

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.



Dinner Menu

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

SOUP AND SALAD

ZUPPA DEL GIORNO (SOUP OF THE DAY)
Small Bowl 2.75 Large Bowl 4.75

ANTIPASTO SALAD

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

FRANCESCO'S CHOPPED SALAD

Chopped greens with cucumber, tomatoes, red onion, black olives, feta cheese and juilliened chargrilled chicken breast with our own traditional Italian dressing. 9.95

CAESAR SALAD

Classic Caesar with crisp romaine and our special dressing tossed with croutons and 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 and Italian herbs. 7.95

MOZZARELLA POMADORO 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 and sausage, peas and Italian herbs. Topped with Franco's famous Bolognese sauce. 8.95
"A Mafia Classic. It's to die for!"

"DOMENIC'S EGGPLANT STACK"

Fresh sliced breaded eggplant layered with fresh tomato, buffalo mozzarella and basil then drizzled with a balsamic vinegar reduction. 8.95

FRIED CALAMARI

Served with lemon wedges and ammoglio sauce. 8.95

CALAMARI DI LEMONE

Fried calamari topped with a lemon sauce. 8.95

SHRIMP 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

TRIPPA

Fresh trippa simmered in a spicy tomato sauce. 8.95

ROASTED RED PEPPERS CON FORMAGGIO

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

ANTIPASTO MISTODI CALABRESE

An assortment of parma prosciutto, calabrese salamini, genoa salami, Italian cheese, roasted red peppers and artichoke hearts. Serves two. 14.95

MARINATED OCTOPUS SALAD

Tender chunks of octopus with sliced celery, mushrooms, onions, tomatoes and cucumbers in an olive oil oregano vinaigrette. 12.95

MARINATED SEAFOOD PLATTER

Charbroiled jumbo shrimp and tender calamari over our famous octopus salad. Serves two people. 17.95

FRANCESCO'S SPECIALTIES

PASTA SUGO (THE BEST IN TOWN)

Your choice of pasta noodles topped with our famous meat sauce or plain tomato sauce. 12.95
With Italian sausage or two meat balls 2.50 extra

FETTUCCINI BOLOGNESE CON PISELLI (FRANCO'S CLASSIC)

A hearty meat sauce with ground sausage and veal, a touch of cream and fresh peas tossed with fettuccini pasta. 13.95

PENNE ALLA DOMENICO

Prosciutto, chopped mushrooms, peas, pinch crushed hot pepper in our famous meat sauce with Italian cheeses tossed with penne pasta. 13.95

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. 15.95

FETTUCCINI ALFREDO

Prepared in imported cheeses. 12.95
With char broiled julienne chicken breast. 14.95

RAVIOLI CON SUGO

Large pasta pillows filled with ground veal and ricotta cheese topped with your choice of Francesco's meat sauce or tomato sauce. 13.95

CASALINGA

Penne pasta tossed with our famous meat sauce, topped with ground Italian sausage and baked with mozzarella cheese. 13.95

PENNE CON VEDURA CARRETTIERA

Mixed vegetables sautéed in oil and garlic with fresh tomatoes and basil over penne pasta. 13.95

EGGPLANT PARMIGIANA

Breaded eggplant topped with homemade meat or plain sauce and baked with mozzarella cheese, with side of pasta. 13.95

PASTA SOPRANO (TONY'S FAVORITE!)

Tender pieces of chicken breast sauteed with baby spinach, kalamata olives, hot and mild peppers, garlic chips and olive oil tossed with penne pasta and parmesan cheese. 14.95

PASTA FRUITTI DI MARE

Jumbo shrimp, scallops, calamari and clams sautéed in Francesco's marinara sauce tossed with fettuccini pasta. 17.95

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 and crab meat sautéed in a white wine lobster cream sauce tossed with penne pasta and parmesan cheese. 17.95

LINGUINI WITH CLAM SAUCE (RED OR WHITE)

A classic prepared with your choice of a red tomato sauce or an oil, garlic and butter sauce. 14.95

PENNE RUSTICA

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. 14.95

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. 13.95

PENNE SHRIMP FRA DIAVOLO

Sauteed jumbo shrimp tossed in a spicy chopped roma tomato cream sauce with penne pasta and parmesan cheese. 14.95

All above pasta entrees include soup or salad.

ASK YOUR SERVER...

