

DA FRANCESCO'S

R I S T O R A N T E • B A R

LUNCH

APPETIZERS

"ARANCINI DI RISO" 11.95
Breaded Italian rice balls stuffed with ground veal, pork and sausage, peas and Italian herbs. Served with Franco's famous Bolognese sauce.
"A Mafia Classic. It's to die for!"

DOMENIC'S EGGPLANT STACK 11.95
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.

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.

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

FRIED CALAMARI 12.95
Fresh calamari fried and served with lemon wedges and ammoglio sauce or our lemon butter sauce.

ANTIPASTO MISTO DI CALABRESE 17.95
Parma prosciutto, calabrese salami, genoa salami, Italian cheese, roasted red peppers, Italian olives and artichoke hearts. Serves two.

TRIPPA 12.95
Fresh trippa simmered in a spicy tomato sauce.

MARINATED OCTOPUS SEAFOOD PLATTER 21.95
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
Today's soup made from scratch.

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

SESAME ENCRUSTED SALMON SALAD 16.95
Fresh spring mix tossed with grape tomatoes, cucumbers, red onion and tossed pine nuts in a balsamic sesame vinaigrette and topped with a sesame encrusted Atlantic salmon.

ITALIAN CHOPPED SALAD 12.95
Chopped mixed green salad with mozzarella cheese, genoa salami, ham, tomatoes, cucumbers, red onions, and olives tossed with our housemade Italian vinaigrette.

TUSCAN SALAD 12.95
Fresh spring greens tossed with crisp hickory smoked bacon, red onion, tomato in a extra virgin olive oil lemon vinaigrette topped with julienne breaded chicken breast and shaved asiago cheese.

CAESAR SALAD 12.95
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) 10.95
Tomato, red onions, chopped celery, olives and cucumbers marinated with olive oil and Italian herbs.

MOZZARELLA POMADORO DI CAPRI 12.95
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) 14.95
Rigatoni pasta topped with our famous meat sauce, or plain tomato basil sauce. With Mamma's homemade meatballs. + 3.95

FETTUCCINI BOLOGNESE CON PISELLI 15.95
A rich meat sauce with ground sausage, beef, touch of cream, Italian cheeses 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 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 with imported Italian cheeses.
With grilled chicken. + 3.50 With sautéed shrimp. + 6.00
With grilled or blackened salmon. + 8.00

CASALINGA 16.95
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 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, served with side of pasta.

PASTA "SOPRANO" (Tony's favorite!) 16.95
Tender pieces of chicken breast sautéed with garlic chips, kalamata olives, baby spinach and julienne hot banana peppers in olive oil tossed with penne pasta and topped with 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.

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 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 shaved fontinella cheese.

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.

PANINIS

• All Paninis served with Italian coleslaw •
With french fries. + 2.00

SICILIAN PANINI 13.95
Homemade Panini layered with fresh sliced ham, salami, prosciutto, Italian pepper rings, lettuce, tomato, red onion and mozzarella cheese with our house Italian vinaigrette.

VEAL CAPRESE PANINI 16.95
Homemade panini layered with breaded veal medallions chargrilled to perfection with buffalo mozzarella cheese, roasted red peppers and pesto, served with a side of ammoglio sauce.

ITALIAN CLUB PANINI 13.95
Homemade Panini layered with fresh grilled chicken breast, hickory smoked bacon, soppressata, lettuce, tomato and mayo.

MAMMA'S MEATBALL PANINI (Guido's Favorite) 12.95
Panini layered with homemade sliced meatballs, topped with light homemade tomato sauce, mozzarella cheese and a basil pesto drizzle.

