

# DA FRANCESCO'S

## R I S T O R A N T E • B A R

### Happy Mother's Day

#### *Appetizers*

***Calamari Fritti 18***

Fresh calamari breaded, fried and served with a side of ammoglio sauce or lemon butter sauce.

***Sausage & Peppers 18***

Fresh Italian sausage sautéed with onions and hot banana peppers.

***Domenic's Eggplant Stack 18***

Sliced breaded eggplant stacked with fresh tomato, buffalo mozzarella and basil. Drizzled with a balsamic vinegar reduction.

***Mussels Arribiatta 18***

Black Maine mussels sautéed in olive oil and garlic with julienned banana peppers in a fresh tomato basil sauce and served with garlic toast points.

***Seafood Platter 32***

Charbroiled shrimp and calamari served over a marinated octopus salad. Serves 2

***Arancini 18***

Breaded Italian rice ball stuffed with ground meat, Italian sausage & peas. Served with our own homemade Bolognese sauce.

***Artichoke Toscana 18***

Breaded artichoke hearts stuffed with ricotta and mascarpone cheeses and Italian herbs and drizzled with a garlic lemon mustard aioli sauce.

***Franks's Charcuterie Board 29***

Parma prosciutto, soppressata, genoa salami, fontinella cheese, fresh buffalo mozzarella, roasted red peppers, Italian olives, fresh grapes, marcona almonds and artichoke hearts.

#### *Francesco's Specialties*

***Rigatoni Meat Sauce 24***

Rigatoni pasta tossed with Francesco's homemade meat sauce and fresh parmigian cheese.  
Add mamma's homemade meatballs 4

***Penne Soprano (Tony's Favorite!!) 28***

Sautéed julienne chicken breast tossed with garlic chips, kalamata olives, baby spinach and julienne hot peppers in olive oil with penne pasta and parmesan cheese.

***Eggplant Parmigiana 26***

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

***Fettuccini Fruitti di Mare 32***

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

***Rigatoni alla Domenico 28***

Prosciutto, chopped mushrooms, peas and a pinch of hot crushed pepper in our famous meat sauce tossed with rigatoni pasta and Italian cheeses.

***Fettuccini Aragosta 36***

Tender lobster morsels sauteed with sun dried tomatoes, asparagus tips and fresh basil tossed with a rich saffron cream sauce and house made fettuccini garnished with a fresh pesto infused ricotta cheese.

***Lasagna 28***

Homemade pasta layered with rich ricotta cheese, meat sauce, mozzarella and parmesan cheese.

***Nonna's Sunday Sauce 28***

Ripe San Marzano tomatoes simmered with fresh garlic and basil in EVOO, tossed with capellini pasta and topped with fresh ricotta cheese.

***Penne di Mare 29***

Jumbo shrimp and lobster meat sauteed in a sherry wine lobster tomato cream sauce tossed with penne pasta and parmesan cheese.

***Homemade Gnocchi 27***

With meat sauce, plain tomato sauce or palomino sauce.

***Lobster Ravioli 32***

Homemade saffron ravioli stuffed with fresh lobster meat, mascarpone cheese and Italian herbs and topped with sautéed jumbo shrimp in a lobster cream sauce.

*All above pasta entrees include soup or salad.*

**\*\*\*UPGRADE YOUR SIDE SALAD\*\*\***

**Caeser 3.00   Italian Chopped 6.00   Francesco's Chopped 6.00**

# **DA FRANCESCO'S**

---

## R I S T O R A N T E • B A R

### ***Tomahawk Pork Chop 39***

*12-ounce tomahawk prime pork chop seasoned and char grilled to perfection, topped with an herbed compound butter and caramelized onions and served with au gratin potatoes.*

### ***Filet Mignon 49***

*8-ounce prime center cut filet mignon char broiled to perfection, topped with sauteed mushrooms in a red wine demi-glaze and served with au gratin potatoes.*

### ***Prime New York Steak 44***

*12-ounce prime center cut New York steak seasoned with sea salt and cracked black pepper, char grilled to perfection, topped with zip sauce and served with au gratin potatoes.*

### ***Pollo Mamma Assunta 28***

*Tender chicken breast medallions sautéed with mushroom and artichoke hearts in a white wine lemon butter sauce and served with side of pasta.*

### ***Pollo Caruso 32***

*Tender breaded chicken breast medallions topped with jumbo shrimp sauteed in a lemon white wine cream sauce and served with side of pasta.*

### ***Pollo Parmigiana 28***

*Breaded chicken breast topped with homemade meat sauce and baked with mozzarella cheese and served side of pasta.*

### ***Vitello Morel 39***

*Veal tenderloin medallions sauteed with fresh Michigan morel mushrooms and caramelized onions in a sherry cream demy glaze and served with side of pasta.*

### ***Veal Tenderloin Solte in Bocca 38***

*Veal tenderloin medallions sauteed with crisp parma prosciutto and fresh sage in a dry vermouth demy glaze, served over baby spinach sauteed in fresh garlic and olive oil, topped with melted fontina cheese and served with side of pasta.*

### ***Jumbo Shrimp Scampi 32***

*Fresh jumbo shrimp sauteed in an oil garlic lemon white wine butter sauce and served with capellini pasta.*

### ***Traverse City Salmon 36***

*Fresh salmon filet char broiled and topped with Traverse City sun dried cherries and walnuts in a port wine demy glaze and served with sauteed garden vegetables.*

### ***Parmigiana Encrusted Pickerel 32***

*Fresh pickerel encrusted with Italian parmigiana breadcrumbs, topped with a lemon cream sauce and served with fresh sauteed asparagus.*

### ***Alaskan Halibut 39***

*Fresh Alaskan halibut baked to perfection, topped with jumbo shrimp sauteed in an oil garlic lemon white wine butter sauce and served with fresh sauteed asparagus.*

***All above entrees include soup or salad.***

***\*\*\*UPGRADE YOUR SIDE SALAD\*\*\****

***Caeser 5.00 Italian Chopped 6.00 Francesco's Chopped 6.00***