

LUNCH

Antipasti

CALAMARI FRITTI 14.75
crispy fried calamari served with marinara

BRUSCHETTE ALLA ROMANA 8.75
garlic toast with tomatoes, basil, and fresh mozzarella

CARPACCIO E RUCOLA* 13.75
thinly-sliced raw sirloin with arugula, capers, tomatoes, mushrooms, basil, lemon, olive oil, and shaved grana padano

Insalate e Zuppe

MINISTRONE 4.95
homemade italian vegetable soup

SOUP OF THE DAY 4.95
ask your server for today's special

INSALATA DI RUCOLA 7.25
arugula, fresh tomatoes, lemon, olive oil, and shaved parmesan

CAESAR SALAD* 7.75
classic caesar salad with roasted peppers, garlic croutons, and shaved parmesan

INSALATA ALLA FRANCESCA 8.75
romaine, endive, and radicchio with blue cheese, fresh vegetables, lemon, and balsamic

SALAD ENHANCEMENTS
chicken 4.95 salmon 5.95 shrimp 5.95 filet 7.95

Lunch Combo 11.95

Choose a soup or side salad & a half-portion entrée below

RIGATONI ALLE VERDURE

CIABATTA ALLA CAPRESE

RIGATONI AL POMODORO

FOCACCIA CON POLLO

Pizza

NAPOLETANA 12.75
arugula, cherry tomatoes, garlic, olive oil, provolone, and shaved parmesan

QUATTRO STAGIONI* 13.75
prosciutto, artichokes, mushrooms, olives, and egg

Piatti Principali

INSALATA CESARE CON POLLO 13.25
classic caesar salad with grilled chicken breast, roasted peppers, garlic croutons, and parmigiano

INSALATA GHIOTTONA 13.95
italian chopped salad with romaine, marinated artichokes, black olives, genoa salami, provolone, roasted peppers, tomatoes, cucumbers, and a zesty red wine vinaigrette

INSALATA DI SPINACI E PORTOBELLO 12.95
baby spinach with grilled portobello mushrooms, crumbled goat cheese, and a roasted garlic-balsamic vinaigrette

INSALATA DI LENTICCHIE E GAMBERI 15.95
sautéed jumbo shrimp on a bed of lentil salad with red onions, celery, red and yellow peppers, cilantro, and red wine vinaigrette

Panini

served with french fries or side salad

CAPRESE 12.95
caprese sandwich of fresh tomatoes, basil, and mozzarella on ciabatta

POLLO 13.95
grilled chicken breast with portobello mushrooms, provolone cheese, tomatoes, and lemon mayonnaise on tomato focaccia

POLPETTE 13.95
homemade meatballs, rustic tomato sauce, roasted onions, and sweet provolone on a french baguette

SALMONE* 14.95
grilled salmon, roasted red onions, beefsteak tomatoes, lettuce, and mayonnaise on toasted ciabatta

DAVANTI BURGER* 15.95
char prime burger, roasted tomatoes, crispy white cheddar, arugula, bacon jam, and roasted garlic aioli served on a brioche bun

Paste e Secondi

LINGUINE AL FAGOTTARO 11.95
cold sauce made with homegrown tomatoes, basil, garlic, olive oil, and mozzarella, served over hot pasta

CAPPELLACCI TRE-FUNGHETTI 13.95
mushroom and ricotta filled pasta sautéed in a brandy cream sauce with porcini and wild mushrooms and a drizzle of white truffle oil

PENNE CON POLLO E BROCCOLI 13.95
sautéed with grilled chicken and broccoli in a light basil cream sauce with fresh tomatoes

LINGUINE ALLA GENOVESE 15.95
sautéed with sea scallops, shrimp, steamed potatoes, string beans, and tomatoes with a basil-pine nut pesto

POLLO ALLA PARMIGIANA 13.50
breaded chicken breast with tomato-basil sauce, fresh mozzarella, parmesan, and a side of linguine pomodoro

PAILLARD DI POLLO CON RUCOLA 14.95
grilled paillard-style chicken breasts with extra virgin olive oil and herbs, served with arugula and tomato salad

SALMONE DELLA CASA 15.95
roasted salmon with red onions, mushrooms, roasted peppers, garlic, and white wine

Prix-Fixe Lunch Menu \$17

No substitutions. Some regular menu items excluded from the offer.

ANTIPASTI

Bruschette alla Romana and Soup of the Day

ENTRÉE choice of

Entrée Salad, Pasta, Panino,
Pesce del Giorno, or Pollo del Giorno

DOLCI choice of

Tiramisu or Profiterole



Francesca's

Restaurants

OUR STORY

When Chef Scott Harris opened the doors to Mia Francesca on North Clark Street in 1992, he created a trend in the Chicago restaurant scene that has become a benchmark for urban dining. Mia Francesca, touted an immediate success by the press and patrons alike, was one of the first restaurants to encourage the lively art of dining with a contemporary, casually sophisticated trattoria ambiance. Featuring simple, rustic cooking, friendly service and fair prices, Mia Francesca won accolades from Chicago Magazine as "Critics' Choice - Rookie of the Year."

Harris has expanded his vision to form the Francesca's Restaurant Group which operates restaurants throughout the Chicagoland area and Raleigh, NC. His restaurant concepts include Francesca's Restaurants, Davanti Enoteca, Fat Rosie's Taco and Tequila Bar, and Disotto. His managerial philosophy of building working partnerships with Chefs and other restaurant professionals, not just obtaining financial backers, has had a direct influence on the success of his restaurants. "We have really created a Family of Restaurants. Everyone has a vested interest in the restaurant's success," Harris notes.

LEARN ITALIAN

Ci Vediamo -
I'll see you

Sfizio -
Whim / Fancy / Fun

Basta -
Enough

Recambolisco -
Fantastic / Incredible

Sfinci -
Cravings

Culacino -
The mark left on a table
by a cold glass

Abbiocco -
The drowsiness that
follows eating a big meal

Che Figata! -
What a fig! (a.k.a. cool!)

Figurati -
Don't worry about it!

Magari -
If only / I wish

Conosco i Miei Polli -
I know my chickens
(a.k.a. I know what I'm
talking about)

