

# Francos Italian Continental



## Café & Bakery

### Starters

- Bruschetta**- Fresh tomato, red onion, black olives, and basil pesto on toasted Italian bread 9.95
- Crispy Crab Cakes**- Served with a side of fresh tomato salad with red peppers, red onions, olives, and basil 11.95
- Stuffed Mushrooms**- Baked mushrooms stuffed with crab meat and topped with mozzarella 11.95
- Fried Calamari**- Breaded and fried until golden served with our house tomato sauce 13.95
- Mozzarella in Carrozza**- Bread slices are pressed around mozzarella cheese, egg battered, and deep fried 10.95
- Fried Zucchini**- Fresh zucchini deep fried 8.95
- Mussels a La Poulette**- Fresh mussels sautéed in olive oil, and white wine cream sauce 13.95
- Steamed Clams in Garlic and Herb**- Little neck clams are sautéed in the chef's garlic white wine sauce 12.95
- Eggplant Francos**- Roasted eggplant, mozzarella, and roasted peppers, dressed with a white balsamic vinaigrette 12.95
- Zuppa di Mussels**- Black mussels served in a fresh tomato garlic basil sauce 13.95
- Fried Mozzarella**- Fried mozzarella sticks served with a side of marinara sauce 9.95

### Salads

- House Salad**- Mixed lettuce, mixed greens, carrots, cucumber, tomato, and red onions Small 5.95 Large 7.95
- Caesar Salad**- Romaine lettuce tossed in Chef Franco's home-made Caesar dressing with parmesan cheese and croutons Small 7 Large 10 **Chicken 14 Shrimp 18 Salmon 20**
- Antipasto Italiano**- Mixed green salad with cold cuts, fresh mozzarella, and provolone in a Vinaigrette dressing 14.95
- Fresh Mozzarella Caprese Salad**- Sliced tomatoes, fresh mozzarella, roasted red peppers, capers, kalamata olives and basil drizzled with balsamic and olive oil 12.95

### Soups

- Cup 4.95 Bowl 7.95**
- Pasta Fagioli**- Traditional pasta and bean soup
- Minestrone**- Vegetable soup
- Specialty soups are made to order add 2.00**
- Straccitella**- Spinach, pasta, and egg-drop soup
- Tortellini in Brodo**- Cheese tortellini in chicken broth
- Soup of the Day**- Ask your server for today's soup add \$1

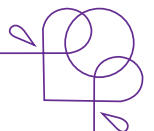
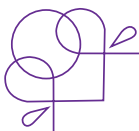
### Pasta

- Fettuccine Alfredo**- Tossed with cream, parmesan cheese and butter 16.95
- Fettuccine Quattro Formaggio**- Fettuccine tossed in a cream sauce with a four cheese blend 17.95
- Beef Ravioli Marinara**- Ravioli stuffed with ground beef served in our marinara sauce 16.95
- Cheese Ravioli al Burro**- Ravioli stuffed with cheese served in a butter sauce 16.95
- Gnocchi Pesto Sauce**- Potato dumplings served in a olive oil, basil, and parmesan cheese sauce 17.95
- Gnocchi alla Sorrentina**- Potato dumplings served in a blend of pesto and tomato sauce with mozzarella and parmesan 17.95
- Rigatoni Broccoli Garlic and Oil**- Served in a garlic and oil sauce with broccoli 15.95
- Rigatoni Vodka**- Prosciutto, garlic, red onions, vodka, and parmesan cheese in a tomato-cream sauce 17.95
- Linguini Primavera**- Fresh tomato basil sauce with broccoli, zucchini, carrots, green beans and spinach 16.95
- Penne alla Siciliana**- Garlic, bacon, and oven roasted eggplant in a fresh tomato basil sauce 16.95
- Penne Amatriciana**- Served with garlic, bacon, sausage, and parmesan cheese in a fresh tomato sauce 16.95
- Spaghetti Garlic and Oil**- Served in a garlic and olive oil sauce 13.95
- Spaghetti alla Puttanesca**- Served with garlic, olives, capers, red peppers, and anchovies in a fresh tomato basil sauce 16.95
- Spaghetti and Meatballs or Meat sauce**- Served in our house tomato sauce with a choice of meatballs or meat sauce 15.95
- Spaghetti Bolognese**- Served in a tomato and cream sauce with mushrooms, beef, and parmesan cheese 17.95
- Spaghetti House Tomato or Marinara**- Served with our bare house tomato sauce or add garlic and basil 14.95
- Capellini Pomodoro**- Served with garlic and olive oil in fresh tomato basil sauce 14.95
- Pasta Shells Gorgonzola**- Served with mushrooms, green peas, and parmesan cheese in a cream sauce 16.95
- Sausage and Peppers Arrabbiata**- Italian sausage and roasted peppers in a spicy marinara sauce 17.95

