

LUNCH

Antipasti

CALAMARI FRITTI 14.75
crispy fried calamari served with marinara

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

CARPACCIO CON SEDANO* 14.75
thinly-sliced raw sirloin with hearts of palm, celery, capers, tomatoes, mushrooms, 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 7.75
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 MISTA CON FUNGHI 12.95
mixed greens with portobello and cremini mushrooms, goat cheese, balsamic, and olive oil

INSALATA TRE-COLORE CON GAMBERI 16.25
arugula, radicchio, and endive with grilled jumbo shrimp, tomatoes, and balsamic-lemon vinaigrette

INSALATA DI CALAMARI 15.95
fresh spinach tossed with fried calamari, red and yellow peppers, and a spicy cayenne pepper dressing

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 ALLA MILANESE 14.95
lightly-breaded chicken breast with arugula, red onions, roasted peppers, and mayonnaise on ciabatta

CAPRESE 12.95
caprese sandwich of fresh tomatoes, basil, and mozzarella 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 served on a brioche bun

Paste e Secondi

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

FETTUCINE BOLOGNESE 13.95
sautéed in a tomato meat sauce with carrots, celery, onions, fresh herbs, and parmigiano

RAVIOLI TARTUFATI 15.95
four cheese-filled ravioli with a garlic parmesan cream sauce, fresh tomatoes, grana padano, and a drizzle of white truffle oil

LINGUINE CON FRUTTI DEL MARE 18.95
sautéed with shrimp, scallops, manila clams, mussels, and calamari in a spicy marinara sauce

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

POLLO RICORE 15.95
sautéed chicken breast with a spicy tomato sauce and prosciutto di parma, served with linguine

SALMONE ALLA SENAPE 15.95
pan-roasted salmon with portobello mushrooms, spinach, and a mustard-brandy cream sauce

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

Recambolisco -
Fantastic / Incredible

Sfinisci -
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!

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

Magari -
If only / I wish

