

Starters

Bruschetta- Fresh tomato, red onion, black olives, and basil pesto on toasted Italian bread 11.95

Crispy Crab Cakes- Served with a side of fresh tomato salad with red peppers, red onions, olives, and basil 14.95

Stuffed Mushrooms- Baked mushrooms stuffed with crab meat and topped with mozzarla 14.95

Fried Calamari- Breaded and fried until golden served with our house tomato sauce 16.95

Mozzarella in Carrozza-Bread slices are pressed around mozzarella cheese, egg battered, and deep fried 13.95 Fried Zucchini- Fresh zucchini deep fried 12.95

Mussels a La Poulette- Fresh mussels sautéed in olive oil, and white wine cream sauce 15.95

Steamed Clams in Garlic and Herb- Little neck clams are sautéed in the chef's garlic white wine sauce 14.95
Eggplant Francos- Roasted eggplant, mozzarella, and

roasted peppers, dressed with a white balsamic vinaigrette14.95

Zuppa di Mussels- Black mussels served in a fresh tomato garlic basil sauce 15.95

Fried Mozzarella - Fried mozzarella sticks served with a side of marinara sauce 12.95

Salads

House Salad- Mixed lettuce, mixed greens, carrots, cucumber, tomato, and red onions Small 7.95 Large 9.95

Caesar Salad- Romaine lettuce tossed in Chef Franco's home-made Caesar dressing with parmesan cheese and croutons Small 9 Large 12 Chicken 18 Shrimp 22 Salmon 24

Antipasto Italiano- Mixed green salad with cold cuts, fresh mozzarella, and provolone in a Vinaigrette dressing 16.95

Fresh Mozzarella Caprese Salad- Sliced tomatoes, fresh mozzarella, roasted red peppers, capers, kalamata olives and basil drizzled with balsamic and olive oil 14.95

Soups

Cup 6.95 Bowl 9.95

Pasta Fagioli- Traditional pasta and bean soup

Minestrone-Vegetable soup

Soups below are made to order Cup 7.95 Bowl 10.95

Straccitella- Spinach, pasta, and egg-drop soup Tortellini in Brodo- Cheese tortellini in chicken broth Soup of the Day- Ask your server for today's soup

<u> Pasta</u>

Fettuccine Alfredo- Tossed with cream, parmesan cheese and butter 19.95

Fettuccine Quattro Formaggio- Fettuccine tossed in a cream sauce with a four cheese blend 20.95

Beef Ravioli Marinara- Ravioli stuffed with ground beef served in our marinara sauce 19.95

Cheese Ravioli al Burro- Ravioli stuffed with cheese served in a butter sauce 19.95

Gnocchi Pesto Sauce- Potato dumplings served in a olive oil, basil, and parmesan cheese sauce 20.95

Gnocchi alla Sorrentina- Potato dumplings served in a blend of pesto and tomato sauce with mozzarella and parmesan 20.95

Rigatoni Broccoli Garlic and Oil- Served in a garlic and oil sauce with broccoli 18.95

Rigatoni Vodka- Prosciutto, garlic, red onions, vodka, and parmesan cheese in a tomato-cream sauce 20.95

Linguini Primavera- Fresh tomato basil sauce with broccoli, zucchini, carrots, green beans and spinach 19.95

Penne alla Siciliana- Garlic, bacon, and oven roasted eggplant in a fresh tomato basil sauce 19.95

Penne Amatriciana- Served with garlic, bacon, sausage, and parmesan cheese in a fresh tomato sauce 19.95

Spaghetti Garlic and Oil- Served in a garlic and olive oil sauce 16.95

Spaghetti alla Puttanesca- Served with garlic, olives, capers, red peppers, and anchovies in a fresh tomato basil sauce 19.95

Spaghetti and Meatballs or Meat sauce- Served in our house tomato sauce with a choice of meatballs or meat sauce18.95

Spaghetti Bolognese- Served in a tomato and cream sauce with mushrooms, beef, and parmesan cheese 20.95

Spaghetti House Tomato or Marinara - Served with our bare house tomato sauce or add garlic and basil 17.95

Capellini Pomodoro- Served with garlic and olive oil in fresh tomato basil sauce 17.95

Pasta Shells Gorgonzola- Served with mushrooms, green peas, and parmesan cheese in a cream sauce 20.95

Sausage and Peppers Arrabbiata - Italian sausage and roasted peppers in a spicy marinara sauce 20.95

Add Chicken...5.00 Add Sausage...5.00 Add Shrimp...9.00

Baked Dishes

Chicken 21.95 **Eggplant** 19.95 **Veal** 22.95 **Shrimp** 23.95

Parmigiana- Breaded and baked with mozzarella and parmesan cheese in house tomato sauce

Eggplant Rollatini- Rolled eggplant stuffed with ricotta and baked with mozzarella and parmesan with house tomato sauce 20.95 **Meat Lasagna**- Layered pasta with ground beef, ricotta, and mozzarella in our house tomato sauce 19.95

Stuffed Shells- Large pasta shells stuffed with ricotta baked with mozzarella and parmesan cheese in house tomato sauce 20.95

Beef Cannelloni-Crepes stuffed with spinach and beef baked with mozzarella and parmesan cheese in house tomato sauce 20.95

Stuffed Manicotti- Crepes stuffed with ricotta and baked with mozzarella and parmesan cheese in our house tomato sauce 19.95