**Add Chicken...4.00 Add Sausage...4.00 Add Shrimp...8.00**

### Baked Dishes

- Parmigiana**- Breaded and baked with mozzarella and parmesan cheese in house tomato sauce  
**Chicken 17.95 Eggplant 16.95 Veal 18.95 Shrimp 19.95**
- Eggplant Rollatini**- Rolled eggplant stuffed with ricotta and baked with mozzarella and parmesan with house tomato sauce 17.95
- Meat Lasagna**- Layered pasta with ground beef, ricotta, and mozzarella in our house tomato sauce 16.95
- Stuffed Shells**- Large pasta shells stuffed with ricotta baked with mozzarella and parmesan cheese in house tomato sauce 14.95
- Beef Cannelloni**- Crepes stuffed with spinach and beef baked with mozzarella and parmesan cheese in house tomato sauce 17.95
- Stuffed Manicotti**- Crepes stuffed with ricotta and baked with mozzarella and parmesan cheese in our house tomato sauce 16.95
- Pasta Sampler**- Stuffed shells, meat lasagna, beef cannelloni, and stuffed manicotti baked together 17.95



## Veal

- Veal Marsala**- Served with mushrooms in a Marsala wine sauce 21.95
- Veal Piccata**- Served in a lemon-butter white wine sauce with capers 21.95
- Veal Rollatini Gorgonzola**- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce 23.95
- Veal Saltimbocca**- Sautéed in a wine sauce with prosciutto, spinach, mozzarella 23.95
- Veal Sorrentina**- Sautéed and topped with eggplant, prosciutto, and mozzarella in sherry garlic marinara sauce 22.95
- Veal Milanese**- Breaded, pan fried, and served with mashed potatoes and a side of marinara sauce 21.95
- Veal Chasseur**- Sautéed in mushrooms, and shallots, in a tomato white wine sauce 22.95

## Meat

- Lamb Shank**- Braised in a red wine rosemary demi-glace served over fettuccini 23.95

## Chicken

- Chicken Marsala**- Served with mushrooms in a Marsala wine sauce 17.95
- Chicken Piccata**- Served in a lemon-butter white wine sauce with capers 17.95
- Chicken Rollatini Gorgonzola**- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce 21.95
- Chicken Caccitore**- Chicken breast with fresh tomatoes, mushrooms, peppers, olives, and capers 17.95
- Chicken Saltimbocca**- Chicken breast sautéed in a sherry wine sauce and topped with prosciutto, spinach, and mozzarella 21.95
- Mediterranean Chicken**- Chicken breast stuffed with crab meat, spinach and goat cheese topped with roasted red peppers and shrimp and served in a Sherry wine sauce 22.95
- Chicken Sorrentina**- Sautéed and topped with eggplant, prosciutto, and mozzarella in a marinara sauce 21.95
- Chicken Milanese**- Breaded and pan fried chicken breast garnished with fresh tomatoes, red onions, roasted red peppers, black olives and basil 16.95
- Chicken Chasseur**- Sautéed mushrooms, and shallots, in a tomato white wine sauce 17.95
- Chicken Scarpariello**- Sautéed with green peppers, sausage, and potatoes in a garlic wine sauce 19.95

