

Appetizers

Bruschetta alla Toscana 9.50

Our house bread with chopped tomatoes, garlic and extra virgin olive oil.

Bruschetta alla Siciliana 10

Our house bread topped with a mixture of diced tomatoes, garlic, fresh mozzarella, black olives, and extra virgin olive oil.

Carciofe Siciliana 14

Fresh grilled eggplant, artichoke, zucchini, roasted red peppers, kalamata olives, fresh basil, fresh mozzarella, garlic and a drizzle of olive oil.

Mozzarella Caprice 9

Slices of fresh tomatoes and fresh mozzarella topped with extra virgin olive oil, garlic and basil.

Eggplant Rollatini 11

Fresh breaded eggplant stuffed with a mixture of angel hair pasta, ricotta, parmesan, and mozzarella cheese, topped with marinara and finished with melted mozzarella.

Insalata/Salad

Dressings are homemade: House Italian, Ranch, Caesar, or Parmesan Peppercorn

Large House Salad 8

Caesar Salad 8

Add shrimp \$6 or chicken \$4.50

Greek Salad 11

Insalata Siciliana 13

Romaine lettuce, fresh tomatoes, fresh mozzarella, kalamata olives, roasted red peppers, ham, salami drizzled with pesto sauce and a touch of garlic and olive oil.

Add anchovies for an additional charge 1.75

Gourmet Pizzas

Pizza Alla Caprese 16

Grilled chicken, pesto, fresh tomato, fresh mozzarella.

Margherita 15

Peeled tomatoes, extra virgin olive oil, mozzarella, basil and oregano.



Bruschetta alla Toscana

Cozze Al Vino Bianco 13

Mussels, sautéed with garlic, white wine, fresh tomatoes and parsley in a lemon butter sauce.

Mozzarella Cheese Sticks 8.50

Fresh Breaded Calamari 9.50

Cheese Pizza 10

Extra toppings 1.50 each

Ask your server for our selection of fresh toppings



House Salad

Soup (Bowl) 6.50

Ask server for today's selection

Spinach Pizza 16

Ricotta and mozzarella cheese with spinach topping and a drizzle of olive oil and garlic.

Chef Francesco's **Artisan Entrees**

Chef Francesco offers a variety of selections for your dining pleasure.

All entrees include a house salad and homemade Italian bread.

Please alert us of any dietary restrictions upon ordering.

Ravioli di Baronessa 23

"Our most sought after feature "

Jumbo lobster stuffed Ravioli tossed with crab meat (*no imitation*) and simmered in a creamy, Pink Alfredo sauce.

Add scallops or shrimp 6

Ravioli di Gennaio 21

Ravioli filled with Ricotta cheese, sautéed with Tiger shrimp, spinach, mushrooms, roasted red pepper and diced tomatoes in a creamy, authentic Alfredo.

Add scallops 6

Ravioli di Granchio 23

Ravioli stuffed with Maryland crab and sautéed with fresh Tiger shrimp in your choice of sauce: Marinara, Spicy Marinara, Pink Alfredo, or Alfredo.

Add scallops 6

Ravioli Ripieni 20

Ravioli stuffed with ricotta cheese, sautéed with ham, mushrooms, peas, and sun-dried tomatoes and simmered in a creamy, Pink Alfredo sauce.

Add homemade meatballs or Italian sausage 5

Seafood Cannelloni 26

Tubular pasta stuffed with lobster, shrimp, and scallops, topped with Tiger shrimp and sprinkled with fresh crab meat and served in your choice of sauce: Marinara, Spicy Marinara, Creamy Alfredo or Pink Alfredo.

Sogno Cremoso 21

Chicken and spinach stuffed cannelloni in a creamy, dreamy Alfredo sauce, sautéed with fresh baby spinach, topped with grilled chicken breast, and then baked to a bubbly perfection with melted mozzarella.

Cannelloni di Francesco 25

Tender veal stuffed cannelloni simmered with ham, peas, and mushrooms in a creamy, authentic Gorgonzola/Alfredo sauce.

Add sun-dried tomatoes 2.25

Manicotti Florentine 20

Stuffed shells filled with ricotta cheese, topped with grilled chicken breast, mushrooms, roasted red peppers, and spinach and simmered in a creamy Alfredo sauce.

