

HOUSE WHITE WINES

WHITE ZINFANDEL – PIESPORTER
CHARDONNAY – PINOT GRIGIO

HOUSE RED WINES

MONTEPULCIANO D'ABRUZZO
LAMBRUSCO – CHIANTI
FORTISSIMO – MERLOT – CABERNET SAUVIGNON

\$5.75 GLASS \$13.95 ½ LITER \$23.95 LITER

WHITE WINE

GLASS BOTTLE

WHITE ZINFANDEL, SUTTER HOME, *California* \$6.00 \$24.00
A bluish, slightly sweet wine with strawberry and watermelon flavors.

WHITE MERLOT, SUTTER HOME, *California* \$6.00 \$24.00
Fresh, fruity aromas of cherries with ripe berry flavors.

SEMI-DRY RIESLING,
CHATEAU GRAND TRAVERSE, *Michigan* \$7.00 \$28.00
A slightly sweet Riesling from the Old Mission Peninsula of Michigan.

CHARDONNAY, WILLIAM HILL, *California* \$7.00 \$28.00
Ripe pear, citrus and creamy vanilla flavors integrated with oak spice.

SAUVIGNON BLANC, THE CROSSING, *New Zealand* \$32.00
Full-bodied and full fruit crisp accent.

SAUVIGNON BLANC, GIESEN, *New Zealand* \$7.00 \$28.00
Characteristic Sauvignon pungency of grapefruits and gooseberries.

CHARDONNAY, RUFFINO, *Tuscany* \$7.00 \$28.00
Complex, fruit aromas and delicate flavors of fig and honey.

MOSCATO D'ASTI, MIA DOLCEA, *Piedmont* \$7.00 \$28.00
Crisp, aromatic and refreshingly sweet with flavors of peach and honey.

GAVI DI GAVI, BANFI, *Piedmont* \$32.00
Crisp and refreshing with lemon and pear flavors with an almond finish.

PINOT GRIGIO, RUFFINO, *Italy 'Great Buy'* \$7.00 \$27.00
Floral nose with delicate aromas of fig and lovely honeysuckle fruit.

PINOT GRIGIO, SANTA MARGHERITA, *Italy* \$42.00
Dry, full-bodied with a spicy bouquet, crisp character and firm structure.

RED WINES

GLASS BOTTLE

MERLOT, J. LOHR, *California* \$6.00 \$24.00
Black cherry and blackberry fruit are framed with chestnut oak note to complement the flavors.

MERLOT, 14 HANDS, *Washington* \$6.00 \$24.00
Aromas of blackberries and black cherries with notes of cocoa and toast.

RED BLEND, STAGIS LEAP HANDS OF TIME, *Napa* \$44.00

MERLOT, RODNEY STRONG, *Sonoma* \$32.00
Ripe and plumb with aromas of chocolate and honey cherry.

MERLOT, HOB NOB, *France* \$7.00 \$28.00
Black cherry fruit is framed with chestnut and oak note to compliment the flavor.

APOTHIC RED BLEND, *California* \$8.00 \$32.00
A blend of Zinfandel, Cabernet and Merlot - a plush, velvety wine with a slightly sweet finish.

CABERNET
SAUVIGNON, STERLING, *Central Coast* \$8.00 \$32.00
Rich, black cherry, plum and currant aromas and flavors.

CABERNET SAUVIGNON, LOUIS MARTINI, *Napa* \$9.00 \$36.00
Powerful and supple with complex flavors of ripe berry, black cherry and toasty oak.

CABERNET SAUVIGNON, DUCKHORN DECOY, *Napa* \$42.00
A mild red currant bouquet with a hint of dried cranberry. Medium bodied, very nicely balanced, and smooth.

TENACIOUS, CELANI, *Napa* \$82.00
A bouquet of plum blossoms, and a great taste with notes of tea and chocolate.

CABERNET SAUVIGNON, JOSEPH PHELPS, *Napa* \$72.00
Exhibits density on the palate with layered black fruit flavors, an underpinning of supple tannin and firm acidity.

