

# DA FRANCESCO'S

## R I S T O R A N T E • B A R

### DINNER

#### APPETIZERS

**"ARANCINI DI RISO"** 10.95  
Breaded Italian rice balls stuffed with ground veal, pork and sausage, peas and Italian herbs. Topped with Franco's famous Bolognese sauce.  
"A Mafia Classic. It's to die for!"

**"DOMENIC'S EGGPLANT STACK"** 10.95  
Fresh sliced breaded eggplant layered with fresh tomato, buffalo mozzarella and basil then drizzled with a balsamic vinegar reduction.

**MAMMA'S MEATBALLS** 10.95  
Handmade meatballs topped with our tomato basil sauce and baked with buffalo mozzarella cheese and finished with a basil pesto drizzle.

**FRIED CALAMARI** 11.95  
Served with lemon wedges and ammoglio sauce or our lemon butter sauce.

**SAUSAGE & HOT PEPPERS** 12.95  
Hungarian hot and mild peppers sautéed with homemade Italian sausage and sliced potatoes in olive oil and garlic.

**TRIPPA** 10.95  
Fresh trippa simmered in a spicy tomato sauce.

**ROASTED RED PEPPERS CON FORMAGGIO** 10.95  
Roasted red peppers tossed with olive oil, fresh garlic and an assortment of Italian olives, served with wedges of Fontinella cheese.

**ANTIPASTO MISTO DI CALABRESE** 15.95  
Parma prosciutto, calabrese salami, genoa salami, Italian cheese, roasted red peppers, Italian olives and artichoke hearts. Serves two.

**MARINATED OCTOPUS SEAFOOD PLATTER** 19.95  
Charbroiled jumbo shrimp and tender calamari over our famous octopus salad. Serves two.

#### SOUP AND SALAD

**ZUPPA DEL GIORNO (Soup of the Day)** 4.75  
Bowl of today's soup made from scratch.

**ITALIAN CHOPPED SALAD** 13.95  
Chopped mixed green salad with mozzarella cheese, genoa salami, ham, tomatoes, cucumbers, red onion, and olives tossed with our housemade Italian vinaigrette.

**FRANCESCO'S CHOPPED SALAD** 12.95  
Chopped greens with cucumber, tomatoes, red onion, black olives, feta cheese and juilliened chargrilled chicken breast with our own traditional Italian dressing. Substitute grilled shrimp. + 6.00 Substitute grilled or blackened salmon. + 8.00

**CAESAR SALAD** 9.95  
Classic Caesar with crisp romaine and our special dressing tossed with croutons and parmesan cheese.  
With grilled chicken. + 3.50 With grilled shrimp. + 6.00  
With grilled or blackened salmon. + 8.00

**INSALATA ROSSA (Red Tomato Salad)** 9.95  
Tomato, red onions, chopped celery, olives and cucumbers marinated with olive oil and Italian herbs.

**MOZZARELLA POMADORO DI CAPRI** 10.95  
Fresh sliced tomato and fresh sliced buffalo mozzarella topped with olive oil, basil and balsamic vinegar.

#### FRANCESCO'S SPECIALTIES

• All pasta entrées include soup or salad •

**MAMMA'S PASTA (The Best in Town)** 13.95  
Rigatoni pasta topped with our famous meat sauce or plain tomato basil sauce. With Mamma's homemade meatballs. + 3.95

**FETTUCCINI BOLOGNESE CON PISELLI** 14.95  
(Franco's Classic)  
A hearty meat sauce with ground sausage and veal, a touch of cream and fresh peas tossed with fettuccini pasta.

**RIGATONI ALLA DOMENICO** 16.95  
Prosciutto, ground Italian sausage, chopped mushrooms, peas, pinch crushed hot pepper in our famous meat sauce with Italian cheeses tossed with rigatoni pasta.

**PENNE SALMONE ALLA VODKA** 17.95  
Tender chunks of Norwegian salmon, jumbo shrimp and fresh peas flambéed with vodka in a marscapone cheese tomato cream sauce tossed with penne pasta and parmesan cheese.