Pasta Sampler- Stuffed shells, meat lasagna, beef cannelloni, and stuffed manicotti baked together 20.95





Veal



Chicken

Veal Marsala- Served with mushrooms in a Marsala wine sauce 26.95

Veal Piccata- Served in a lemon-butter white wine sauce with capers 26.95

Veal Rollatini Gorgonzola- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce 28.95 Veal Saltimbocca- Sautéed in a wine sauce with prosciutto, spinach, mozzarella 27.95

Veal Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in sherry garlic marinara sauce 26.95

Veal Milanese- Breaded, pan fried, and served with mashed potatoes and a side of marinara sauce 25.95

Veal Chasseur- Sautéed in mushrooms, and shallots, in a tomato white wine sauce 26.95

Meat

Lamb Shank- Braised in a red wine rosemary demi-glace served over fettuccini 27.95

Chicken Marsala- Served with mushrooms in a Marsala wine sauce 23.95

Chicken Piccata- Served in a lemon-butter white wine sauce with capers 21.95

Chicken Rollatini Gorgonzola- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce 25.95 Chicken Caccitore- Chicken breast with fresh tomatoes, mushrooms, peppers, olives, and capers 21.95

Chicken Saltimbocca- Chicken breast sautéed in a sherry wine sauce and topped with prosciutto, spinach, and mozzarella 25.95 Mediterranean Chicken- Chicken Breast stuffed with crab meat, spinach and goat cheese topped with roasted red peppers and shrimp and served in a Sherry wine sauce 27.95

Chicken Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in a marinara sauce 25.95

Chicken Milanese- Breaded and pan fried chicken breast garnished with fresh tomatoes, red onions, roasted red peppers, black olives and basil 20.95

Chicken Chasseur- Sautéed mushrooms, and shallots, in a tomato white wine sauce 21.95

Chicken Scarpariello- Sautéed with green peppers, sausage, and potatoes in a garlic wine sauce 23.95

Seafood

Flounder Oreganata- Sautéed in garlic and oil and baked with bread crumbs and parmesan cheese 21.95

Salmon Tomato Basil- Fresh tomato, garlic, basil sauce served over capellini 23.95

Salmon Piccata- Lemon-butter white wine sauce with capers served over capellini 23.95

Tilapia Francaise- Sautéed in a lemon-butter sauce with shrimp served over capellini 23.95

Shrimp and Scallops Tomato Basil- Sautéed in a tomato garlic-basil sauce and served over fettuccine 28.95

Linguini Pescatore- Mussels, Clams, Shrimp, Sea Scallops, and Calamari in a fresh tomato basil sauce 29.95

Seafood Alfredo- Sea scallops and shrimp served over fettuccine in our homemade Alfredo sauce 27.95

Linguini White Clams- Clams sautéed in a garlic, olive oil, and white wine sauce 23.95

Shrimp Scampi- Sautéed in a lemon garlic-butter white wine sauce 23.95

Cioppino- Shrimp, scallops, mussels, clams, fish, and calamari in a lobster broth with vegetables and garlic 29.95 Crispy Crab Cakes- Served with a fresh tomato salad with red onions, roasted red peppers, olives, and basil 23.95

Pizza

Additional Toppings:	10"	14"	18"
Cheese- Homemade pizza sauce and mozzarella cheese.	14.95	18.95	23.95
Margherita- Fresh Tomato, basil, garlic, mozzarella, parmesan	17.95	21.95	27.95
Meat Lovers- Pepperoni, sausage, meatball, bacon, and ground beef	17.95	21.95	27.95
Vegetarian - Spinach, peppers, mushrooms, olives, onions and garlic.	17.95	21.95	27.95
Works - Spinach, peppers, onions, mushrooms, olives, pepperoni, sausage, garlic, and meatballs	17.95	21.95	27.95
	10	14	10

Pepperoni • Sausage • Mushrooms • Onions • Artichoke Hearts Anchovies • Bacon • Ham • Green Peppers • Jalapenos . Broccoli• Black Olives • Garlic • Spinach • Pineapple • Sundried Tomatoes Fresh Mozzarella • Ricotta • Tomatoes

Galzone

Cheese- Ricotta and mozzarella cheese 16.95

Spinach- Blend of ricotta and mozzarella with sautéed spinach 18.95 **Vegetarian**- Spinach, peppers, mushrooms, onion, and olives 18.95 Meat- Pepperoni, sausage, meatball, and ground beef 19.95

Sides

Beverages

Sautéed Vegetables 7.95 Sautéed Spinach 6.95 Meatballs or Sausage 7.95 French Fries 5

Sautéed Broccoli 6.95 Risotto 8.95

Mashed Potatoes 6.95 Side Marinara 6.95

Side Pasta (Garlic and Oil or House Tomato) 7.95

No substitutions For glutten free pasta add 2.00 18% gratuity added for parties of eight or more Refills available for coffee and iced tea Split checks up to 4 ways. \$2 charge per additional card



Soft Drinks 2.95 Arnold Palmer 3.50 Milk 3.00 Coffee/Hot Tea 3.50 Shirley Temple 3.50 Chocolate Milk 4.00 Cappuccino 5.50 Iced Tea 3.00 **Juice** 3.50 S. Pellegrino 5.95 Double 5.50 Espresso single 4.00



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