon with gorgonzola dressing

### Insalata di Asparagi 9.25

Fresh asparagus with tomatoes and blue cheese, dressed with lemon and olive oil

### Insalata Panzanella 9.25

Rustic tomato-bread salad with arugula, red onions, and shaved grana padano with a red wine vinaigrette

### Burrata con Pomodorini 12.95

Creamy fresh mozzarella, baby heirloom tomatoes, basil, and aged balsamic

## Pizza

### Pizza con Prosciutto e Rucola 13.75

Roasted plum tomatoes, prosciutto di Parma, fresh mozzarella, and arugula

### Create Your Own (any two) 13.75

Sausage, olives, mushrooms, artichokes, spinach, onions, broccoli, anchovies, eggplant prosciutto \$2 - extra ingredients \$1

## Paste

### Penne con Pollo e Broccoli 18.95

Sautéed with grilled chicken and broccoli in a light basil cream sauce with fresh tomatoes

### Farfalle al Salmone 23.95

Sautéed with salmon, wild mushrooms, garlic, and herbs in a light tomato cream sauce

### Linguine alla Genovese 26.95

Sautéed with sea scallops, shrimp, steamed potatoes, string beans, and tomatoes with a basil-pine nut pesto

## Secondi

### Pesce Bianco al Balsamico 23.95

Sautéed whitefish with a lemon-balsamic sauce, capers, spinach, and fresh tomatoes

### Salmone della Casa 25.95

Roasted salmon with red onions, mushrooms, roasted peppers, garlic, and white wine

### Barramundi Escada 29.95

Pan-roasted Australian sea bass with marinated red, orange, and yellow teardrop tomatoes, red onion, basil, croutons, and honey balsamic

## Contorni

Pasta Aglio e Olio 3.75

Sausage and Peppers 4.75

Sautéed Shrimp 6.25

Roasted Potatoes 3.75

Sautéed Mixed Vegetables 4.25

Sautéed Spinach 4.75