

You can't pick your family, but you can join ours for the night.

SCOTT HARRIS  
Hospitality

shhospitality.co  
@scottharrishospitality

F Francesca's OG

## Antipasti

### Bruschette alla Romana 10.95

garlic toast, marinated tomatoes, basil, fresh mozzarella

### Burrata e Asparagi 15.95

burrata, grilled asparagus, crispy prosciutto, marcona almonds, sicilian olive oil

### Calamari Fritti 17.75

crispy calamari with marinara

### Carpaccio alla Francesca\* 16.95

thinly-sliced raw NY strip, capers, tomatoes, mushrooms, lemon, olive oil, grana padana

### Prosciutto e Rucola 14.95

prosciutto di parma, arugula, aged balsamic, lemon, and parmigiano

### Polpette della Nonna 14.95

homemade beef and pork meatballs, pomodoro, seasoned ricotta, toasted ciabatta

### Cozze Rosso o Bianco\* 17.95

PEI mussels with choice of marinara and herbs or white wine, spinach, and tomatoes. served with ciabatta.



Francesca's  
RESTAURANTS

Garlic, always.  
that's amore.

## Insalate

### Insalata alla Francesca 12.95

romaine, endive, radicchio, tomatoes, pea pods, green beans, carrots, cucumbers, blue cheese, lemon and balsamic vinaigrette

### Insalata Caesar\* 10.95

romaine, garlic croutons, shaved parmigiano, caesar dressing

### Insalata Asparagi 12.75

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

### Carciofi alla Piccata 13.95

braised artichoke hearts, garlic, capers, lemon white wine sauce

### Insalata Della Casa 14.95

hearts of palm, avocado, lemon, tomatoes, and olive oil

### Lenticchie e Spinaci 14.95

braised lentils, wilted spinach, and goat cheese

## Pasta & Riso

### Paccheri alla Vodka e Salsiccia 23.95

vodka sauce, basil, mozzarella, crumbled sausage

### Linguine all'Arlecchino 32.95

jumbo shrimp, sea scallops, manila clams, garlic, olive oil, spicy cherry tomato sauce

### Lumache alla Melanzane 19.95

spicy tomato sauce, roasted eggplant, fresh mozzarella, basil

### Fettuccine Limone e Gamberi 24.95

rock shrimp, lemon, chili flake, chives, garlic, and bread crumbs

### Ravioli con Asparagi e Mascarpone 21.95

brown butter sauce, asparagus tips, caciocavallo cheese, chives

### Casarecce alla Boscaiolo 28.95

sauted wild mushrooms, veal tips, herbs, garlic, sicilian olive oil, pomodoro

### Risotto del Giorno 23.95

chef's daily preparation

### Spaghetti con Mozzarella 18.95

pomodoro, fresh mozzarella, basil

## Secondi

### Pollo Arrosto alla Romana 27.95

roasted half chicken, garlic, shallots, rosemary, lemon, olive oil, roasted potatoes

### Pollo Francese 29.95

crispy chicken breast, shaved lemon, green beans, lemon-herb cream sauce

### Vitello Sassi\* 38.95

pan-roasted veal medallions, roasted artichokes, mushrooms, herbs, brandy sauce

### Maiale con Cipollotti\* 33.95

12 oz double cut berkshire pork chop, grilled spring onions, roasted garlic, aged balsamic, salsa verde, sea salt

### Salmone alla Fresca\* 31.95

atlantic salmon, avocado, red onions, tomatoes, asparagus, saba, basil

### Pesce al Balsamico\* MP

catch of the day, tuscan kale, garlic, shallots, cherry tomatoes, capers, and lemon balsamic sauce

### Scampi alla Francesca 33.95

jumbo shrimp, sea scallops, garlic, tomatoes, spinach, balsamico, lemon

## Contorni

### Pasta Aglio e Olio 9.95

Sausage & Peppers 9.95

### Sauted Shrimp 10.75

Roasted Potatoes 7.95

### Sauted Mixed Vegetables 8.95

Sauted Spinach 7.95