**FETTUCCINI ALFREDO** 13.95  
Prepared in imported cheeses.  
With char broiled julienne chicken breast. + 3.50  
With grilled shrimp. + 6.00  
With grilled or blackened salmon. + 8.00

**RAVIOLI CON SUGO** 15.95  
Large pasta pillows filled with ground veal or ricotta cheese topped with your choice of Francesco's meat sauce or tomato sauce.

**CASALINGA** 15.95  
Penne pasta tossed with our famous meat sauce, topped with ground Italian sausage and baked with mozzarella cheese.

**PENNE CON VEDURA CARRETTIERA** 15.95  
Mixed garden vegetables sautéed in oil and garlic with fresh tomatoes and basil over penne pasta.

**EGGPLANT PARMIGIANA** 15.95  
Breaded eggplant topped with homemade meat or plain sauce and baked with mozzarella cheese, with side of pasta.

**PASTA SOPRANO (Tony's Favorite!)** 16.95  
Tender pieces of chicken breast sautéed with baby spinach, kalamata olives, hot and mild peppers, garlic chips and olive oil tossed with penne pasta and shaved asiago cheese.

**PASTA FRUITTI DI MARE** 19.95  
Jumbo shrimp, scallops, calamari and clams sautéed in Francesco's marinara sauce tossed with fettuccini pasta.

**SEAFOOD FETTUCCINI** 18.95  
Chopped jumbo shrimp and scallops sautéed with onions and sweet red pepper in a sherry cream wine sauce, tossed with fettuccini pasta and finished with roasted Italian bread crumbs.

**PENNE DI MARE** 18.95  
Jumbo shrimp, lobster meat and crab meat sautéed in a white wine, lobster tomato cream sauce tossed with penne pasta and parmesan cheese.

**LINGUINI WITH CLAM SAUCE (Red or White)** 16.95  
A classic prepared with your choice of a red tomato sauce or an oil, garlic and butter sauce.

**PENNE RUSTICA** 16.95  
Ground Italian sausage sautéed with roasted red peppers, mushrooms, baby spinach, fresh rosemary with a splash of sherry tossed in our famous meat sauce with penne pasta and shredded fontinella cheese.

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DINNER

## HOMEMADE PASTA SPECIALTIES

• All entrées include soup or salad •

<b>MAMMA'S LASAGNA</b>	15.95
Homemade pasta layered with ricotta cheese, ground sausage and veal, meat sauce, mozzarella and parmesan cheese.	
<b>LOBSTER RAVIOLI</b>	18.95
Homemade saffron ravioli stuffed with fresh lobster meat, marscapone cheese and Italian herbs. Topped with sautéed jumbo shrimp in a lobster tomato cream sauce.	
<b>MANICOTTI</b>	15.95
Homemade pasta stuffed with ricotta and parmesan cheese, Italian herbs, topped with tomato basil sauce, baked with fresh mozzarella cheese.	
<b>FRANCESCO'S CANNELLONI</b>	15.95
Homemade pasta stuffed with meat, cheese, Italian herbs, topped with meat sauce and baked with mozzarella cheese.	
<b>GNOCCHI (Homemade)</b>	15.95
With meat sauce, plain tomato sauce, palomino sauce (a rich creamy tomato sauce), or alfredo sauce.	
<b>TORTELLINI PALOMINO CON PISELLI</b>	15.95
Tortellini pasta stuffed with ricotta cheese and Italian herbs. Tossed in a creamy tomato sauce with fresh peas.	

