FRANCOS ITALIAN CONTINENTAL CAFÉ & BAKERY



LUNCH MENU



STARTERS

Bruschetta- Fresh tomato, red onion, black olives, and basil pesto on toasted Italian bread 8.95

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 mozzarla 11.95

Fried Calamari- Breaded and fried until golden served with our house tomato sauce 12.95

Mozzarella in Carrozza-Bread slices are pressed around mozzarella cheese, egg battered, and deep fried 8.95
Fried Zucchini- Fresh zucchini deep fried 8.95

Mussels a La Poulette- Fresh mussels sautéed in olive oil, and white wine cream sauce 12.95

Steamed Clams in Garlic and Herb- Little neck clams are sautéed in the chef's garlic white wine sauce 12.50 Eggplant Francos- Roasted eggplant, mozzarella, and roasted

peppers, dressed with a white balsamic vinaigrette10.95 **Zuppa di Mussels**- Black mussels served in a fresh tomato
garlic basil sauce 12.95

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 4.95 Large 7.95 Caesar Salad- Romaine lettuce tossed in Chef Franco's Caesar dressing with parmesan cheese and croutons Small 6 Large 9 Chicken 12 Shrimp 16 Salmon 17 Antipasto Italiano- Mixed green salad with cold cuts, fresh mozzarella, and provolone 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

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 9.95 Add Chicken \$2 Add Shrimp \$4 Fettuccine Quattro Formaggio- Fettuccine tossed in a cream sauce with a four cheese blend 11.95

Beef Ravioli Marinara- Ravioli stuffed with ground beef served in our marinara sauce 11.95

Cheese Ravioli al Burro- Ravioli stuffed with cheese served in a butter sauce 10.95

Gnocchi Pesto Sauce- Potato dumplings served in a olive oil, basil, and parmesan cheese sauce 11.95

Gnocchi alla Sorrentina- Potato dumplings served in a blend of pesto and tomato sauce with mozzarella and parmesan 11.95

Rigatoni Broccoli Garlic and Oil- Served in a garlic and oil sauce with broccoli 10.95

Rigatoni Vodka- Prosciutto, garlic, red onions, vodka, and parmesan cheese in a tomato-cream sauce 10.95
Linguini Primavera- Fresh tomato basil sauce with broccoli, zucchini, carrots, green beans and spinach 10.95

Penne alla Siciliana- Garlic, bacon, and oven roasted eggplant in a fresh tomato basil sauce 11.95

Penne Amatriciana- Served with garlic, bacon, sausage, and parmesan cheese in a fresh tomato sauce 11.95
Spaghetti Garlic and Oil- Served in a garlic and olive oil sauce 10.95

Spaghetti alla Puttanesca- Served with garlic, olives, capers, red peppers, and anchovies in a fresh tomato basil sauce 11.95

Spaghetti and Meatballs or Meat sauce- Served in our house tomato sauce with a choice of meatballs or meat sauce11.95

Spaghetti Bolognese- Served in a tomato and cream sauce with mushrooms, beef, and parmesan cheese 11.95

Spaghetti House Tomato or Marinara - Served with our bare house tomato sauce or add garlic and basil 10.95 Capellini Pomodoro- Served with garlic and olive oil in fresh tomato basil sauce 10.95

Pasta Shells Gorgonzola- Served with mushrooms, green peas, and parmesan cheese in a cream sauce11.95 Sausage and Peppers Arrabbiata - Italian sausage and roasted peppers in a spicy marinara sauce11.95

BAKED DISHES

All baked dishes are prepared in our house tomato sauce

Parmigiana- Breaded and baked with mozzarella and parmesan cheese **Chicken 11.95 Eggplant 10.95**

Veal 12.95 **Shrimp** 14.95

Eggplant Rollatini- Rolled eggplant stuffed with ricotta and baked with mozzarella and parmesan with 12.50

Meat Lasagna- Lavered pasta with ground beef, ricotta.

