

DA FRANCESCO'S

R I S T O R A N T E • B A R

DINNER

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.

FRITTO MISTO 15.95
Jumbo shrimp, scallops and calamari steaks lightly dusted in seasoned flour, pan fried to perfection, topped with diced tri-colored roasted peppers and drizzled with aioli sauce.

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.

MAMMA'S MEATBALLS 11.95
Handmade meatballs topped with our tomato basil sauce and baked with buffalo mozzarella cheese and finished with a basil pesto drizzle.

TRIPPA 12.95
Fresh trippa simmered in a spicy tomato sauce.

ANTIPASTO ITALIANO 20.95
Parma prosciutto, calabrese salami, genoa salami, Italian cheeses, roasted red peppers, Italian olives and artichoke hearts. Serves two.

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.

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 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.

FRANCESCO'S SPECIALTIES

• All pasta entrées include soup or salad •

MAMMA'S PASTA (*The Best in Town*) 16.95
Rigatoni pasta topped with our famous meat sauce or plain tomato basil sauce. With Mamma's homemade meatballs. + 3.95

FETTUCCINI BOLOGNESE CON PISELLI 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.

RIGATONI 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 rigatoni pasta.

PENNE SALMONE ALLA VODKA 19.95
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 16.95
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 18.95
Large pasta pillows filled with ground veal or ricotta cheese topped with your choice of Francesco's meat sauce or tomato sauce.

CASALINGA 18.95
Penne pasta tossed with our famous meat sauce, topped with ground Italian sausage and baked with mozzarella cheese.

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 breast sauteed 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.

SEAFOOD FETTUCCINI 20.95
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 toasted Italian bread crumbs.

PENNE DI MARE 21.95
Jumbo shrimp, lobster meat and scallops sautéed in a white wine, lobster tomato cream sauce tossed with penne pasta and parmesan cheese.

LINGUINI WITH CLAM SAUCE (*Red or White*) 19.95
A classic prepared with your choice of a red tomato sauce or an oil, garlic and butter sauce.

SEAFOOD PUTANESCA 22.95
Jumbo shrimp, sea scallops and chopped clams sautéed with baby spinach, diced tomatoes, julienned sweet peppers, kalamata olives and capers in a fresh garlic and oil sauce, tossed with spaghetti pasta and parmigiana Reggiano 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 •

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.	
MANICOTTI	17.95
Homemade pasta stuffed with ricotta and parmesan cheese, Italian herbs, topped with tomato basil sauce, baked with fresh mozzarella cheese.	
FRANCESCO'S CANNELLONI	17.95
Homemade pasta stuffed with meat, cheese, Italian herbs, topped with meat sauce and baked with mozzarella cheese.	
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 CARUSO	22.95
Breaded tender chicken breast medallions topped with jumbo shrimp sautéed in a lemon white wine cream sauce with side of pasta.	
POLLO PISANO	18.95
Tender chicken breast medallions sautéed with wild mushrooms and prosciutto in a sherry wine light cream sauce with side of pasta.	
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 MAMMA ASSUNTA	18.95
Tender chicken breast medallions sautéed with artichokes and fresh sliced mushrooms with a white wine lemon butter sauce with side of pasta.	
POLLO FLORENTINE	18.95
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.	
POLLO PARMIGIANA	18.95
Breaded chicken breast cutlets topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.	
POLLO MARSALA	18.95
Tender chicken breast medallions sautéed with fresh sliced mushrooms and marsala wine 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.	
FRANCO POLLO	18.95
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 •

VITELLO PARMIGIANA	22.95
Breaded tender veal cutlet topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.	
VITELLO PICCANTE	22.95
Tender veal medallions sautéed with fresh sliced mushrooms in a white wine lemon butter sauce 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.	
VITELLO DI BOSCO	22.95
Tender veal medallions sautéed with wild mushrooms and spinach in a Barolo wine sauce topped with roasted pine nuts with side of pasta.	
VITELLO CASA BLANCA	25.95
Tender veal medallions sautéed with jumbo shrimp, baby spinach, roasted red peppers and artichoke hearts in a white wine lemon 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.	

LAMB CHOPS AL FORNO	Market Price
Fresh lamb chops seasoned and grilled to perfection and served with roasted red skin potatoes sautéed with hickory smoked bacon and baby spinach.	

STEAK DA FRANCESCO*	26.95
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.	
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.	
BISTECCA NEW YORK STYLE*	26.95
Center cut choice New York steak charbroiled to perfection and served with 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.	
JUMBO SHRIMP SCAMPI	21.95
Jumbo shrimp in a lemon butter sauce laced with a splash of wine with Chef's choice vegetable.	
SHRIMP CREMOSI	21.95
Breaded jumbo shrimp topped with a white wine caper garlic lemon cream sauce and served over capellini pasta.	
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.	

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