## CHICKEN ENTRÉES

Organic Free-Range Chicken

• All entrées include soup or salad •

<b>POLLO CARUSO</b>	18.95
Breaded tender chicken breast medallions topped with jumbo shrimp sautéed in a lemon white wine cream sauce with side of pasta.	
<b>POLLO PISANO</b>	16.95
Tender chicken breast medallions sautéed with wild mushrooms and prosciutto in a sherry wine light cream sauce with side of pasta.	
<b>POLLO PICCANTE</b>	16.95
Tender chicken breast medallions sautéed with fresh sliced mushrooms in a white wine lemon butter sauce with side of pasta.	
<b>POLLO MAMMA ASSUNTA</b>	17.95
Tender chicken breast medallions sautéed with artichokes and fresh sliced mushrooms with a white wine lemon butter sauce with side of pasta.	
<b>POLLO FLORENTINE</b>	16.95
Tender chicken breast medallions sautéed in oil, garlic and Italian herbs with spinach and fresh sliced mushrooms in a light wine parmesan cream sauce with side of pasta.	
<b>POLLO PARMIGIANA</b>	16.95
Breaded chicken breast cutlets topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.	
<b>POLLO MARSALA</b>	16.95
Tender chicken breast medallions sautéed with fresh sliced mushrooms and marsala wine with side of pasta.	
<b>POLLO ALLA VODKA</b>	16.95
Tender chicken breast medallions sautéed with fresh sliced mushrooms, prosciutto and scallions, flambéed with vodka in a tomato Fontinella cheese cream sauce with a side of pasta.	
<b>FRANCO POLLO</b>	16.95
Tender chicken breast medallions sautéed with green peppers, onions and fresh sliced mushrooms in a light sherry sauce with side of pasta.	

## MEAT AND FISH

• All entrées include soup or salad •

<b>VITELLO SCALOPINI</b>	19.95
Tender veal medallions sautéed in tomato, roasted red pepper, mushroom sauce with a splash of wine with side of pasta.	
<b>VITELLO PARMIGIANA</b>	19.95
Breaded tender veal cutlet topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.	
<b>VITELLO PICCANTE</b>	19.95
Tender veal medallions sautéed with fresh sliced mushrooms in a white wine lemon butter sauce with side of pasta.	
<b>VITELLO SICILIANO CON PEPERONI</b>	19.95
Breaded veal medallions pan fried and topped with marinated sautéed roasted red peppers with side of pasta.	
<b>VITELLO MARSALA</b>	19.95
Tender veal medallions sautéed with fresh sliced mushrooms in a marsala wine sauce with side of pasta.	
<b>VITELLO DI BOSCO</b>	19.95
Tender veal medallions sautéed with wild mushrooms and spinach in a Barolo wine sauce topped with roasted pine nuts with side of pasta.	
<b>VITELLO CASA BLANCA</b>	21.95
Tender veal medallions sautéed with jumbo shrimp, baby spinach, roasted red peppers and artichoke hearts in a white wine lemon caper sauce with side of pasta.	

<b>DOMENIC'S FILET MIGNON*</b>	27.95
8-ounce center cut choice filet mignon charbroiled to perfection and topped with sautéed mushrooms in a red wine demi-glaze and served with roasted red skin potatoes.	

<b>STEAK DA FRANCESCO*</b>	22.95
Two thin center cut choice New York steaks charbroiled and topped with olive oil, garlic and fresh oregano and served with roasted red skin potatoes.	
<b>STEAK SICILIANO*</b>	22.95
Breaded center cut choice New York steak broiled and served with a side of ammoglio sauce and roasted red skin potatoes.	
<b>BISTECCA NEW YORK STYLE*</b>	22.95
Center cut choice New York steak charbroiled to perfection and served with roasted red skin potatoes.	
<b>SALMONE DI SCAMPI</b>	21.95
Fresh salmon filet charbroiled and topped with sautéed jumbo shrimp in oil and garlic with sun dried tomatoes and scallions in a white wine lemon butter sauce with side of pasta.	
<b>TRAVERSE CITY SALMON</b>	19.95
Fresh salmon filet char broiled and topped with Traverse City sun dried cherries and walnuts in a port wine demy glaze with a side of sautéed garden vegetables.	
<b>JUMBO SHRIMP SCAMPI</b>	17.95
Jumbo shrimp in a lemon butter sauce laced with a splash of wine with a side of fresh vegetables.	
<b>SHRIMP DA DOMENICO</b>	17.95
Breaded jumbo shrimp topped with a lemon butter white wine sauce with sautéed garden vegetables.	
<b>PERCH LEMONE</b>	18.95
Fresh perch lightly breaded and topped with a delicious lemon butter sauce with side of sautéed garden vegetables.	

Most menu items can be prepared gluten-free.  
ASK YOUR SERVER for our Gluten-Free menu.

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