

DA FRANCESCO'S

R I S T O R A N T E • B A R

LUNCH



Can be prepared Gluten Free



Can be prepared Vegan



APPETIZERS



"ARANCINI DI RISO"

12.95

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

12.95

Fresh sliced, breaded eggplant layered with fresh tomato, buffalo mozzarella and basil then drizzled with a balsamic vinegar reduction.

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 13.95
Hungarian hot and mild peppers sautéed with homemade Italian sausage and sliced potatoes in olive oil and garlic.

FRIED CALAMARI 13.95
Fresh calamari fried and served with lemon wedges and ammoglio sauce or our lemon butter sauce.

FRANK'S CHARCUTERIE BOARD 24.95
Parma prosciutto, soppressata, genoa salami, fontinella cheese, fresh buffalo mozzarella, roasted red peppers, Italian olives, fresh grapes, marcona almonds and artichoke hearts.

TRIPPA 14.95
Fresh trippa simmered in a spicy tomato sauce.

MARINATED OCTOPUS SEAFOOD PLATTER 22.95
Charbroiled jumbo shrimp and tender calamari over our famous octopus salad. Serves two.

MOZZARELLA CAPRESE 14.95
Fresh sliced tomato and fresh sliced buffalo mozzarella topped with olive oil, basil and balsamic vinegar.



SOUP AND SALAD



ZUPPA DEL GIORNO (Soup of the Day) 4-7.75
Today's soup made from scratch.

FRANCESCO'S CHOPPED SALAD 12.95
Chopped greens with cucumber, tomatoes, red onion, black olives, feta cheese with our own traditional Italian dressing.

With grilled chicken. + 3.50 With grilled shrimp. + 6.00
With grilled or blackened salmon. + 9.00

ITALIAN CHOPPED SALAD 14.95
Chopped mixed green salad with mozzarella cheese, genoa salami, ham, tomatoes, cucumbers, red onions, and olives tossed with our housemade Italian vinaigrette.

TUSCAN SALAD 14.95
Fresh spring greens tossed with crisp hickory smoked bacon, red onion, tomato in a extra virgin olive oil lemon vinaigrette topped with shaved asiago cheese.

With grilled chicken. + 3.50 With grilled shrimp. + 6.00
With grilled or blackened salmon. + 9.00

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. + 9.00

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 entrées include soup or salad •

UPGRADE YOUR SIDE SALAD

Caesar +3.00

Francesco's Chopped +5.95

Italian Chopped +5.95

Insalata Rossa +5.95

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

FETTUCINI BOLOGNESE CON PISELLI 16.95
A rich meat sauce with ground sausage, beef, touch of cream, Italian cheeses and fresh peas tossed with fettuccini pasta.

RIGATONI ALLA DOMENICO 17.95
Prosciutto, ground Italian sausage, chopped mushrooms, peas, pinchcrushed hot pepper in our famous meat sauce with Italian cheeses tossed with rigatoni pasta.

PENNE SALMONE ALLA VODKA 22.95
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.

FETTUCINI ALFREDO 16.95
Prepared with imported Italian cheeses.

With sautéed or grilled chicken breast. + 3.50

With sautéed shrimp. + 6.00

With grilled or blackened salmon. + 8.00

PENNE CON VEDURA CARRETTIERA 16.95
Mixed 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, served with side of pasta.

PASTA "SOPRANO" (Tony's favorite!) 18.95
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 22.95
Jumbo shrimp, scallops, calamari and clams sautéed in Francesco's marinara sauce tossed with fettuccini pasta.

LINGUINI WITH CLAM SAUCE (Red or White) 20.95
A classic prepared with your choice of a red tomato sauce or an oil, garlic and butter sauce.

PENNE DI MARE 22.95
Jumbo shrimp, lobster meat sautéed in a sherry wine, lobster tomato cream sauce tossed with penne pasta and parmesan cheese.

SEAFOOD FETTUCINI 21.95
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 14.95
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.

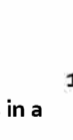
ITALIAN CLUB PANINI 14.95
Homemade Panini layered with fresh grilled chicken breast, hickory smoked bacon, soppressata, lettuce, tomato and mayo.

MAMMA'S MEATBALL PANINI (Guido's Favorite) 13.95
Panini layered with homemade sliced meatballs, topped with light homemade tomato sauce, mozzarella cheese and a basil pesto drizzle.

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HOMEMADE PASTA SPECIALTIES



• All entrées include soup or salad •

UPGRADE YOUR SIDE SALAD

Caesar +3.00

Francesco's Chopped +5.95

Italian Chopped +5.95

Insalata Rossa +5.95

MAMMA'S LASAGNA 17.95
Homemade pasta layered with ricotta cheese, ground sausage and veal, meat sauce, mozzarella and parmesan.

MANICOTTI 17.95
Homemade pasta stuffed with ricotta, parmesan and Italian herbs, topped with a tomato basil sauce and baked with mozzarella cheese.

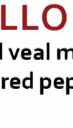
FRANCESCO'S CANNELLONI 17.95
Homemade pasta stuffed with meat, cheese, Italian herbs, topped with meat sauce and baked with mozzarella cheese.

GNOCCHI (Homemade) 17.95
With meat sauce, plain tomato sauce, palomino sauce (a rich creamy tomato sauce), or alfredo sauce.

TORTELLINI PALOMINO CON PISEILI 17.95
Tortellini pasta stuffed with ricotta cheese and Italian herbs tossed in a creamy tomato sauce with fresh peas.

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.

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.



CHICKEN ENTRÉES



ORGANIC Free-Range Chicken

• All entrées include soup or salad •

UPGRADE YOUR SIDE SALAD

Caesar +3.00

Francesco's Chopped +5.95

Italian Chopped +5.95

Insalata Rossa +5.95

POLLO CARUSO 21.95
Breaded tender chicken breast medallions topped with jumbo shrimp sautéed in a lemon white wine 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 MARSALA 18.95
Tender chicken breast medallions sautéed with mushrooms and marsala wine 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 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 ALLA VODKA 18.95
Tender chicken breast medallions sautéed with mushrooms, prosciutto and scallions, flambéed with vodka in a tomato fontinella cheese cream sauce with side of pasta.

POLLO FLORENTINE 18.95
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.



MEAT AND SEAFOOD



• All entrées include soup or salad •

UPGRADE YOUR SIDE SALAD

Caesar +3.00

Francesco's Chopped +5.95

Italian Chopped +5.95

Insalata Rossa +5.95

VITELLO SCALLOPINI 22.95
Tender veal medallions sautéed in tomato, roasted red pepper, mushroom sauce with a splash of wine with side of pasta.

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.

DOMENIC'S FILET MIGNON* Market Price
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 DA FRANCESCO* 28.95
Two thin center cut Prime New York steaks charbroiled and topped with olive oil, garlic and fresh oregano, and served with roasted red skin potatoes.

STEAK SICILIANO* 28.95
Breaded center cut Prime New York steak broiled and served with ammoglio sauce, and roasted red skin potatoes.

BISTECA NEW YORK STYLE* 28.95
Center cut Prime New York strip charbroiled to perfection 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.

SALMONE DI SCAMPI 24.95
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.

JUMBO SHRIMP SCAMPI 20.95
Jumbo shrimp in a lemon butter sauce laced with a splash of wine with a side of fresh vegetables.

TRAVERSE CITY SALMON 22.95
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.

PERCH LEMONE 22.95
Fresh perch lightly breaded and topped with a delicious lemon butter sauce with side of sautéed garden vegetables.

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