

*Francesca's*  
SPECIAL EVENTS

Contact your Event Planner at (888) 937-9009  
or online at [www.miafrancesca.com](http://www.miafrancesca.com)

## *Executive Dinner Menu*

• SERVED PLATED •

*Menu is available for up to 30 guests, Sunday through Thursday only. Package includes our freshly baked Italian bread, iced tea, American coffee & fountain drinks.*

*The event host pre-selects menu items for each course. On the day of the event, guests are presented with the hosts menu choices and will select one item from each course. Add a shared appetizer course to your package for \$8/person, includes two selections. Price does not include additional beverages, tax or gratuity.*

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### *Insalata*

*Select two salads as choices for your guests*

**Insalata della Casa** • Romaine, carrot, cucumber & tomato with balsamic vinaigrette

**Insalata di Cesare** • Classic Caesar salad with garlic croutons and parmesan

**Insalata Caprese** • Tomato, fresh mozzarella, basil and olive oil

**Insalata Asparagi** • Fresh asparagus dressed with lemon, olive oil, chopped tomato & blue cheese

**Insalata Lamponi** • Mixed greens with a raspberry vinaigrette, caramelized walnuts & blue cheese

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### *Pastas & Entrees*

*Select three main dishes as choices for your guests*

**Rigatoni con Mozzarella** • 31.00

Rigatoni pasta sautéed with tomato basil sauce and topped with fresh mozzarella

**Rigatoni alla Boscaiola** • 34.00

Rigatoni pasta sautéed with tomato veal sauce, wild mushrooms, garlic and herbs

**Penne alle Verdure** • 33.00

Penne pasta sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil and pine nuts in an herb broth

**Farfalle alla Paesana** • 33.00

Bow tie pasta sautéed with sausage, wild mushrooms & peas in a light tomato cream sauce

**Penne con Pollo** • 33.00

Penne pasta sautéed with a light basil cream sauce, grilled chicken, spinach and pine nuts

**Ravioli con Spinaci** • 36.00

Spinach & ricotta filled ravioli sautéed with a four-cheese sauce, spinach and a touch of tomato sauce

**Gnocchi con Ricotta** • 33.00

Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta

**Pollo al Limone** • 36.00

Roasted chicken breast with lemon, white wine, capers and sautéed spinach

**Pollo Pagliacci** • 36.00

Roasted chicken breast with broccoli, zucchini, cherry tomatoes, wild mushrooms and eggplant in a light brandy sauce

**Pollo alla Romano** • 36.00

Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil and roasted potatoes

**Tilapia della Casa** • 39.00

Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic and white wine

**Salmon ai Funghi** • 43.00

Pan roasted salmon with wild mushrooms, spinach, diced tomato and garlic

**Salsiccie alla Romano** • 34.00

Italian sausage sautéed with tomato sauce, onions, peppers and white beans

**Filetto con Carciofi e Funghi** • 49.00

8 oz. filet mignon with roasted baby artichokes, wild mushrooms and a light brandy sauce

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### *Dolci*

*Select two desserts as choices for your guests*

Tiramisu • Profiteroles • Vanilla Cheesecake