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

LUNCH

HOMEMADE PASTA SPECIALTIES

• All entrées include soup or salad •

MAMMA'S LASAGNA Homemade pasta layered with ricotta cheese, ground sausage and veal, meat sauce, mozzarella and parmesan.	16.95
MANICOTTI Homemade pasta stuffed with ricotta, parmesan and Italian herbs, topped with a tomato basil sauce and baked with mozzarella cheese.	16.95
FRANCESCO'S CANNELLONI Homemade pasta stuffed with meat, cheese, Italian herbs, topped with meat sauce and baked with mozzarella cheese.	16.95
GNOCCHI (Homemade) With meat sauce, plain tomato sauce, palomino sauce (a rich creamy tomato sauce), or alfredo sauce.	16.95
TORTELLINI PALOMINO CON PISEILI Tortellini pasta stuffed with ricotta cheese and Italian herbs tossed in a creamy tomato sauce with fresh peas.	16.95
LOBSTER RAVIOLI Homemade saffron ravioli stuffed with fresh lobster meat, marscapone cheese and Italian herbs. Topped with sautéed jumbo shrimp in a lobster tomato cream sauce.	20.95
RAVIOLI CON SUGO Large pasta pillows filled with ground veal or ricotta cheese topped with your choice of Francesco's meat sauce or tomato sauce.	17.95

CHICKEN ENTRÉES

Organic Free-Range Chicken

• All entrées include soup or salad •

POLLO CARUSO Breaded tender chicken breast medallions topped with jumbo shrimp sautéed in a lemon white wine cream sauce with side of pasta.	20.95
POLLO PICCANTE Tender chicken breast medallions sautéed with fresh sliced mushrooms in a white wine lemon butter sauce with side of pasta.	17.95
POLLO MARSALA Tender chicken breast medallions sautéed with mushrooms and marsala wine sauce with side of pasta.	17.95
POLLO PARMIGIANA Breaded chicken breast cutlets topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.	17.95
POLLO PISANO Tender chicken breast medallions sautéed with wild mushrooms and prosciutto in a sherry wine light cream sauce with side of pasta.	17.95
POLLO ALLA VODKA Tender chicken breast medallions sautéed with mushrooms, prosciutto and scallions, flambéed with vodka in a tomato fontinella cheese cream sauce with side of pasta.	17.95
POLLO FLORENTINE Tender chicken breast medallions sautéed in oil, garlic and Italian herbs with spinach and mushrooms in a light wine parmesan cream sauce with side of pasta.	17.95

MEAT

• All entrées include soup or salad •

VITELLO SCALOPINI Tender veal medallions sautéed in tomato, roasted red pepper, mushroom sauce with a splash of wine with side of pasta.	20.95
VITELLO PARMIGIANA Breaded tender veal cutlet topped with homemade meat sauce and baked with mozzarella cheese with side of pasta.	20.95
VITELLO PICCANTE Tender veal medallions sautéed with fresh sliced mushrooms in a white wine lemon butter sauce with side of pasta.	20.95
VITELLO SICILIANO CON PEPERONI Breaded veal medallions pan fried and topped with marinated sautéed roasted red peppers with side of pasta.	20.95
VITELLO MARSALA Tender veal medallions sautéed with fresh sliced mushrooms in a marsala wine sauce with side of pasta.	20.95

DOMENIC'S FILET MIGNON* 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.	32.95
STEAK DA FRANCESCO* 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.	25.95
STEAK SICILIANO* Breaded center cut choice New York steak broiled and served with ammoglio sauce, and roasted red skin potatoes.	26.95
BISTECCA NEW YORK STYLE* Center cut choice New York strip charbroiled to perfection and served with roasted red skin potatoes.	26.95
LAMB CHOPS AL FORNO Fresh lamb chops seasoned and grilled to perfection and served with roasted red skin potatoes sautéed with hickory smoked bacon and baby spinach.	Market Price

SEAFOOD

• All entrées include soup or salad •

SALMONE DI SCAMPI 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.	22.95
JUMBO SHRIMP SCAMPI Jumbo shrimp in a lemon butter sauce laced with a splash of wine with a side of fresh vegetables.	19.95
TRAVERSE CITY SALMON Fresh salmon filet charbroiled and topped with Traverse City sun dried cherries and walnuts in a port wine demy glaze and served with a side of sautéed garden vegetables.	20.95
PERCH LEMONE Fresh perch lightly breaded and topped with a delicious lemon butter sauce with side of sautéed garden vegetables.	20.95

Most menu items can be prepared gluten-free.

ASK YOUR SERVER for our Gluten-Free menu.

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

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