

## *Appetizers* ANTIPASTIS

### COLD ANTIPASTO

*A blend of ham, salami, prosciutto, capicola, chickpea salad, eggs, anchovies, roasted peppers and provolone cheese*

### HOT ANTIPASTO

*A hearty combination of stuffed mushrooms, stuffed eggplant, Clams Oreganato, and Shrimp Parmesan*

### BRUSCHETTA ALA NAPOLI

*Tomatoes and fresh mozzarella atop oven-toasted Artisan bread*

### SHRIMP SCAMPI BRUSCHETTA

*Shrimp sautéed in garlic butter atop oven-toasted Artisan bread*

### EGGPLANT ROLLATINI

*Baked eggplant stuffed with a blend of Italian cheeses, topped with marinara sauce and melted mozzarella cheese*

### ZUPPA DI CLAMS

*Your choice of red or white sauce with fresh steamed clams*

### FRIED MOZZARELLA

*A Northern Italian classic! Fresh mozzarella cheese fried to golden perfection and served with a side of marinara sauce*

### HOME MADE GARLIC ROLLS OR BREAD STICKS

## *Soups* MINESTRE

### PASTA FAGIOLI

*A mix of white beans, tomatoes, bacon and pasta in a rich broth*

### MINISTRONE

*Fresh vegetables, pasta and beans in a light tomato broth*

## *Salads* INSALATE

### FRANCESCA'S MIXED HOUSE SALAD

*Mixed greens lightly tossed with tomatoes, olives, red onions, and pepperoncini in our house vinaigrette*

### CHICKEN CAESAR SALAD

*Crisp Romaine leaves, shaved Parmesan cheese and croutons tossed in Caesar dressing with grilled or jerk marinated chicken*

### SEAFOOD SALAD

*Shrimp, fried calamari, scallops, red pepper, onions, capers and olives served on a bed of mixed greens tossed with our herb vinaigrette dressing*

### CAPRESE SALAD

*Sliced fresh mozzarella, plum tomatoes and basil seasoned with salt, black pepper, and drizzled with olive oil*

## *Sandwiches* PANINI

### PANINI DI VERDURA ALA GRIGLIA

*Grilled zucchini, eggplant, onions, roasted red and yellow peppers with a garlic and thyme black olive pesto*

### PANINI CAPRESE

*Melted Buffalo Mozzarella with vine-ripened tomatoes and fresh basil leaves*

### GRILLED CHICKEN & MOZZARELLA

*Warm grilled chicken with melted mozzarella cheese*

### CHICKEN MILANESE

*Thinly pounded chicken breast, lightly breaded and fried with lettuce, tomatoes, and onions and topped with our vinaigrette*

### VEAL MILANESE

*Thinly pounded fried veal scallopini with lettuce, tomatoes, and onions and topped with our house vinaigrette*

### GOAT CHEESE & ROASTED RED PEPPER

*Mild goat cheese with fresh roasted red peppers*

### CHICKEN PARMESAN

*Tender chicken breast hand-breaded with Parmesan cheese, sautéed and then baked.  
Topped with tomato sauce and mozzarella cheese*

### SAUSAGE PARMESAN

*Francesca's homemade sausage topped with tomato sauce and melted mozzarella cheese*

### SAUSAGE AND PEPPER PANINI

*Sautéed peppers and onions in tomato sauce with our homemade Italian sausage*

### MEATBALL PARMESAN

*Baked meatballs topped with warm tomato sauce and fresh melted mozzarella cheese*

### EGGPLANT PARMESAN

*Hand-breaded eggplant baked with a rich marinara sauce, fresh basil, mozzarella and Parmesan cheeses*

## *Brick Oven Pizza*

### MARGARITA

*An Italian Classic! A savory tomato sauce base topped with fresh mozzarella cheese and basil*

### WHITE PIZZA

*A combination of mozzarella, ricotta, and Parmesan cheeses*

### ADDITIONAL TOPPINGS

*Homemade sausage, pepperoni, green peppers, onions, mushrooms, grilled eggplant, or anchovies*

### SPECIALTY TOPPINGS

*Grilled breast of chicken, Grilled shrimp, Sautéed mixed seafood: shrimp, clams, mussels, and lobster*

## *Homemade Pasta al Forno*

*Served with your choice of garlic rolls or bread sticks. Add a Francesca House Salad or Caesar Salad*

### MANICOTTI

*Stuffed pasta with three cheeses and topped with tomato sauce and mozzarella cheese*

### BAKED ZITI

*Ziti pasta with tomato sauce topped with mozzarella cheeses and baked in the oven*

### BAKED ZITI ROMANO

*Ziti pasta with tomato sauce and ricotta cheese oven baked and topped with mozzarella cheese*

### BAKED ZITI SICILIAN

*Ziti pasta and eggplant with mozzarella cheese oven baked and topped with marinara sauce*

### HOMEMADE LASAGNA

*Generous layers of pasta, ground beef, sausage and mozzarella, ricotta, and Parmesan cheeses baked*

