

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

QUATTRO STAGIONI* 14

PROSCIUTTO, ARTICHOKE, MUSHROOMS, OLIVES, EGG

NAPOLETANA 13

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

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

Panini

SERVED WITH CHOICE OF FRENCH FRIES OR MIXED GREEN SALAD

Panino Parmesan 13

Breaded Mar Jac Farms chicken breast with tomato basil sauce, mozzarella, and parmesan on ciabatta

Davanti Burger* 14

Char prime burger, roasted tomatoes, crispy white cheddar, arugula, bacon jam and roasted garlic aioli served on a brioche bun

Ciabatta alla Caprese con Prosciutto 12

Sliced prosciutto, fresh tomatoes, basil and mozzarella on ciabatta

Paste e Secondi

Linguine con Pollo e Salsa Bianca 13

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

Linguine con Asparagi 12

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

Rigatoni Bolognese 13

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

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



Francesca's
Restaurants



Pizze

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

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

Piatti Principali

Insalata di Calamari 14

Fresh spinach tossed with fried calamari, red and yellow peppers and a spicy cayenne pepper dressing

Insalata Ghiottona 12

Italian chopped salad with romaine, marinated artichokes, black olives, genoa salami, provolone, roasted peppers, tomatoes, cucumbers & a zesty red wine vinaigrette

Insalata Portobello con Caprino 11

Mixed greens with grilled portobello mushrooms, tomatoes, French green beans and balsamic vinaigrette with crumbled goat cheese

Ravioli ai Spinaci 14

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

Pollo Pagliacci 14

Sauteed Mar Jac Farms chicken breast with broccoli, mushrooms, zucchini, cherry tomatoes, eggplant, garlic and a brandy sauce

Salmone alla Fresca* 15

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

Contorni

Francesca's
RESTAURANTS



Davanti
Enoteca

FAT ROSIE'S
TACO & TENDILLA BAR



101
disotta

*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.