RED WINES

GLASS BOTTLE

CABERNET SAUVIGNON, GHOST PINES, *Napa* \$11.00 \$42.00
Displaying admirable blueberry and black currant fruit intermixed with an underlying floral component.

MALBEC, DON GASCON, *Argentina* \$28.00
A full-bodied wine, fruity with a spicy finish.

SIENA, FERRARI CARANO, *Sonoma* \$42.00
Delicious aromas of cherries, blackberries and currants complemented by sweet vanilla oak and caramel.

PINOT NOIR, MARK WEST, *California* \$32.00
Ripe black cherries and blackberries with a smooth finish.

PINOT NOIR, HOB NOB, *France* \$8.00 \$32.00
Vibrantly fruity with aromas of ripe black cherry and cinnamon.

ZINFANDEL, TERRA D'ORO DEEVER VINEYARD -
100 YEAR OLD VINES, *Amador* \$42.00
Spicy, cherry and raspberry fruit aromas with concentrated, jammy, peppery ripe berry fruit flavors.

ITALIAN RED WINES

GLASS BOTTLE

CHIANTI CLASSIC AZIANO, RUFFINO, *Tuscany* \$8.00 \$32.00
Delicate bouquet of black cherry, chocolate and tobacco with intense flavors.

CHIANTI CLASSICO
RISERVA DUCALE, RUFFINO, *Tuscany* \$11.00 \$44.00
Brilliant garnet red in color with a velvety warm body and penetrating bouquet of spice and leather.

CHIANTI CLASSICO RISERVA, BANFI, *Tuscany* \$36.00
Supple, medium-full-bodied, richly flavored and well balanced.

CHIANTI CLASSICO
RISERVA, TENUTA MARCHESE, *Antinori* \$42.00
A complex riserva with deeply fruited bouquet of cherries and fresh red fruit with spicy, peppery notes.

ROSSO DI MONTALCINO, BANFI, *Tuscany* \$38.00
A baby Brunello with pretty plum and cherry character.

BRUNELLO DI MONTALCINO, BANFI, *Tuscany* \$80.00
Rich, round, velvety and intensely aromatic.

BRANCIA TRE, ROSSO, *Tuscany* \$32.00
A Super-Tuscan red blend of Sangiovese, Merlot and Cabernet - a big wine aged in French oak.

BARBARESCO, BATASIOLO, *Piedmont* \$60.00
Concentrated black cherry, currant and plum flavors.

VALPOLICELLA RIPASSO, BERTANI, *Veneto* \$8.00 \$32.00
Dried cherry and tobacco flavors combined with complex truffle nuances.

AMARONE, LUIGI RIGHETTI, *Veneto* \$12.00 \$48.00
Rich, juicy fruit flavor, jammy and warm, so fruity that it almost shows an edge of sweetness.

AMARONE, TOMMASI, *Veneto* \$80.00
Complex, smooth, full bodied, lots of cherry notes and plum.

AMARONE, BERTANI, *Veneto* \$70.00
Nicely aged with nutty flavors and a load of fruit flavors.

MONTEPULCIANO
D'ABRUZZO, CAPESTRANO, *Abruzzo* \$6.00 \$24.00
Intense, and aromas of black cherry, blueberry, plum, carob and violet followed by pleasing aromas of walnut-husk.

CHAMPAGNE & SPARKLING WINES

ASTI, MARTINI & ROSSI, *Italy* SPLIT \$6.00 \$24.00
Italy's famous sparkling wine is semi-sweet and full of fruit.

PROSECCO BRUT, MASCHIO, *Veneto* SPLIT \$6.00 \$22.00
A dry champagne from Italy with toasty aromas.

CHAMPAGNE,
MOET & CHANDON WHITE STAR, *France* \$65.00
A soft champagne, well balanced and harmonious with aromas of warm toast and gingerbread.

SERENA, MOSCATO DI ASTI RED, *Sicily* \$28.00
A slightly fizzy, sweet and fruity red wine.



Da Francesco's
Italian Cuisine and Taverna

If you can't finish the bottle, we will cork it for you, and you can take it.

