Francesco's Dinner Menu



574-256-1444

Antipasto

Arincini

\$9.00

Hand formed and baked rice balls, rolled with peas and parmesan.

Bruscetta

\$8.00

Garlic rounds toasted from our homemade bread with an Italian seasoned tomato dipping sauce.

Calamari

\$9.00

Calamari rings accompanied with our homemade cocktail sauce.

Shrimp and Pesto Pizza

\$9.00

Italian flatbread topped with spinachbasil pesto, wilted greens and grilled lime shrimp.

Antipasto Platter

\$12.00

Assorted Italian meats and cheeses, marinated peppers, olives and tomatoes.

Ensalata

Smoked Salmon Salad

\$9.00

Spinach, tossed in olive oil and parmesan, topped with a generous portion of smoked salmon, fontina cheese flakes, cucumber slices and served with a raspberry dressing Romaine lettuce, red onion, croutons and fresh grated parmesan cheese served with our own caesar dressing.

Add strips of grilled chicken breast \$12.00

Zuppa

Pasta Fagioli

Italian Bean and noodle soup.

Cup: \$2.00

Bowl: \$5.00

Pastas

(Choice of: Spaghettini, Linguini or Fettuccini)	
Choice of: Marinara or Alfredo Sauce	\$12.00
Choice of: Clam or Calabrese Sauce, or	\$14.00
Red Sauce with Meatballs	·
<u>Pasta Carbonarra</u>	\$14.00
Spaghetti tossed with parmesan, crispy prosciutto, egg and cracked black pepper.	+42.00
<u>Farfalle</u>	\$12.00
Bow Tie pasta tossed in roasted garlic, peas and olive oil.	
Carne & Pollo	
<u>Veal</u>	\$18.00
With marsala wine, portobello mushrooms, or capers, lemons, and white wine, served with spinache risotto.	
<u>Ribeye Steak - 12oz</u>	\$24.00
Grilled and topped with a warm tomato, scallion, and balsamic vinegar sauce and Gorgonzola crumbles, served with new potatoes, and wild forest mushrooms with a dill cream sauce.	
<u>Mialli</u>	\$19.00
Medallions of pork loin with a cinnamon mango sauce and mashed sweet potatoes.	
<u>Saltimbocca</u>	\$17.00
Sautéed chicken breast with prosciutto, spinach, freas sage and white wine sauce served with garlic mashed potatoes.	
Pesci	
Mediterranean Grouper	\$16.00
Grilled and topped with a fire roasted pineapple/cherry tomato sauce served with a Tuscan bean salad.	
Scallopinni Scampi	\$17.00
Seared shrimp and seascallops with linguini and a creamy alfredo sauce.	
<u>Mare e' Monte</u>	\$17.00
Portobello stuffed ravioli sautéed with shrimp, red onion, and garlic, served with a marsala sauce.	
<u>Fruitti di' Mare</u>	\$15.00
Pasta tubes stuffed with shrimp, crab, scallop and clam, topped with a creamy basil/gorgonzola sauce.	

All entrees are served with a choice of pasta fagioli soup or dinner salad.

Bevande

Coffee, tea, coke products:	\$1.50
Espresso and cappuccino:	\$3.00
San Pellegrino:	\$2.00
Birra (on tap) Budweiser Light:	\$2.50
Birra (domestic)- Bud, Bud Light, Michelob, and Michelob Lite:	\$2.75
Birra (imported) - Peroni, Heineken:	\$3.00

We also offer a complete selection of your favorite cocktails.