

Soup & Salad

Zuppa Del Giorno (Soup of the Day)

Small Bowl 2.75 Large Bowl 3.75

Pasta E' Fagioli

A homemade blend of pinto beans & pasta in a hearty broth. 3.75

Antipasto Salad

Salami, ham, cheese, olives, peppers, tomatoes and lettuce with Italian dressing. 7.95

Insalata Con Gorgonzola

Chopped iceberg & romain lettuce with baby spinach tossed with thinly sliced New York sirloin, crumbled blue cheese, walnuts, tomato, cucumber and red onion in a raspberry balsamic vinaigrette. 11.95

Caesar Salad

Classic Caesar with crisp romaine and our special dressing tossed with croutons & parmesan cheese. 7.95
With sliced chicken breast 9.95

Insalata Rossa (Red Tomato Salad)

Tomato, red onions, olives and cucumbers marinated with olive oil & Italian herbs. 7.95

Mozzarella Pomodoro Di Capri

Fresh sliced tomato and fresh buffalo mozzarella topped with olive oil, basil and balsamic vinegar. 8.95

Appetizers

“Arancini Di Riso”

Breaded Italian rice balls stuffed with ground veal, pork & sausage, peas and Italian herbs. Topped with Franco's famous Bolognese sauce. 7.95

“A Mafia Classic. It's to die for!!”

Mussels Alla Taverna

Fresh steamed mussels in a spicy tomato sauce. 7.95

Trippa

Tripe sautéed in olive oil, garlic, mushrooms, onions, crushed hot pepper in a fresh tomato sauce. 7.95

Brushchetta

2 slices of fresh Italian bread toasted with tomato, basil, olive oil, garlic and mozzarella cheese. 5.95

Roasted Red Peppers con Formaggio

Roasted red peppers tossed with olive oil, fresh garlic and served with wedges of Fontinella cheese. 8.95

Antipasto Misto di Calabrese

An assortment of parma prosciutto, calabrese salami, genoa salami, Italian cheese, roasted red peppers & artichoke hearts. Serves two. 11.95

Marinated Octopus Salad

Tender chunks of octopus with sliced celery, mushrooms, onions, tomatoes and cucumbers in an olive oil oregano vinaigrette. 10.95

Marinated Seafood Platter

Charbroiled jumbo shrimp and tender calamari over our famous octopus salad. Serves two people. 16.95

Fried Calamari

Fresh squid fried and served with lemon wedges and ammoglio sauce. 7.95
Calamari di Lemone (Topped with a lemon sauce) 8.95

Shrimp Alla Domenico

Breaded jumbo shrimp sautéed in a white wine lemon butter sauce. 8.95

Sausage & Hot Peppers

Hungarian hot and mild peppers sautéed with homemade Italian sausage and sliced potatoes in olive oil and garlic. 9.95

Francesco's Pasta Specialties

Spaghetti (The Best in Town)

Your choice of pasta noodles topped with our famous tomato or meat sauce. 10.95
With Italian sausage or two meatballs 2.50 extra

Fettuccini Bolognese Con Piselli (Franco's Classic)

A hearty meat sauce with ground sausage & veal with a touch of cream fresh peas tossed with fettuccini pasta. 11.95

Penne Alla Domenico

Prosciutto, chopped mushrooms, peas, pinch crushed hot pepper in our famous meat sauce with Italian cheeses tossed with penne pasta. 12.95

Penne Salmone Alla Vodka

Tender chunks of Norwegian salmon, jumbo shrimp and fresh peas flambéed with vodka in a marscapone cheese tomato cream sauce tossed with penne pasta and parmesan cheese. 14.95

Fettuccini Alfredo

Prepared in imported cheeses. 10.95
With char broiled julienne chicken breast. 12.95

Meat or Cheese Ravioli

Large pasta pillows filled with ground veal or ricotta cheese topped with your choice of Francesco's meat sauce or tomato sauce. 11.95

Casalinga

Penne pasta tossed with our famous meat sauce, topped with ground Italian sausage and baked with mozzarella cheese. 12.95

Penne Con Vedura Carrettiera

Mixed vegetables sautéed in oil and garlic with fresh tomatoes and basil over penne pasta. 12.95