Lunch Menu

APPETIZERS

DOMENIC'S EGGPLANT STACK 7.95

Fresh sliced, breaded eggplant layered with fresh tomato, buffalo mozzarella and basil then drizzled with a balsamic vinegar reduction.

“ARANCINI DI RISO” 6.95

Breaded Italian rice balls stuffed with ground veal, pork and sausage, peas and Italian herbs. Served with Franco's famous Bolognese sauce. *“A Mafia Classic. It's to die for!”*

CALAMARI LEMONE 8.95

Fried calamari topped with a lemon butter sauce.

SAUSAGE & HOT PEPPERS 8.95

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

FRIED CALAMARI 7.95

Fresh squid fried and served with lemon wedges and ammoglio sauce.

ANTIPASTO MISTO DI CALABRESE 11.95

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

TRIPPA 7.95

Fresh trippa simmered in a spicy tomato sauce.

SOUP AND SALADS

ZUPPA DEL GIORNO (SOUP OF THE DAY) 3.50

Today's soup made from scratch.

SOUP & SALAD COMBO 5.95

Soup of the day and tossed garden salad with choice of dressing. Served with fresh bread basket.

FRANCESCO'S CHOPPED SALAD 7.95

Chopped greens with cucumber, tomatoes, red onion, black olives, feta cheese and julienned char grilled chicken breast with our own traditional italian dressing.

GRILLED SALMON SALAD 8.95

Fresh chopped romaine, iceberg and spinach tossed with red onions, cucumbers, tomatoes, sun dried cherries and roasted pine nuts in a raspberry vinaigrette dressing topped with fresh grilled salmon.

ANTIPASTO SALAD 7.95

Assortment of roasted turkey breast, mozzarella cheese and genoa salami over iceberg and romaine lettuce with cucumbers, onions and tomatoes, black olives and pepperacini. Served with italian dressing.

INSALATA CON GORGONZOLA 10.95

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

CAESAR SALAD 6.95

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

INSALATA ROSSA (RED TOMATO SALAD) 6.95

Tomato, red onions, olives and cucumbers marinated with olive oil and italian herbs.

MOZZARELLA POMADORO DI CAPRI 7.95

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

MARINATED OCTOPUS SALAD 10.95

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

MARINATED SEAFOOD PLATTER 16.95

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

PANNINIS

SICILIAN PANNINI 6.95

Homemade pannini layered with fresh sliced smoked turkey breast, salami, prosciutto, lettuce, tomato, red onion and mozzarella cheese with our special sauce.

ROASTED TURKEY PANNINI 6.95

Homemade pannini layered with fresh sliced roasted turkey breast, mozzarella cheese, roasted red pepper and tomato with a spinach artichoke spread.

DOMENIC'S CHICKEN PANNINI 7.95

Homemade pannini layered with char broiled chicken breast and marinated lettuce, tomato and pepperacini.

MAMMA'S MEATBALL PANNINI (GUIDO'S FAVORITE) 6.95

Pannini layered with homemade sliced meatballs, topped with light homemade tomato sauce and mozzarella cheese.

All panninis served with steak fries.

FRANCESCO'S SPECIALTIES

PASTA SUGO (THE BEST IN TOWN) 8.95

Your choice of pasta noodles topped with our famous meat sauce, or plain tomato sauce.

With Italian sausage or two meatballs 2.50 extra

FETTUCCINI BOLOGNESE CON PISELLI 9.95

A rich meat sauce with ground sausage, beef, touch of cream, italian cheeses and fresh peas tossed with fettuccini pasta.

PENNE ALLA DOMENICO 9.95

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

PENNE SALMONE ALLA VODKA 12.95

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.

FETTUCCINI ALFREDO 9.95

Prepared with imported italian cheeses.

With char broiled julienne chicken breast. 11.95

CASALINGA 10.95

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

PENNE CON VEDURA CARRETTIERA 10.95

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

EGGPLANT PARMIGIANA 9.95

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

PASTA “SOPRANO” (TONY'S FAVORITE!) 11.95

Char broiled julienne chicken breast sautéed with garlic chips, kalamata olives, baby spinach and julienne hot banana peppers in olive oil tossed with penne pasta and topped with parmesan cheese.