## Seafood

- Flounder Oreganata**- Sautéed in garlic and oil and baked with bread crumbs and parmesan cheese 17.95
- Salmon Tomato Basil**- Fresh tomato, garlic, basil sauce served over capellini 20.95
- Salmon Piccata**- Lemon-butter white wine sauce with capers served over capellini 20.95
- Tilapia Francaise**- Sautéed in a lemon-butter sauce with shrimp served over capellini 19.95
- Shrimp and Scallops Tomato Basil**- Sautéed in a tomato garlic-basil sauce and served over fettuccine 24.95
- Linguini Pescatore**- Mussels, clams, shrimp, sea scallops, and calamari in a fresh tomato basil sauce 25.95
- Seafood Alfredo**- Sea scallops and shrimp served over fettuccine in our home-made Alfredo sauce 23.95
- Linguini White Clams**- Clams sautéed in a garlic, olive oil, and white wine sauce 21.95
- Shrimp Scampi**- Sautéed in a lemon garlic-butter white wine sauce 21.95
- Cioppino**- Shrimp, scallops, mussels, clams, fish, and calamari in a lobster broth with vegetables and garlic 25.95
- Crispy Crab Cakes**- Served with a fresh tomato salad with red onions, roasted red peppers, olives, and basil 20.95

## Pizza

	10"	14"	18"
<b>Works</b> - Spinach, peppers, onions, mushrooms, olives, pepperoni, sausage, garlic, and meatballs	14.95	19.95	24.95
<b>Vegetarian</b> - Spinach, peppers, mushrooms, olives, onions and garlic	14.95	19.95	24.95
<b>Meat Lovers</b> - Pepperoni, sausage, meatball, bacon, and ground beef	14.95	19.95	24.95
<b>Margherita</b> - Garlic, mozzarella, sliced fresh tomato, basil, parmesan	14.95	19.95	24.95
<b>Cheese</b> - Homemade pizza sauce and mozzarella cheese	11.95	15.95	19.95

### Additional Toppings:

	10"	14"	18"
	1.50	2.50	3.00

Pepperoni • Sausage • Mushrooms • Onions • Artichoke Hearts Anchovies • Bacon • Ham • Green Peppers • Jalapenos • Broccoli  
Black Olives • Garlic • Spinach • Pineapple • Sundried Tomatoes Fresh Mozzarella • Ricotta • Tomatoes

## Sides

- Sautéed Vegetables** 4.95
- Sautéed Broccoli** 4.95
- Sautéed Spinach** 4.95
- Side Pasta** 4.95
- Risotto** 4.95
- Meatballs or Sausage** 4.95
- Mashed Potatoes** 3.95
- French Fries** 2.95

## Calzone

- Cheese**- Ricotta and mozzarella cheese 13
- Spinach**- Ricotta and mozzarella with sautéed spinach 14
- Vegetarian**- Spinach, peppers, mushrooms, onion, and olives 14
- Meat**- Pepperoni, sausage, meatball, and ground beef 15

## Beverages

- Arnold Palmer** 3
- Milk** 2.50
- Coffee/Hot Tea** 2.75
- Shirley Temple** 3
- Chocolate Milk** 3.25
- Cappuccino** 4.50
- Iced Tea** 2.75
- Juice** 3
- S. Pellegrino** 4.75

No substitutions  
For gluten free add \$3  
Gratuity included on parties of 8 or more (18%)  
Only two credit cards per party. After \$2 per card

Split plate charge \$4  
Choice of sauce on side pasta \$5  
Upgrade side of veggies \$3  
No half portions

 @francositalian

francos italian restaurant