### EGGPLANT PARMESAN

*Hearty layers of golden brown, pan-fried eggplant baked with tomato sauce, fresh basil, mozzarella and Parmesan cheeses.*

*Served with your choice of spaghetti, penne, linguini or fettuccine in a tomato sauce*

### EGGPLANT ROLLATINI

*Pan-fried eggplant baked with tomato sauce, fresh basil, mozzarella and Parmesan cheeses.*

*Served with your choice of spaghetti, penne, linguini or fettuccine in a tomato sauce*

### SPAGHETTI

*Spaghetti with your choice of tomato or marinara sauce.*

*Add meatballs, homemade sausage or bolognese meat sauce for an additional \$1.00*

## *Specialty Pastas*

### TORTELLINI AL FORNO

*Cheese-filled tortellini topped with a rich cream sauce, melted cheeses and baked in the oven*

### TORTELLINI

*Chicken-stuffed tortellini pasta in a wild mushroom sauce*

### PENNE ALA VODKA

*Penne pasta in tomato-cream sauce made with Vodka. Add smoked salmon for an additional \$3.00*

### PENNE WITH SHRIMP & BROCCOLI

*Sautéed shrimp with tomatoes, garlic, and broccoli tossed with penne pasta in a white-wine sauce*

### LINGUINI AND CLAM SAUCE

*Linguini pasta tossed in your choice of red or white clam sauce*

### FETTUCINE ALFREDO

*A creamy Parmesan sauce served over fettuccine pasta*

LINGUINI ALA FRUITI DI MARE

*A generous combination of shrimp, clams, mussels, and lobster tail on a bed of linguini*

MARKET

FETTUCINE ALA FRANCESCA

*Sautéed shrimp, clams, scallops, and lobster atop a bed of fettuccine in a tomato-cream sauce*

MARKET

## *Chicken and Veal*

*Served with your choice of spaghetti, penne, linguini or fettuccine in a tomato sauce*

CHICKEN MILANESE

*Lightly breaded breast of chicken pan-fried and topped with fresh lemon*

CHICKEN PARMESAN

*Parmesan-breaded breast of chicken pan-fried and topped with marinara sauce and melted mozzarella cheese*

CHICKEN FRANCAISE

*Breast of chicken in a white wine lemon-butter sauce*

CHICKEN MARSALA

*Sautéed breast of chicken in a rich sauce of marsala wine and mushrooms*

CHICKEN CACCIATORE

*Breast of chicken sautéed with mushrooms, onions, and peppers and topped with a light red sauce*

 VEAL SCALLOPINI ALA FRANCESCA

*Sautéed veal scallopini with mushrooms and prosciutto in a savory brandy sauce*

VEAL PIZZIOLA

*Sautéed veal scallopini with a light marinara sauce*

VEAL FRANCAISE

*Sautéed veal scallopini with a lemon mushroom sauce*

VEAL MARSALA

*Sautéed veal scallopini with a marsala mushroom sauce*

VEAL PARMESAN

*Hand-breaded veal pan-fried and baked in a light tomato sauce with fresh basil, mozzarella and Parmesan cheeses*

## *Frutti di Mare* SEAFOOD

*Served with your choice of spaghetti, penne, linguini or fettuccine in a tomato sauce*

STUFFED SHRIMP

*Baked shrimp stuffed with crabmeat and topped with a white-wine sauce*

SHRIMP PARMESAN

*Pan-fried, breaded shrimp lightly topped with marinara sauce and mozzarella cheese and baked in the oven*

SHRIMP FRANCAISE

*Sautéed shrimp with a white wine lemon butter sauce*

SHRIMP SCAMPI

*Sautéed shrimp with a garlic lemon-butter sauce over a bed of linguini*

SHRIMP FRA DIABLO

*Sautéed shrimp with clams and mussels in a spicy marinara sauce*


 SNAPPER FRANCESCA

*Fresh snapper topped with sautéed white wine, shrimp and a tomato-cream sauce*

LOBSTER FRA DIABLO

*Sautéed lobster with shrimp, clams and mussels in a spicy marinara sauce*

MARKET

 ZUPPA DI PESCE

*A combination of shrimp, clams, mussels, scungilli, calamari, lobster tail and the fresh fish of the day*

MARKET

SNAPPER FRANCAISE

*Snapper sautéed with mushrooms and a white wine lemon-butter sauce*

 WILD SALMON ALA FRANCESCA

*Sautéed salmon over a bed of fresh spinach and a white wine sauce*


*Specialty Item*

STEAK PIZZIOLA

*10oz tenderloin steak pan-fried and lightly topped with a spicy marinara sauce.*

*Served with a side of rolls and your choice of spaghetti, penne, linguini or fettuccine in a tomato sauce*

MARKET

 *Francesca's signature dish.*

*Each dish at Francesca's is homemade, originating from Northern Italian family recipes using fresh ingredients. 18% gratuity added for parties of 8 or more.*

*\*Menu items are cooked to the level of doneness you request. Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness.*