

– Temporary Carryout Menu –

APPETIZERS

- "ARANCINI DI RISO"** 12.95
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"** 12.95
Fresh sliced breaded eggplant layered with fresh tomato, buffalo mozzarella and basil then drizzled with a balsamic vinegar reduction.
- SAUSAGE & HOT PEPPERS** 12.95
Hungarian hot and mild peppers sautéed with homemade Italian sausage and sliced potatoes in olive oil and garlic.
- MARINATED OCTOPUS SEAFOOD PLATTER** 21.95
Charbroiled jumbo shrimp and tender calamari over our famous octopus salad.
Serves two.
- MOZZARELLA CAPRESE** 12.95
Fresh sliced tomato and fresh sliced buffalo mozzarella topped with olive oil, basil and balsamic vinegar.
- EGGPLANT DIAVOLA** 13.95
Fresh breaded eggplant layered with rock shrimp, sautéed with chopped tomatoes in a white wine cream tomato sauce with a pinch of hot crushed pepper.

SALADS

- 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 julienned 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.

HOMEMADE PASTA SPECIALTIES

• All entrées include soup or salad •

- MAMMA'S LASAGNA** 17.95
Homemade pasta layered with ricotta cheese, ground sausage and veal, meat sauce, mozzarella and parmesan cheese.
- LOBSTER RAVIOLI** 21.95
Homemade saffron ravioli stuffed with fresh lobster meat, marscapone cheese and Italian herbs. Topped with sautéed jumbo shrimp in a lobster tomato cream sauce.
- GNOCCHI (Homemade)** 17.95
With meat sauce, plain tomato sauce, palomino sauce (a rich creamy tomato sauce), or alfredo sauce.
- TORTELLINI PALOMINO CON PISELLI** 17.95
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 •

- POLLO PICCANTE** 18.95
Tender chicken breast medallions sautéed with fresh sliced mushrooms in a white wine lemon butter sauce with side of pasta.
- POLLO PARMIGIANA** 18.95
Breaded chicken breast cutlets topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.
- POLLO ALLA VODKA** 18.95
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.

FRANCESCO'S SPECIALTIES

• All pasta entrées include soup or salad •

- MAMMA'S PASTA (The Best in Town)** 16.95
Penne pasta topped with our famous meat sauce or plain tomato basil sauce.
With Mamma's homemade meatballs. + 3.95
- FETTUCCINI BOLOGNESE CON PISELLI** 17.95
(Franco's Classic)
A hearty meat sauce with ground sausage and veal, a touch of cream and fresh peas tossed with fettuccini pasta.
- PENNE ALLA DOMENICO** 18.95
Prosciutto, ground Italian sausage, chopped mushrooms, peas, pinch crushed hot pepper in our famous meat sauce with Italian cheeses tossed with penne pasta.
- FETTUCCINI ALFREDO** 16.95
Prepared in imported cheeses.
With char broiled julienne chicken breast. + 3.50
With sautéed shrimp. + 6.00
With grilled or blackened salmon. + 8.00
- RAVIOLI CON SUGO** 18.95
Large pasta pillows filled with ground veal or ricotta cheese topped with your choice of Francesco's meat sauce or tomato sauce.
- PENNE CON VEDURA CARRETTIERA** 17.95
Mixed garden vegetables sautéed in oil and garlic with fresh tomatoes and basil over penne pasta.
- EGGPLANT PARMIGIANA** 17.95
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 sautéed with baby spinach, kalamata olives, hot peppers, garlic chips and olive oil tossed with penne pasta and shaved asiago cheese.
- PASTA FRUITTI DI MARE** 22.95
Jumbo shrimp, scallops, calamari and clams sautéed in Francesco's marinara sauce tossed with fettuccini pasta.

MEAT AND FISH

• All entrées include soup or salad •

- VITELLO PARMIGIANA** 22.95
Breaded tender veal cutlet topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.
- VITELLO SICILIANO CON PEPERONI** 22.95
Breaded veal medallions pan fried and topped with marinated sautéed roasted red peppers with side of pasta.
- VITELLO MARSALA** 22.95
Tender veal medallions sautéed with fresh sliced mushrooms in a marsala wine sauce with side of pasta.
- DOMENIC'S FILET MIGNON*** 33.95
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.
- STEAK SICILIANO*** 26.95
Breaded center cut choice New York steak broiled and served with a side of ammoglio sauce and roasted red skin potatoes.
- SALMONE DI SCAMPI** 23.95
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 Chef's choice vegetable.
- TRAVERSE CITY SALMON** 21.95
Fresh salmon filet char broiled and topped with Traverse City sun dried cherries and walnuts in a port wine demy glaze with Chef's choice vegetable.
- PERCH LEMONE** 20.95
Fresh perch lightly breaded and topped with a delicious lemon butter sauce with Chef's choice vegetable.
- PARMIGIANA ENCRUSTED PICKEREL** 21.95
Fresh pickerel encrusted with Italian parmigiana bread crumbs, topped with a lemon cream sauce and served with Chef's choice vegetable.