PASTA FRUITTI DI MARE 15.95

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

LINGUINI WITH CLAM SAUCE (RED OR WHITE) 11.95

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

PENNE RUSTICA 9.95

Ground Italian sausage sautéed with roasted red peppers, mushrooms, baby spinach, fresh rosemary with a splash of sherry tossed in our famous meat sauce with penne pasta and shredded fontinella cheese.

PENNE SHRIMP FRA DIAVOLO 11.95

Sautéed jumbo shrimp in a spicy chopped roma tomato cream sauce with penne pasta and parmesan cheese.

All above pasta entrees include soup or salad.

**Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

HOMEMADE PASTA SPECIALTIES

MAMMA'S LASAGNA 9.95

Homemade pasta layered with rich ricotta cheese, ground sausage and veal, meat sauce, mozzarella and parmesan.

MANICOTTI 9.95

Homemade pasta stuffed with ricotta, parmesan and italian herbs. Baked with mozzarella cheese.

FRANCESCO'S CANNELLONI 9.95

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

POLIO CANNELLONI 9.95

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

GNOCCHI (HOMEMADE) 9.95

With meat sauce or plain tomato sauce. With palomino sauce (a rich creamy tomato sauce). 10.95

TORTELLINI PALOMINO CON PISEILI 9.95

Tortellini pasta stuffed with ricotta cheese and Italian herb tossed in a creamy tomato sauce with fresh peas.

TORTELLINI PRIMAVERA 10.95

Cheese tortellini tossed with sautéed garden vegetables in a white wine cream sauce with parmesan cheese.

RAVIOLI CON SUGO 9.95

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

All above entrees include soup or salad.

CHICKEN ENTREES

POLLO CARUSO 12.95

Breaded tender chicken breast medallions topped with jumbo shrimp sautéed in a lemon white wine cream sauce with side of pasta.

POLIO PICCANTE 10.95

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

POLIO MARSAIA 10.95

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

POLIO PARMIGIANA 9.95

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

POLIO PISANO 10.95

Tender chicken breast medallions sautéed with wild mushrooms and prosciutto in a sherry wine light cream sauce.

POLIO ALIA VODKA 10.95

Tender chicken breast medallions sautéed with mushrooms, prosciutto and scallions. Flambeed with vodka in a tomato fontinella cheese cream sauce with side of pasta.

All above entrees include soup or salad.

MEAT AND FISH

VITELIO SCALLOPINI 15.95

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

VITELIO PARMIGIANA 14.95

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

VITELLO PICCANTE 15.95

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

VITEILO SICILIANO CON PEPERONI 15.95

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

VITELLO MARSALA 15.95

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

VITEILO COTRONESE 15.95

Tender veal medallions sautéed with wild mushrooms and prosciutto. Flambéed with brandy in a cotronese cheese cream sauce with side of pasta.

* * *

*STEAK ALIA FRANCESCO 16.95

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

*STEAK SICILIANO 17.95

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

*BISTECCA NEW YORK STYLE 17.95

Center cut choice New York strip char broiled to perfection and served with steak fries.

* * *

SALMONE DI SCAMPI 15.95

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

JUMBO SHRIMP SCAMPI 13.95

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

SICILIAN STYLE ORANGE ROUGHY 17.95

Breaded orange roughly with italian bread crumbs and served with a side of ammoglio sauce and served with sautéed garden vegetables.

TRAVERSE CITY SALMON 15.95

Fresh salmon filet char broiled and topped with Traverse City sun dried cherries and walnuts in a porty wine demy glaze. Served with a side of sautéed garden vegetables.

PERCH LEMONE 15.95

Fresh perch lightly breaded and topped with a delicious lemon butter sauce with side of sautéed garden vegetables.

All above entrees include soup or salad.

ASK YOUR SERVER...

We now serve Whole Wheat Pasta and also have a Gluten-Free Menu.