Manicotti alla Primavera 20

Tubular pasta stuffed with ricotta cheese, sautéed with fresh spinach, broccoli, and mushrooms delicately tossed in your choice of sauce: Marinara, Alfredo, or Pink Alfredo.

Add homemade meatballs or Italian sausage 5

Tortellini Bolognese 20

Meat stuffed Tortellini sautéed with ham, mushrooms, Italian sausage, sun-dried tomatoes and peas, then delicately tossed in a creamy Bolognese sauce.

Add homemade meatballs 5

Pasta Sovranita 20

Chef's Personal Favorite!

Fresh chicken breast, bacon and Italian sausage sautéed with minced garlic and sun-dried tomatoes in a **creamy sweet marsala wine sauce** tossed with your choice of pasta.

Add homemade meatballs 5

Veal Estate 24

Veal cutlet sautéed with mushroom, artichokes, sun-dried tomatoes, and spinach in a pink Alfredo sauce topped with fresh gorgonzola cheese.

For a lighter fare, Francesco also offers

Flaky-Soft Fresh Fish Filets

Served with your choice of pasta

Mahi-Mahi 23

Chilean Mahi-Mahi filet sautéed with roasted garlic and extra-virgin olive oil, artichokes, red roasted peppers, diced tomatoes, fresh basil, and gourmet Italian seasonings.

Tilapia 24

Tilapia filet sautéed with fresh garlic, roasted red peppers, mushrooms, capers and fresh basil in a creamy lemon butter wine sauce.

Chilean Sea Bass 27

Chilean Sea bass filet sautéed with capers, diced tomatoes, fresh basil, and roasted red peppers and simmered in a white wine, lemon butter sauce.

All features created by our Chef

Pasta

Served with house salad and your choice of pasta unless specified.

(Capellini, Fettuccine, Linguine, Penne, Spaghetti, Wheat Penne, or Gluten-free Penne)

Dressings are homemade: House Italian, Ranch, Caesar, or Parmesan Peppercorn

With Meat Sauce 15

With Meatballs 16

With Italian Sausage 16

Lasagna 16

Grilled Chicken Tortellini or Fettuccine 18

Grilled chicken, sun-dried tomatoes, mushrooms, artichokes, fresh diced tomatoes, simmered in Alfredo sauce.

Tortellini alla Panna 16

Cheese tortellini, ham, and peas in a creamy Alfredo sauce.

Ravioli Con Carne 16

Meat stuffed ravioli topped with meat sauce.

Add to any Entree: Chicken 4.50 Scallops 6.00

Shrimp 6.00 Broccoli 4.00

Alfredo 15

Cheese Ravioli 15

Gnocchi (with meat sauce) 16

Pasta Carbonara 15

Onions and bacon simmered in our secret homemade cream sauce.

Penne All Vodka 15

Penne tossed in our creamy pink vodka sauce.

Pasta Puttanesca 17.99 ★★★★★

Grilled chicken breast, sautéed onions, capers and black olives simmered in a spicy marinara sauce.
Add Anchovies 1.50

Pesce/Seafood

Shrimp Fettuccine Alfredo 18.99

Gioia del Mare 22.99

Scallops, shrimp, clams and mussels in an authentic Marinara sauce.

Contessa di Crema 18.99

Scallops and shrimp in a pink Alfredo sauce.

Pesci Felici al Verde 19.99

Scallops and clams seared with butter and finished with creamy pesto sauce served over pasta.

Linguini with Clams 18.99

Red or white sauce.

Shrimp Scampi 18.99 ★★★★★

Add fresh tomatoes for 1.50

Pollo/Chicken

Served with house salad and your choice of pasta unless specified.

(Capellini, Fettuccine, Linguine, Penne, Spaghetti, Wheat Penne, or Gluten-free Penne)

Dressings are homemade: House Italian, Ranch, Caesar, or Parmesan Peppercorn

Chicken Parmigiana 17.99

Chicken breast topped with tomato sauce and melted mozzarella.

Chicken Francese 18.99

Chicken breast egg-battered and simmered in a lemon butter wine sauce.

Chicken Marsala 17.99

Chicken breast sautéed with mushrooms in a **creamy sweet marsala wine sauce.**

Chicken Cacciatore 18.99

Chicken breast, mushrooms, onions and green peppers in a marinara sauce.

