

LUNCH

Antipasti

CALAMARI FRITTI 14.75
crispy fried rhode island calamari served with marinara

BRUSCHETTE ALLA ROMANA 9.95
garlic toast with tomatoes, basil, and fresh mozzarella

CARPACCIO TRE-COLORE* 14.75
thinly-sliced raw sirloin with capers, tomatoes, mushrooms, basil, olive oil, and parmigiano with radicchio, endive, and arugula

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 7.75
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 PANINO CON POLPETTE

Pizza

NAPOLETANA 13.75
arugula, cherry tomatoes, garlic, olive oil, provolone, and shaved parmesan

QUATTRO STAGIONI* 14.75
prosciutto, artichokes, mushrooms, olives, and egg

Piatti Principali

INSALATA CESARE CON POLLO 14.95
classic caesar salad with grilled chicken breast, roasted peppers, garlic croutons, and parmigiano

INSALATA ITALIANA 13.95
mixed greens with genoa salami, coppa, mortadella, provolone, roasted peppers, artichokes, cucumbers, and a zesty red wine vinaigrette

INSALATA MISTA CON FUNGHI 12.95
mixed greens with portobello and cremini mushrooms, goat cheese, balsamic, and olive oil

INSALATA TRE-COLORE CON GAMBERI 16.95
arugula, radicchio, and belgian endive with sautéed jumbo shrimp, tomatoes, balsamic, and shaved parmesan

Panini

served with french fries or side salad

VEGETALI GRIGLIATI 13.95
grilled zucchini, yellow squash, peppers, and portobello mushrooms with tomatoes, basil, garlic, and creamy goat cheese on ciabatta

POLLO 14.95
grilled chicken breast with portobello mushrooms, provolone cheese, tomatoes, and lemon mayonnaise on tomato focaccia

CAPRESE 12.95
fresh mozzarella, tomatoes, and basil on toasted ciabatta

POLPETTE 14.95
homemade meatballs, rustic tomato sauce, roasted onions, and sweet provolone on a french baguette

DAVANTI BURGER* 16.95
char prime burger, roasted tomatoes, crispy white cheddar, arugula, bacon jam, and roasted garlic aioli on a brioche bun

Paste e Secondi

RIGATONI ALLA PALERMITANA 12.95
sautéed with eggplant, zucchini, red and yellow peppers, and onions in a tomato basil sauce, topped with fresh mozzarella

RIGATONI ALLA NORCINA 13.95
sautéed with italian sausage, onions, and pancetta in a three-cheese sauce

LINGUINE ALLA DIAVOLA CON POLLO 13.95
sautéed with chicken, capers, black olives, garlic, and oregano in a spicy tomato sauce

RAVIOLI ALL'EMILIANA 15.95
cheese-filled pasta in a tomato meat sauce with carrots, celery, onions, fresh herbs, and a touch of cream and parmigiano

POLLO ALLA PARMIGIANA 14.95
breaded chicken breast with tomato-basil sauce, mozzarella, parmesan, and a side of linguine pomodoro

POLLO AL LIMONE 15.95
sautéed chicken breast with a lemon white wine sauce, capers, and fresh sautéed spinach

TILAPIA AI FUNGHI 15.95
sautéed tilapia with wild mushrooms, spinach, tomatoes, and herbs

Prix-Fixe Lunch Menu \$17.95

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. "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

Recambolesco -
Fantastic / Incredible

Sfinzi -
Cravings

Culacinho -
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!

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

Magari -
If only / I wish