Eggplant Parmigiana

Breaded eggplant topped with homemade meat or plain sauce and baked with mozzarella cheese, with side of pasta. 11.95

Francesco's Marinara

A delicious fresh tomato, garlic, basil and caper sauce served on your favorite pasta. 10.95

Pasta Alla Marinara (Fruitti di Mare)

Jumbo shrimp, scallops, mussels, calamari & clams sautéed in Francesco's marinara sauce tossed with fettuccini pasta. 16.95

Seafood Fettuccini

Chopped jumbo shrimp and scallops sautéed with onions and sweet red pepper in a sherry cream wine sauce. 15.95

Penne Di Mare

Jumbo shrimp, lobster meat & crab meat sautéed in a white wine lobster cream sauce tossed with penne pasta & parmesian cheese. 16.95

Linguini with Clam Sauce (red or white)

A classic prepared with your choice of a red tomato sauce or an oil, garlic & butter sauce. 12.95

Penne Chianti

Spicy ground Italian sausage sautéed with garlic, basil & olive oil. Finished with a touch of Chianti wine and tossed in marinara sauce with penne pasta and freshly grated Fontinella and mozzarella cheese. \$12.95

Penne Alla Ciccarelli

Dino's favorite! Fresh sliced zucchini, hot peppers, chopped red onions and mushrooms in a spicy tomato sauce tossed with penne pasta. 12.95

Linguini alla Lucca

Julienne grilled chicken breast sautéed with baby spinach, pine nuts & mushrooms in a white wine lemon butter sauce tossed with linguini pasta & parmesian cheese. 13.95

All above pasta entrees include soup or salad.

Homemade Pasta Specialties

Lasagna

Homemade pasta layered with rich ricotta cheese, ground sausage & veal, meat sauce, mozzarella & parmesian cheese. 11.95

Lobster Ravioli

Homemade saffron ravioli stuffed with fresh lobster meat, marscapone cheese & Italian herbs. Topped with sautéed jumbo shrimp in a lobster cream sauce. 15.95

Manicotti

Homemade pasta stuffed with ricotta & parmesian cheese, Italian herbs, baked with fresh mozzarella cheese. 11.95

Francesco's Cannelloni

Homemade pasta stuffed with meat, cheese, Italian herbs, topped with meat sauce and baked with mozzarella cheese. 11.95

Pollo Cannelloni

Homemade spinach pasta stuffed with ground chicken, cheese, Italian herbs topped with a tomato sauce and baked with mozzarella cheese. 11.95

Gnocchi (Homemade)

With meat sauce or plain tomato sauce. 11.95
With palomino sauce. (a rich creamy tomato sauce) 12.95

Tortellini Palomino con Piselli

Homemade tortellini pasta stuffed with ricotta cheese and Italian herbs. Tossed in a creamy tomato sauce with fresh peas. 12.95

All above entrees include soup or salad.

Chicken Entrees

Pollo Piccante

Sautéed chicken breast with mushrooms in a white wine lemon butter sauce with side of pasta. 13.95

Pollo Mamma Assunta

Sautéed chicken breast with artichokes and mushrooms with a white wine lemon butter sauce with side of pasta. 14.95

Pollo Marsala

Sautéed chicken breast with mushrooms and marsala wine with side of pasta. 13.95

Pollo Parmigiana

Breaded chicken breast topped with homemade sauce and melted mozzarella cheese with side of pasta. 13.95

Pollo Florentine

Sautéed chicken breast in oil, garlic and Italian herbs with spinach and mushrooms in a light wine parmesan cream sauce with side of pasta. 13.95

Franco Pollo

Sautéed chicken breast with green peppers, onions and mushrooms in a light sherry sauce with side of pasta. 13.95

Pollo Foresta

Sautéed chicken breast with sun dried tomatoes, wild mushrooms & artichokes in a Madeira wine Sauce with side of pasta. 14.95

Pollo Alla Vodka

Tender chicken breast medallions sautéed with mushrooms, prosciutto & scallions. Flambeed with vodka in a tomato Fontinella cheese cream sauce. 14.95

All above entrees includes soup and salad.

