

# 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 12.95

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 12.95

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 19.95

Parma prosciutto, calabrese salami, genoa salami, Italian cheese, roasted red peppers, Italian olives and artichoke hearts. Serves two.

##### MARINATED OCTOPUS SEAFOOD PLATTER 20.95

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 14.95

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 14.95

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 14.95

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) 11.95

Tomato, red onions, chopped celery, olives and cucumbers marinated with olive oil and Italian herbs.

##### MOZZARELLA POMADORO DI CAPRI 11.95

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) 15.95

Rigatoni pasta topped with our famous meat sauce or plain tomato basil sauce. With Mamma's homemade meatballs. + 3.95

##### FETTUCCINI BOLOGNESE CON PISELLI 16.95

(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 17.95

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 18.95

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 15.95

Prepared in imported cheeses.

With char broiled julienne chicken breast. + 3.50

With sauteed shrimp. + 6.00

With grilled or blackened salmon. + 8.00

##### RAVIOLI CON SUGO 17.95

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

##### CASALINGA 17.95

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

##### PENNE CON VEDURA CARRETTIERA 16.95

Mixed garden vegetables sautéed in oil and garlic with fresh tomatoes and basil over penne pasta.

##### EGGPLANT PARMIGIANA 16.95

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

##### PASTA SOPRANO (Tony's Favorite!) 18.95

Tender pieces of chicken breast sauteed 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 21.95

Jumbo shrimp, scallops, calamari and clams sautéed in Francesco's marinara sauce tossed with fettuccini pasta.

##### SEAFOOD FETTUCCINI 19.95

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 19.95

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) 18.95

A classic prepared with your choice of a red tomato sauce or an oil, garlic and butter sauce.

##### PENNE RUSTICA 18.95

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>	16.95
Homemade pasta layered with ricotta cheese, ground sausage and veal, meat sauce, mozzarella and parmesan cheese.	
<b>LOBSTER RAVIOLI</b>	19.95
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>	16.95
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>	16.95
Homemade pasta stuffed with meat, cheese, Italian herbs, topped with meat sauce and baked with mozzarella cheese.	
<b>GNOCCHI (Homemade)</b>	16.95
With meat sauce, plain tomato sauce, palomino sauce (a rich creamy tomato sauce), or alfredo sauce.	
<b>TORTELLINI PALOMINO CON PISELLI</b>	16.95
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>	21.95
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>	17.95
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>	17.95
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>	17.95
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>	17.95
Breaded chicken breast cutlets topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.	
<b>POLLO MARSALA</b>	17.95
Tender chicken breast medallions sautéed with fresh sliced mushrooms and marsala wine with side of pasta.	
<b>POLLO ALLA VODKA</b>	17.95
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>	17.95
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>	21.95
Tender veal medallions sautéed in tomato, roasted red pepper, mushroom sauce with a splash of wine with side of pasta.	
<b>VITELLO PARMIGIANA</b>	21.95
Breaded tender veal cutlet topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.	
<b>VITELLO PICCANTE</b>	21.95
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>	21.95
Breaded veal medallions pan fried and topped with marinated sautéed roasted red peppers with side of pasta.	
<b>VITELLO MARSALA</b>	21.95
Tender veal medallions sautéed with fresh sliced mushrooms in a marsala wine sauce with side of pasta.	
<b>VITELLO DI BOSCO</b>	21.95
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>	24.95
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>	31.95
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>	24.95
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>	24.95
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>	24.95
Center cut choice New York steak charbroiled to perfection and served with roasted red skin potatoes.	
<b>SALMONE DI SCAMPI</b>	22.95
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>	20.95
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>	20.95
Jumbo shrimp in a lemon butter sauce laced with a splash of wine with a side of fresh vegetables.	
<b>SHRIMP CREMOSI</b>	20.95
Breaded jumbo shrimp topped with a white wine garlic lemon cream sauce and served over capellini pasta.	
<b>PERCH LEMONE</b>	19.95
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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