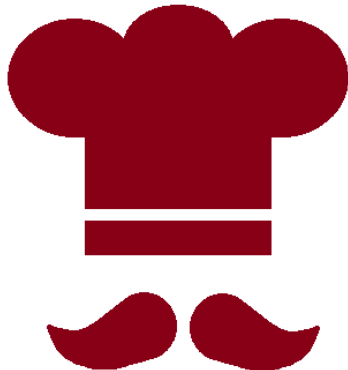


FRANCOS



ITALIAN CONTINENTAL CAFÉ AND BAKERY



EST. 2003

FRANCOS ITALIAN CONTINENTAL CAFÉ AND BAKERY

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 mozzarella.....11.95

Fried Calamari- Breaded and fried until golden served with our house tomato sauce.....11.95

Mozzarella in Carrozza-Bread slices are pressed around mozzarella cheese, floured, dipped in egg 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 sautéed in the chef's garlic white wine sauce.....12.50

Eggplant Francos- Roasted eggplant, mozzarella, and roasted peppers, dressed with a white balsamic vinaigrette.....10.95

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

Salad

House Salad- Mixed lettuce, mixed greens, carrots, cucumber, tomato, and red onions.....4.95

Caesar Salad- Romaine lettuce tossed in our own Caesar dressing with parmesan cheese and croutons.....5.95

Chicken Caesar- Our delicious Caesar salad with grilled chicken.....12.95

Shrimp Caesar- Our delicious Caesar salad with tender shrimp.....16.95

Salmon Caesar- Our delicious Caesar salad with a fresh salmon filet.....18.95

Antipasto Italiano- Mixed green salad with cold cuts, fresh mozzarella, and provolone cheese in our Balsamic 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

Soup

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

FRANCOS ITALIAN CONTINENTAL CAFÉ AND BAKERY

Entrees are served with choice of soup or house salad. Choose a specialty soup or Caesar salad for 2.00 more.

Pasta

Fettuccine Alfredo- Tossed with cream, parmesan cheese and butter.....14.95

Fettuccine Quattro Formaggio- Fettuccine tossed in a cream sauce with a four cheese blend.....15.95

Beef Ravioli Marinara- Ravioli stuffed with ground beef served in our marinara sauce.....14.95

Cheese Ravioli al Burro- Ravioli stuffed with cheese served in a butter sauce.....14.95

Gnocchi Pesto Sauce- Potato dumplings served in a olive oil, basil, and parmesan cheese sauce.....16.95

Gnocchi alla Sorrentina- Potato dumplings served in a blend of pesto and tomato sauce with mozzarella and parmesan cheese.....16.95

Rigatoni Broccoli Garlic and Oil- Served in a garlic and oil sauce with broccoli.....14.95

Rigatoni Vodka- Prosciutto, garlic, red onions, vodka, and parmesan cheese in a tomato-cream sauce.....16.95

Linguini Primavera- Fresh tomato basil sauce with broccoli, zucchini, carrots, green beans and spinach.....15.95

Penne alla Siciliana- Garlic, bacon, and oven roasted eggplant in a fresh tomato basil sauce14.95

Penne Amatriciana- Served with garlic, bacon, sausage, and parmesan cheese in a fresh tomato sauce.....14.95

Spaghetti Garlic and Oil- Served in a garlic and olive oil sauce.....12.95

Spaghetti alla Puttanesca- Served with garlic, olives, capers, red peppers, and anchovies in a fresh tomato basil sauce.....14.95

Spaghetti and Meatballs or Meat sauce- Served in our house tomato sauce with a choice of meatballs or meat sauce.....13.95

Spaghetti Bolognese- Served in a tomato and cream sauce with mushrooms, beef, and parmesan cheese..... 15.95

Spaghetti House Tomato or Marinara - Served with our bare house tomato sauce or add garlic and basil.....13.95

Capellini Pomodoro- Served with garlic and olive oil in fresh tomato basil sauce.....13.95

Pasta Shells Gorgonzola- Served with mushrooms, green peas, and parmesan cheese in a cream sauce.....14.95

Sausage and Peppers Arrabbiata - Italian sausage and roasted peppers in a spicy marinara sauce.....15.95

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

Sides

Sautéed Vegetables.....4.95

Sautéed Broccoli.....4.95

Sautéed Spinach.....4.95

Pasta (choice of sauce).....4.95

Risotto.....4.95

Meatballs or Sausage.....4.95

Mashed Potatoes.....3.95

French Fries.....2.95

Split plate charge 4.00. Includes additional soup or salad.
18 % Gratuity will be charged for parties over 7 people

FRANCOS ITALIAN CONTINENTAL CAFÉ AND BAKERY

Pizza

	10"	14"	18"
Works- Spinach, peppers, onions, mushrooms, olives, pepperoni, sausage, garlic, and meatballs.....	11.95	17.95	22.95
Vegetarian- Spinach, peppers, mushrooms, olives, onions and garlic.....	11.95	17.95	22.95
Meat Lovers- Pepperoni, sausage, meatball, bacon, and ground beef.....	11.95	17.95	22.95
Cheese- Homemade pizza sauce and mozzarella cheese.....	9.95	14.95	18.95

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



Calzone

Cheese- Ricotta and mozzarella cheese.....	11.95
Spinach- Blend of ricotta and mozzarella with sautéed spinach.....	12.95
Vegetarian- Spinach, peppers, mushrooms, onion, and olives.....	13.50
Meat- Pepperoni, sausage, meatball, and ground beef.....	13.95



Beverages

Soft Drinks- Coke, Diet Coke, Sprite, Lemonade, Root Beer.....	1.95	Iced Tea	2.75
Arnold Palmer	3.00	Shirley Temple	3.00
Milk	2.50	Chocolate Milk	3.00
Coffee/Hot Tea	2.75	Cappuccino	4.50
		S. Pellegrino	4.75
		Espresso single 3.50 double 5.00	

Dessert

Ask your server about our delicious homemade desserts!