Chicken Picata 17.99

Chicken breast and capers in a lemon butter wine sauce.

Chicken Francesco Famoso 18.99 ★★★★★

Chicken breast sautéed with roasted red peppers, artichokes, and garlic in extra virgin olive oil and rosemary.

★★★★★ denotes House Specialties

Vegetarian

Served with house salad and your choice of pasta unless specified.

(Capellini, Fettuccine, Linguine, Penne, Spaghetti, Wheat Penne, or Gluten-free Penne)

Dressings are homemade: House Italian, Ranch, Caesar, or Parmesan Peppercorn

Eggplant Parmigiana 16.99

Hand breaded eggplant topped with tomato sauce and melted mozzarella.

Gnocchi with Spinach 16.99

Italian style potato dumplings with sautéed spinach in our creamy pink Alfredo sauce.

Vegetarian Capellini 16.99

Artichokes, mushrooms, black olives, tomatoes, sun-dried tomatoes in garlic and oil.

Quattro Giardini 16.99

Artichokes, chopped eggplant, roasted red peppers and fresh tomatoes sautéed with onions, garlic, and extra virgin olive oil, served over pasta.

Ditello/Deal

Served with house salad and your choice of pasta unless specified.

(Capellini, Fettuccine, Linguine, Penne, Spaghetti, Wheat Penne, or Gluten-free Penne)

Dressings are homemade: House Italian, Ranch, Caesar, or Parmesan Peppercorn

Veal Parmigiana 18.99

Veal cutlet hand-breaded and topped with meat sauce and melted mozzarella.

Veal Picata 18.99

Veal cutlet and capers simmered in a white wine lemon butter sauce.

Veal Saltimbocca 18.99

Veal cutlet sautéed in a white wine sauce and topped with prosciutto and melted fresh mozzarella.

Veal Marsala 18.99

Veal cutlet sautéed with mushrooms in a **creamy sweet marsala sauce**.

Sides

Side of Sausage 5.00

Side of Meatballs 5.00

Sautéed Spinach & Garlic with Olive Oil 4.50

Mixed California Veggies & Garlic with Olive Oil 4.50

Beverages 2.50

Coke | Diet Coke | Pink Lemonade | Sprite
Coffee | Unsweetened Tea **Free Refills**

Milk | Chocolate Milk

Pellegrino Sparkling Mineral Water 4.00

Cappuccino 4.00

Espresso 2.50

Domestic Bottled Beer 3.75

Bud Lite | Michelob-Ultra | Yuengling

Imported Bottled Beer 4.50

Moretti | Moretti LaRossa | Peroni | Stella Artois

Children's/Bambini Menu

Available for ages 10 and under.



Francesco con Nonna Gaetana

*There will be an additional charge of \$4.00 for GUESTS who wish to share.

**For groups of six (6) or more, 20% gratuity may be added to check.

***Please use caution when eating kalamata olives or shelled seafood.

Desserts

Signature Cannoli *Best in the House!* 6.00
Francesco's own recipe- Homemade cream with chocolate chips, then stuffed into a crispy pasty shell.

Tanti Cioccolati 8.00
Warm chocolate cake with a pool of hot fudge in the center, then piped with signature cannoli cream. Dusted with powdered sugar.

Limoncello Marscapone 6.00
Soft spongy cake with Marscapone cream and a light delicate lemon flavor.

Four Layer Black Tie Chocolate Mousse Cake 6.00
Four layers of chocolatey goodness-chocolate graham cracker crust, chocolate fudge, milk chocolate mouse, whipped cream and lightly dusted with cocoa powder.

Tira Mi Su 6.00
Lady fingers dipped in espresso and layered with marscapone cream and dusted with cocoa powder.

New York Style Cheesecake 6.00
Scrumptious piece of fluffy cheesecake baked with a graham cracker crust.

Gelato 4.00
Spumoni, Caramel, Pistachio, Vanilla, Chocolate

Summertime Sorbet 4.00
Peach, Lemon, ask about our seasonal flavor(s)

Cappuccino 4.00

Espresso 2.50



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Monday - Thursday 10:30 a.m. - 10 p.m.

Friday & Saturday 10:30 a.m. - 11 p.m.

Sunday 10:30 a.m. - 10 p.m.

Lunch 10:30 a.m. - 4 p.m.

Dinner starts at 4 p.m.