



DA FRANCESCO'S

R I S T O R A N T E • B A R

Happy Mother's Day

Appetizers

Scoobies (Crab Claws) 29

Crab claws baked in a fresh garlic herb butter with a pinch of hot crushed pepper.
Domenic's Favorite!!

Calamari Fritti 19

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

Sausage & Peppers 22

Fresh Italian sausage sautéed with onions and hot banana peppers.

Eggplant Stack 19

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

Seafood Platter 35

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

Arancini 19

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

Stuffed Zucchini Blossoms 19

Zucchini blossoms stuffed with ricotta and mascarpone cheeses with Italian herbs, lightly battered and fried to perfection and served over our house tomato basil sauce.

Jumbo Shrimp Cocktail 19

Fresh jumbo gulf shrimp chilled and served with cocktail sauce and a mustard horseradish sauce.

Francesco's Specialties

Mamma's Pasta 30

Rigatoni pasta topped with our famous meat sauce or plain tomato basil sauce Add Meatballs 6

Pasta Sporano (Tony's Favorite!!) 33

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 28

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

Fettuccine Fruitti di Mare 36

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

Rigatoni all Domenico 32

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

Tortellini Vodka con Piselli 32

San Marzano tomato sauce with a touch of cream, flambéed with vodka and mascarpone cheese, tossed with homemade four cheese tortellini, fresh peas and imported Italian cheeses.

Lasagna 32

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

Nonna's Sunday Sauce 32

Ripe San Marzano tomatoes simmered with fresh garlic and basil in EVOO, tossed with capellini pasta and topped with fresh ricotta cheese.
Add mamma's homemade meatballs. 6

Ravioli con Sugo 32

Large pasta pillows filled with ground veal, beef and Italian cheeses, topped with house made meat sauce.

Homemade Gnocchi 32

With meat sauce, plain tomato sauce or palomino sauce.

Lobster Ravioli 34

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 5.00

Italian Chopped 6.00

Francesco's Chopped 6.00

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Slow Roasted Prime Rib

10-ounce (Petite) 42 16-ounce (Da's Cut) 52

"Black Angus" aged prime rib served with au jus, a horseradish aioli and garlic mashed potatoes.

Domenic's Filet Mignon 54

8-ounce prime center cut filet mignon char broiled to perfection, topped with sauteed mushrooms in a red wine demi-glace and served with rosemary roasted potatoes.

Lamb Chops al Forno 56

Fresh lamb chops seasoned and char grilled to perfection and served with roasted herb Idaho potatoes.

Wagyu New York Steak 52

12-ounce center cut Australian Wagyu New York steak seasoned with sea salt and cracked black pepper, char grilled to perfection, topped with zip sauce and served with rosemary roasted potatoes.

Pollo Valentino 34

Tender chicken breast medallions sautéed with lobster meat, baby spinach, chopped tomato, fresh basil and a touch of garlic in a white wine cream sauce and served with side of pasta.

Pollo Caruso 34

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 32

Breaded chicken breast cutlets topped with a San Marzano tomato sauce and baked with mozzarella cheese and served side of pasta.

Veal Chop Parmigiana alla Romano 48

Thinly pounded bone-in veal chop lightly breaded with house made Italian breadcrumbs, pan fried to perfection, topped with our famous meat sauce and baked with mozzarella and parmigiana cheeses and served with side of pasta.

Veal Morel 39

Tender veal medallions sauteed with morel, black forest and shitake mushrooms with caramelized onions in a rosemary sherry demi cream sauce and served with side of pasta.

Jumbo Shrimp Scampi 38

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

Traverse City Salmon 38

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 36

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

Branzino Oreganato 42

Delicious flaky branzino filet seasoned with Sicilian oregano, toasted breaded crumbs and fresh lemon, pan seared to perfection and served with sauteed asparagus.

All above entrees include soup or salad.

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Italian Chopped 6.00

Francesco's Chopped 6.00