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

HOMEMADE PASTA SPECIALS

MAMMA'S LASAGNA

Homemade pasta layered with rich ricotta cheese, ground sausage and veal, meat sauce, mozzarella and parmesan cheese. 13.95

LOBSTER RAVIOLI

Homemade saffron ravioli stuffed with fresh lobster meat, marscapone cheese and Italian herbs. Topped with sautéed jumbo shrimp in a lobster cream sauce. 13.95

MANICOTTI

Homemade pasta stuffed with ricotta and parmesan cheese, Italian herbs, baked with fresh mozzarella chesse. 13.95

FRANCESCO'S CANNELLONI

Homemade pasta stuffed with meat, cheese, Italian herbs, topped with meat sauce and baked with mozzarella cheese. 13.95

POLLO CANNELLONI

Homemade spinach pasta stuffed with ground chicken, cheese, Italian herbs topped with a tomato sauce and baked with mozzarella cheese. 13.95

GNOCCHI (HOMEMADE)

With meat sauce or plain tomato sauce. 12.95
With palomino sauce (a rich creamy tomato sauce). 13.95

TORTELLINI PALOMINOCON PISELLI

Homemade tortellini pasta stuffed with ricotta cheese and Italian herbs. Tossed in a creamy tomato sauce with fresh peas. 13.95

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. 14.95

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. 14.95

POLLO PARMIGIANA

Breaded chicken breast topped with homemade sauce and melted mozzarella cheese with side of pasta. 14.95

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. 14.95

FRANCO POLLO

Sautéed chicken breast with green peppers, onions and mushrooms in a light sherry sauce with side of pasta. 14.95

POLLO CARUSO

Breaded tender chicken breast medallion stopped with jumbo shrimp sautéed in a lemon white wine cream sauce with side of pasta. 16.95

POLLO ALLA VODKA

Tender chicken breast medallions sautéed with mushrooms, prosciutto and scallions, flambéed with vodka in a tomato Fontinella cheese cream sauce with a side of pasta. 14.95

POLLO PISANO

Tender chicken breast medallions sautéed with wild mushrooms and prosciutto in a sherry wine light cream sauce with side of pasta. 14.95

All above entrees include soup and salad.

MEAT AND FISH

VITELLO SCALLOPINI

Sautéed medallions of veal in a tomato, bell red pepper, mushroom sauce with a splash of wine with side of pasta. 18.95

VITELLO PARMIGIANA

Breaded tender veal topped with homemade sauce and melted mozzarella cheese with side of pasta. 18.95

VITELLO PICCANTE

Sautéed medallions of veal with mushrooms in a white wine lemon butter sauce. 18.95

VITELLO SICILIANO CON PEPERONI

Breaded veal medallions pan fried and topped with marinated sautéed roasted red peppers with side of pasta. 18.95

VITELLO MARSALA

Sautéed medallions of veal with mushrooms in a marsala wine sauce with side of pasta. 18.95

VITELLO COTRONESE

Tender veal medallions sautéed with prosciutto, wild mushrooms and scallions. Flambeed in a brandy cotronese cheese cream sauce with side of pasta. 18.95

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. 18.95

*DOMENIC'S FILET MIGNON

8-ounce center cut choice filet mignon charbroiled to perfection and topped with sautéed mushrooms in a red wine demi-glaze and served with roasted red skin potatoes. 24.95

*STEAK ALLA FRANCESCO

Two thin center cut choice New York steaks charbroiled and topped with olive oil, garlic and fresh oregano and served with roasted red skin potatoes with rosemary. 19.95

*STEAK SICILIANO

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

*BISTECCA NEW YORK STYLE

Center cut choice New York steak charbroiled to perfection and served with roasted red skin potatoes with rosemary. 19.95

SALMONE DI SCAMPI

Fresh salmon filet charbroiled 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

TRAVERSE CITY SALMON

Fresh salmon filer char broiled and topped with Traverse City sun dried cherries and walnuts in a port wine demy glaze with a side of sautéed garden vegetables. 17.95

SHRIMP ALLA DOMENICO

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

SICILIAN STYLE ORANGE ROUGHY

Fresh oranhge roughy with Italian bread crumbs, pan fried and served with sautéed garden vegetables and a side of ammoglio sauce. 17.95

PERCH LEMONE

Fresh perch lightly breaded and topped with a delicious lemon butter sauce with side of sautéed garden vegetables. 17.95

All above entrees include soup and salad.

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