

Antipasti

CALAMARI FRITTI 13

MUSSELS, SPICY TOMATO SAUCE 13

BRUSCHETTE ALLA ROMANA 8

Bruschette con Ricotta e Pomodorini 9

Garlic toast with whipped ricotta, basil, black pepper and heirloom tomatoes, drizzled with honey and extra virgin olive oil

Risotto alla Contadina 12

Italian rice with sausage, onions, roasted plum tomatoes and fontinella cheese

Carpaccio e Rucola* 13

Thinly sliced raw sirloin with arugula, capers, tomatoes, mushrooms, basil, lemon, olive oil and shaved grana



Francesca's
Restaurants



Insalate

STRING BEAN, TOMATO, ONION 6

PEAPOD, TOMATO, CUCUMBER 7

TOMATO, ONION, BLUE CHEESE 8

ASPARAGUS, BLUE CHEESE, TOMATO 8

DINNER SALAD 7

CAESAR SALAD* 7

INSALATA CAPRESE 8

TOMATO, FRESH MOZZARELLA, BASIL, OLIVE OIL

INSALATA ALLA FRANCESCA 8

ROMAINE, ENDIVE, RADICCHIO, BLUE CHEESE, FRESH VEGETABLES

Lenticchie e Spinaci 10

Braised lentils served warm with sauteed spinach and crumbled goat cheese

Prosciutto e Carciofi 11

Marinated baby artichokes with tomatoes, fresh mozzarella, and prosciutto di parma

Pizze

QUATTRO STAGIONI* 14

PROSCIUTTO, ARTICHOKE, MUSHROOMS, OLIVES, EGG

NAPOLETANA 13

ARUGULA, CHERRY TOMATOES, GARLIC, OLIVE OIL, PROVOLONE, SHAVED PARMESAN

QUATTRO FORMAGGI 13

MOZZARELLA, MASCARPONE, BLUE, SWISS

CREATE YOUR OWN (ANY TWO) 13

SAUSAGE, OLIVES, MUSHROOMS, ARTICHOKE, SPINACH, ONIONS, BROCCOLI, ANCHOVIES, EGGPLANT
PROSCIUTTO \$2 - EXTRA INGREDIENT \$1

Pizza alla Diavola 13 with roasted plum tomatoes, spicy soppressata, basil and mozzarella

Paste

Linguine all' Arlecchino* 24

Sauteed with shrimp, sea scallops, manila clams, garlic and olive oil in a spicy cherry tomato sauce

Linguine con Pollo e Salsa Bianca 18

Sauteed with seared Mar Jac Farms chicken breast, garlic, white wine, parmesan cream sauce, and parmigiano

Linguine con Asparagi 16

Sauteed in a light lemon cream sauce with asparagus and pine nuts

Ravioli ai Spinaci 19

Spinach filled pasta with a four cheese sauce, a touch of tomato sauce and parmigiano

Rigatoni con Verdure 18

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

Spaghetti and Meatballs 18

spaghetti and meatballs in a tomato basil sauce

Rigatoni con Pesto e Pollo 18

Sauteed with grilled Mar Jac Farms chicken breast, fresh tomatoes and garlic with pine nuts and a basil-pesto sauce

Rigatoni Bolognese 18

Sauteed in a tomato meat sauce with carrots, celery, onions, fresh herbs and parmigiano

Secondi

Pollo Arrosto alla Romana 18

Roasted half Mar Jac Farms chicken with garlic, shallots, rosemary, lemon and olive oil, served with roasted potatoes

Pollo Picatta 20

Pan-seared Mar Jac Farms chicken breast in a garlic white wine sauce with capers, lemon, and a side of linguine aglio e olio

Pollo Parmesan 20

Breaded Mar Jac Farms chicken breast with tomato basil sauce, mozzarella, parmesan, with a side of linguine aglio e olio

Costoletta di Maiale Della Casa* 25

Pan-roasted pork chops with sauteed red and yellow peppers, red onions, wild mushrooms, garlic, white wine and olive oil

Salmone alla Fresca* 26

Grilled salmon with tomatoes, avocado, red onions, olive oil, basil and lemon over grilled asparagus

Lampuga alla Acqua Pazza* 26

Roasted mahi mahi with a spicy cherry tomato sauce, capers, garlic, and white wine on sauteed spinach

Cernia con Asparagi* 28

Roasted grouper with wild mushrooms, asparagus, sun-dried tomatoes, white wine, garlic, lemon and balsamico

Vitello M'Briaco* 32

Roasted veal medallions with wild mushrooms, sliced prosciutto and a light brandy sauce

Contorni

PASTA CON POMODORO 4

PASTA AGLIO E OLIO 4

SAUSAGE & PEPPERS 5

SAUTEED SHRIMP* 7

SLICED PROSCIUTTO 6

ROASTED POTATOES 4

SAUTEED ASPARAGUS 5

SAUTEED MIXED VEGETABLES 4

SAUTEED SPINACH 5



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
INGREDIENTS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY. PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS.