

Francesca's

Restaurants

CURBSIDE PICKUP HOURS • 4 PM - 8 PM DAILY

ILLINOIS LOCATIONS

CREDIT CARDS AND GIFT CARDS ONLY

ASK ABOUT OUR DAILY CHEF FEATURES

FAMILY PACK 79.95 (SERVES 4-6)

SELECT ONE FROM INSALATE E ANTIPASTI
SELECT TWO FROM PASTE E SECONDI
INCLUDES TIRAMISU FOR DESSERT

Insalate e Antipasti

INSALATA ALLA FRANCESCA 8.75

romaine, endive and radicchio with peapods, green beans, carrots, tomatoes, and cucumbers with crumbled blue cheese, lemon and balsamic vinaigrette

CAESAR SALAD* 7.75

classic caesar with roasted peppers, garlic croutons, and shaved parmesan

INSALATA ASPARAGI 9.75

fresh asparagus with tomatoes and crumbled blue cheese dressed with lemon and olive oil

SAUSAGE AND PEPPERS 9.95

italian sausage with roasted peppers, onions, garlic, and tomato sauce

GAMBERI ALLA FRANCESCA 15.95

sautéed jumbo shrimp with wild mushrooms, spinach, tomatoes, lemon, balsamico and basil
(add \$10 for Family Pack)

BURRATA CON POMODORINI 14.95

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

Pizza

PIZZA MARGHERITA 13.75

san marzano tomatoes, fresh mozzarella, basil, and extra virgin olive oil

PIZZA CON SALSICCIA E FUNGHI 14.75

san marzano tomatoes, fresh mozzarella, fennel sausage, and wild mushrooms

PREPARE AT HOME

TAKE-HOME PIZZA KIT 25.75 (for 2)

choose from **Margherita** or **Salsiccia e Funghi**
all ingredients included, \$12 for each additional pizza

DATE-NIGHT PASTA KIT 21.95 (serves 2)

spinach fettuccine, parmesan cream sauce, marinated tomatoes, fresh basil, and parmigiana reggiano.
ready-to-prepare dinner for 2 - don't forget the wine!

TAKE & BAKE LASAGNA 59.95 (serves 6-8)

homemade lasagna with a tomato-meat sauce, parmesan cream & fresh mozzarella. 1 hour to bake.

CLEAR THE CELLAR

UP TO 50% OFF SELECT BOTTLES OF WINE!

WHITE WINES

Vigne Del Sole Pinot Grigio , Veneto	30 15
Andrian "Somereeto" Chardonnay , Alto Adige	39 25
Vietti Arneis , Piedmont	46 30
A to Z Wineworks Pinot Gris , Oregon	33 23

RED WINES

Azienda Uggiano "Ghibello" Chianti , Tuscany	29 17
Planeta "La Segreta" Nero d'Avola , Sicily	32 20
Fontanafredda "Ebbio" Langhe Nebbiolo , Piedmont	45 30
Masi "Bonacosta" Valpolicella , Veneto	38 25
Avalon Cabernet Sauvignon , Napa Valley	45 30
Chalk Hill Pinot Noir , Sonoma Coast	45 32

LIMONCELLO KIT 29

Francesca's homemade limoncello, Tito's Vodka, and recipes for Lemon-Drop Martini, Spiked Arnold Palmer, and Limoncello Fizz. Makes up to 8 servings.

Paste e Secondi

GLUTEN FREE OPTIONS AVAILABLE

SPAGHETTI CON POLPETTE 15.95

spaghetti with meatballs roasted and simmered in tomato-basil sauce, with shaved parmesan cheese

LINGUINE MARE E MONTI 24.95

sautéed with shrimp, asparagus, wild mushrooms, garlic and white wine in a tomato basil sauce
(add \$10 for Family Pack)

RIGATONI ALLE VERDURE 17.95

sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, peppers, broccoli, escarole, garlic, and olive oil in an herb broth

RIGATONI CON POLLO 19.95

sautéed with grilled chicken and spinach in a light basil cream sauce with fresh tomatoes

RAVIOLI AI SPINACI 19.95

spinach-filled ravioli with a four-cheese sauce, spinach, and a touch of tomato sauce

POLLO ALLA ROMANA 22.95

roasted chicken breast with garlic, shallots, chili flakes, rosemary, lemon, and olive oil, served with roasted potatoes

POLLO AL LIMONE 22.95

sautéed breast of chicken in a lemon white wine sauce with capers and spinach

SALMONE ALLA FRESCA 25.95

grilled salmon with tomatoes, avocado, red onions, olive oil, basil and lemon over grilled asparagus

CONTORNI

mixed vegetables 6.25 • pasta aglio e olio 5.75
meatballs 7.95 • roasted potatoes 5.75

Children's Menu

SPAGHETTI & MEATBALLS 7.95

with tomato sauce

CRISPY CHICKEN TENDERS 7.95

with french fries

Dolce

TIRAMISU 8.95

ladyfingers soaked in espresso and rum with mascarpone cheese, cocoa, and chocolate sauce

TORTA DI FORMAGGI 8.95

eli's cheesecake served with macerated strawberries and whipped cream