

This restaurant is equipped with GPS bipolar ionization technology which cleans the air of pathogens to provide a superior level of indoor air quality.



SCAN  
FOR  
DIGITAL  
MENU

## Antipasti

Bruschette alla Romana 9.95  
Garlic toast with tomatoes, basil, and fresh mozzarella

Bruschette Tre-Colori 10.95  
Garlic toast with fresh mozzarella, tomatoes, and basil, topped with radicchio, endive, and arugula

Calamari Fritti 14.75  
Crispy fried calamari with marinara

Cozze alla Marinara 13.95  
Prince Edward Island mussels in a spicy tomato sauce

Risotto al Gorgonzola 12.75  
Italian rice with fresh vegetables and gorgonzola cheese



Gamberi alla Francesca 15.95  
Sautéed jumbo shrimp with wild mushrooms, spinach, tomatoes, lemon, balsamico, and basil

## Insalate

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

Insalata Cesare\* 7.95  
Classic Caesar with roasted peppers, garlic croutons, and shaved parmesan

Burrata con Pesto 15.95  
Creamy fresh mozzarella, roasted Campari tomatoes, basil, and pine nut pesto

Carpaccio con Carciofi\* 14.75  
Thinly-sliced raw sirloin with roasted artichoke hearts, capers, tomatoes, mushrooms, lemon, olive oil, and shaved grana padano

## Pizza

Pizza Quattro Stagioni\* 14.75  
San Marzano tomatoes, prosciutto, artichoke hearts, mushrooms, black olives, and a soft-baked egg

Pizza con Rucola 13.25  
San Marzano tomatoes, fresh mozzarella, arugula, lemon, and olive oil

## Features

Zuppa e Lenticchie 3.25 cup / 6.25 bowl  
Braised lentil soup with diced potatoes, carrots, celery, onion, tomatoes, and herbs

Arancini di Riso 10.95  
Fried asiago rice balls served with spicy pomodoro sauce, arugula, and shaved parmigiano

Lasagna Portobello e Spinaci 18.95  
Homemade lasagna baked with portobello mushrooms, spinach, ricotta, parmesan cream sauce, and a touch of tomato sauce

Branzino al Mediterraneo 28.95  
Roasted Chilean sea bass with seared Campari tomatoes, sautéed broccolini, garlic, and olive oil

## Paste

Linguine con Mare e Monti 24.95  
Sautéed with jumbo shrimp, asparagus, shiitake mushrooms, garlic and white wine in a tomato basil sauce

Linguine alla Sora Assunta 26.95  
Sautéed with sea scallops and spinach in a light tomato cream sauce

Cavatelli con Ricotta 19.95  
House-made 8-finger cavatelli sautéed in a light tomato basil sauce with spinach and fresh ricotta

Rigatoni con Pesto e Pollo 21.95  
Sautéed with grilled chicken, fresh tomatoes, and garlic with a pine nut and basil pesto sauce

Rigatoni con Carciofi 18.95  
Sautéed in a roasted garlic tomato sauce with baby artichokes and fresh mozzarella

Ravioli con Asparagi 20.95  
Fresh pasta filled with asparagus, artichoke, and mascarpone sautéed with a light basil cream sauce and fresh asparagus

## Secondi

Pollo Arrosto alla Romana 22.95  
Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

Pollo Francese 22.95  
Paillard-style chicken breast lightly-breaded and sautéed, served with French beans and lemon-herb cream sauce

Vitello con Polenta\* 36.95  
Roasted veal medallions with creamy herb polenta, scallions, wild mushrooms, garlic, fresh tomatoes, and herbs

Salmon alla Senape\* 24.95  
Pan-roasted Atlantic salmon with portobello mushrooms, spinach, and a mustard-brandy cream sauce

Lampuga Pagliacci 26.95  
Roasted mahi mahi with broccoli, cherry tomatoes, mushrooms, eggplant, zucchini, garlic, and white wine

Fritti di Mare e Piselli 25.95  
Sautéed jumbo shrimp, sea scallops, and calamari with white onions, peas, basil, and garlic in a spicy white wine tomato broth

## Contorni

Pasta Aglio e Olio 5.75  
Sausage and Peppers 6.75

Sautéed Shrimp 8.25  
Roasted Potatoes 5.75

Sautéed Mixed Vegetables 6.25  
Sautéed Spinach 6.75