Split plate charge 4.00. Includes additional soup or salad.
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Baked Dishes

Chicken Parmigiana- Breaded chicken breast baked with mozzarella and parmesan cheese in our house tomato sauce.....15.95

Eggplant Parmigiana- Breaded eggplant baked with mozzarella and parmesan cheese in our house tomato sauce.....14.95

Eggplant Rollatini- Rolled eggplant stuffed with ricotta and baked with mozzarella and parmesan cheese in our house tomato sauce.....16.95

Veal Parmigiana- Breaded veal baked with mozzarella and parmesan cheese in our house tomato sauce.....17.95

Shrimp Parmigiana- Breaded shrimp baked with mozzarella and parmesan cheese in our house tomato sauce.....18.95

Seafood

Flounder Oreganata- Sautéed in garlic and oil and baked with bread crumbs and parmesan cheese.....16.95

Salmon Tomato Basil- Fresh tomato, garlic, basil sauce served over capellini.....18.95

Salmon Piccata- Lemon-butter white wine sauce with capers served over capellini.....18.95

Tilapia Francaise- Sautéed in a lemon-butter sauce with shrimp served over capellini.....18.95

Shrimp and Scallops Tomato Basil- Sautéed in a tomato garlic-basil sauce and served over fettuccine.....22.95

Linguini Pescatore- Mussels, Clams, Shrimp, Sea Scallops, and Calamari in a fresh tomato basil sauce.....21.95

Meat Lasagna- Layered pasta with ground beef, ricotta, and mozzarella in our house tomato sauce.....15.95

Stuffed Shells- Large pasta shells stuffed with ricotta baked with mozzarella and parmesan cheese in our house tomato sauce.....12.95

Beef Cannelloni- Crepes stuffed with spinach and beef baked with mozzarella and parmesan cheese in our house tomato sauce.....15.95

Stuffed Manicotti- Crepes stuffed with ricotta and baked with mozzarella and parmesan cheese in our house tomato sauce.....14.95

Pasta Sampler- Stuffed shells, meat lasagna, beef cannelloni, and stuffed manicotti baked together.....15.95

Seafood Alfredo- Sea scallops and shrimp served over fettuccine in our homemade Alfredo sauce.....22.95

Linguini White Clams- Clams sautéed in a garlic, olive oil, and white wine sauce.....19.95

Shrimp Scampi- Sautéed in a lemon garlic-butter white wine sauce.....19.95

Cioppino- Shrimp, scallops, mussels, clams, fish, and calamari in a lobster broth with vegetables and garlic.....24.95

Crispy Crab Cakes- Served with a fresh tomato salad with red onions, roasted red peppers, olives, and basil.....18.95

Split plate charge 4.00. Includes additional soup or salad.
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Meat

Lamb Shank- Braised in a red wine rosemary demi-glace served over fettuccini.....21.95

Veal

Veal Marsala- Served with mushrooms in a Marsala wine sauce.....20.95

Veal Piccata- Served in a lemon-butter white wine sauce with capers.....20.95

Veal Rollatini Gorgonzola- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce.....22.95

Veal Saltimbocca- Sautéed in a wine sauce with prosciutto, spinach, mozzarella.....22.95

Veal Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in sherry garlic marinara sauce.....20.95

Veal Milanese- Breaded, pan fried, and served with mashed potatoes and a side of marinara sauce.....19.95

Veal Chasseur- Sautéed in mushrooms, and shallots, in a tomato white wine sauce.....20.95

Chicken

Chicken Marsala- Served with mushrooms in a Marsala wine sauce.....15.95

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

Chicken Rollatini Gorgonzola- Stuffed with prosciutto, spinach, and mozzarella in a mushroom-gorgonzola cream sauce.....19.95

Chicken Caccitore- Chicken breast with fresh tomatoes, mushrooms, peppers, olives, and capers.....15.95

Chicken Saltimbocca- Chicken breast sautéed in a sherry wine sauce and topped with prosciutto, spinach, and mozzarella.....19.95

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.....20.95

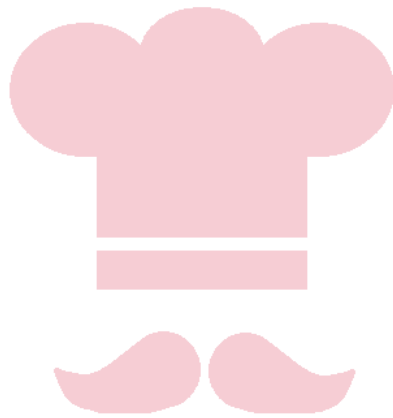
Chicken Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in a marinara sauce.....19.95

Chicken Milanese- Breaded and pan fried chicken breast garnished with fresh tomatoes, red onions, roasted red peppers, black olives and basil.....14.95

Chicken Chasseur- Sautéed mushrooms, and shallots, in a tomato white wine sauce.....15.95

Chicken Scarpariello- Sautéed with green peppers, sausage, and potatoes in a garlic wine sauce.....16.95

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