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Stuffed Shells- Large pasta shells stuffed with ricotta baked with mozzarella and parmesan cheese 10.95

Beef Cannelloni-Crepes stuffed with spinach and beef baked with mozzarella and parmesan cheese 12.95

Stuffed Manicotti- Crepes stuffed with ricotta and baked with mozzarella and parmesan cheese 10.95

Pasta Sampler- Stuffed shells, meat lasagna, beef cannelloni, and stuffed manicotti baked together 11.95







VEAL



CHICKEN

Veal Marsala- Served with mushrooms in a Marsala wine sauce 15.95

Veal Piccata- Served in a lemon-butter white wine sauce with capers 15.95

Veal Rollatini Gorgonzola- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce 16.95

Veal Saltimbocca- Sautéed in a wine sauce with prosciutto, spinach, mozzarella 16.95

Veal Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in sherry garlic marinara sauce 16.95

Veal Milanese- Breaded, pan fried, and served with mashed potatoes and a side of marinara sauce 15.95 **Veal Chasseur**- Sautéed in mushrooms, and shallots, in a tomato white wine sauce 15.95

SUBS

On Italian bread served with french fries Chicken Parm-Breaded and baked with mozzarella12.95 Meatball Parm-Baked with mozzarella12.95 Sausage and Peppers-Baked with mozzarella12.95 Italian Combo- Cold cuts, lettuce, onion, tomato 14.95 **Chicken Marsala**- Served with mushrooms in a Marsala wine sauce 11.95

Chicken Piccata- Served in a lemon-butter white wine sauce with capers 11.95

Chicken Rollatini Gorgonzola- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce 13.95

Chicken Caccitore- Chicken breast with fresh tomatoes, mushrooms, peppers, olives, and capers 11.95

Chicken Saltimbocca- Chicken breast sautéed in a sherry wine sauce and topped with prosciutto, spinach, and mozzarella 13.95

Chicken Francaise- Chicken breast sautéed in a lemon butter wine sauce and served over capellini 11.95

Chicken Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in a marinara sauce 12.95 Chicken Milanese- Breaded and pan fried chicken breast garnished with fresh tomatoes, red onions, roasted red

peppers, black olives and basil 10.95 **Chicken Chasseur**- Sautéed mushrooms, and shallots, in a tomato white wine sauce 11.95

Chicken Scarpariello- Sautéed with green peppers, sausage, and potatoes in a garlic wine sauce 12.95 Chicken Arrabiata- Sautéed with a spicy fresh tomato basil sauce and served over penne pasta 11.95

SEAFOOD

Flounder Oreganata- Sautéed in garlic and oil and baked with bread crumbs and parmesan cheese 11.95

Salmon Tomato Basil- Fresh tomato, garlic, basil sauce served over capellini 11.95

Salmon Piccata- Lemon-butter white wine sauce with capers served over capellini 12.95

Tilapia Francaise- Sautéed in a lemon-butter sauce with shrimp served over capellini 11.95

Shrimp and Scallops Tomato Basil- Sautéed in a tomato garlic-basil sauce and served over fettuccine 17.95

Linguini Pescatore- Mussels, clams, shrimp, sea scallops, and calamari in a fresh tomato basil sauce 17.95

Seafood Alfredo- Sea scallops and shrimp served over fettuccine in our home-made Alfredo sauce 17.95

Linguini White Clams- Clams sautéed in a garlic, olive oil, and white wine sauce 13.95

Shrimp Scampi- Sautéed in a lemon garlic-butter white wine sauce 16.95

Calamari Marinara- Fresh calamari sautéed in a tomato basil sauce and served over linguini 14.95

Crispy Crab Cakes- Served with a fresh tomato salad with red onions, roasted red peppers, olives, and basil 11.95

Fish Milanese- Pan-sautéed breaded fish served with veggies in a spicy pesto sauce 11.95

PIZZA	10"	14"	18"	
Works - Spinach, peppers, onions, mushrooms, olives, pepperoni, sausage, garlic, and meatballs	14.95	19.95	24.95	
Vegetarian- Spinach, peppers, mushrooms, olives, onions and garlic	14.95	19.95	24.95	
Meat Lovers- Pepperoni, sausage, meatball, bacon, and ground beef	14.95	19.95	24.95	
Margherita- Garlic, mozzarela, sliced fresh tomato, basil, parmesan	14.95	19.95	24.95	
Cheese- 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 3.95

CALZONE

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

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

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 Espresso 4 Double 5