Meats & Fish

Vitello Scallopini

Sautéed medallions of veal in a tomato, bell red pepper, mushroom sauce with a splash of wine with side of pasta. 16.95

Vitello Parmigiana

Breaded tender veal topped with homemade sauce and melted mozzarella cheese with side of pasta. 16.95

Vitello Piccante

Sautéed medallions of veal with mushrooms in a white wine lemon butter sauce. 16.95

Vitello Siciliano con Peperoni

Breaded veal medallions pan fried and topped with marinated chilled roasted red peppers with side of pasta. 17.95

Vitello Marsala

Sautéed medallions of veal with mushrooms in a marsala wine sauce with side of pasta. 16.95

Vitello Cotrone

Tender veal medallions sautéed with prosciutto, wild mushrooms & scallions. Flambeed in a brandy cotrone cheese cream sauce with side of pasta. 17.95

Vitello Di Bosco

Sautéed medallions of veal with wild mushrooms and spinach in a Barolo wine sauce topped with roasted pine nuts with side of pasta. 17.95

* Domenic's Filet Mignon

8-ounce center cut choice filet mignon char broiled to perfection & topped with sautéed mushrooms in a red wine demy glaze and served with roasted red skin potatoes. 22.95

*Steak alla Francesco

Two thin center cut choice New York steaks char broiled and topped with olive oil, garlic & fresh oregano and served with roasted red skin potatoes with rosemary. 17.95

*Steak Siciliano

Breaded center cut New York steak broiled & served with a side of ammoglio sauce and side of pasta. 19.95

*Bistecca New York Style

Center cut choice New York steak char broiled to perfection and served with roasted red skin potatoes with rosemary. 18.95

Salmone di Scampi

Fresh salmon filet char broiled and topped with sautéed jumbo shrimp in oil and garlic with sun dried tomatoes and scallions in a white wine lemon butter sauce with side of pasta. 17.95

Jumbo Shrimp Scampi

Jumbo shrimp in a lemon butter sauce laced with a splash of wine with a side of fresh vegetables. 15.95

Shrimp alla Domenico

Breaded jumbo shrimp sautéed in a lemon butter white wine sauce with sautéed garden vegetables. 15.95

Sicilian Style Orange Roughy

Breaded orange roughy broiled and served with a side of ammoglio sauce and fresh vegetables. 15.95

Broiled Orange Roughy

Marinated with our own spices and olive oil then char broiled with a side of fresh vegetables. 15.95

Perch Lemone

Fresh perch lightly breaded and topped with a delicious lemon butter sauce. Served with side of pasta. 15.95

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Sides

- Homemade Meatballs 2.50
- Fresh Italian Sausage 2.50
- Sauteed Mushrooms 3.75
- Sauteed Wild Mushrooms & Peas 4.75
- Roasted Red Skin Potatoes 2.75
- Steak Fries 2.50
- Sauteed Shrimp 7.95
- Sauteed Garden Vegetables 2.75
- Sauteed Ripini market price
- Sauteed Spinach 4.95

Beverages

- Coffee or Tea 1.75
- Soft Drinks (free refills) 2.00
- Milk 1.75
- Espresso 2.25
- Cappucino 2.75
- Pelligrino Water (mini) 2.00
- Pelligrino One Liter Bottle 4.75
- Aranciate (Italian orange soda) 2.50

Dolce

Nonna's Homemade Tiramisu (A Classic)

Lady fingers dipped in liqueur espresso, layered with whipped, sweetened marscapone cheese and chocolate shavings. 6.00

"The Best in Town!"

Homemade Cannoli

Homemade cannoli filled with cinnamon cream and shaved chocolate dipped in crushed nuts with powdered sugar. 3.75

Strawberry Cheesecake

New York style cheesecake topped with fresh strawberry sauce. 6.00

Triple Chocolate Cake

Three-layered moist chocolate cake with rich chocolate frosting. 6.00

Tartufo

Chocolate or Lemon. Homemade gelato (ice cream ball) imported from Italy topped with whipped cream. 4.00

Spumoni

Alonosi spumoni ice cream slice. 2.75

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