

# Lunch Menu

served from 11 am to 3 pm

{ Lunch Entrees served with choice of House or Caesar Salad }

## MEAT OR VEGGIE LASAGNA 12.25

Meat Lasagna – our old-fashioned Bolognese meat lasagna  
Veggie Lasagna – layers of pasta topped with alfredo sauce, broccoli, peas, spinach and mozzarella cheese

## EGGPLANT PARMIGIANA 11.95

Layer of eggplant rolled and stuffed with ricotta served with side pasta-choice of the chef

## CHICKEN PARMIGIANA 12.25

Lightly breaded chicken topped with pomodoro sauce and mozzarella served with a side of pasta - choice of the chef

## RIGATONI AL PESTO 12.25

Rigatoni in a sauce of basil, pinenuts, garlic, romano cheese, extra virgin olive oil

## ANGEL HAIR WITH MEATBALLS 11.25

Angel hair pasta in our special pomodoro sauce and meatballs

## RIGATONI VODKA WITH BROCCOLI & SUN DRIED TOMATOES 11.25

Sautéed broccoli and sun dried tomatoes finished in a cream vodka sauce

## INSALATA CAPRESE 10.25

Sliced fresh mozzarella, tomato and basil seasoned with extra virgin olive oil

## SALMON SALAD 12.25

Grilled salmon served on a bed of spring mix

## POLLO MILANESE 11.25

Bed of spring mix topped with fried chicken, topped with fresh tomatoes and onions

## STROMBOLI 11.25

Filled with sausage, pepperoni, onions and green peppers

## PIZZA MARGHERITA 10.75

10 inch Margherita pizza

## PIZZA OF THE DAY MARKET PRICE

Gluten Free Pizza and Pasta Available

## PANINI

\*All Panini served with choice of Caesar or House Salad \*

## PANINO CAMPAGNOLO 8.75

Grilled eggplant, roasted red peppers, sun dried tomato, plum tomato and mozzarella with pesto sauce

## PANINO CON POLPETTE 9.95

Homemade meatballs topped with fresh marinara and mozzarella

## PANINO CON POLLO 9.95

Lightly breaded fresh chicken breast topped with fresh marinara and mozzarella

## PANINO CHEF FRANCESCO 10.75

Fresh mozzarella prosciutto crudo and fresh sliced roma tomatoes

## DRAFT BEER

## BOTTLE BEER

5.00

4.50

*Ask your server for selections*

## BEVERAGE

SAN PELLEGRINO - SPARKLING WATER 5.50

ACQUA PANNA - MINERAL WATER 5.50

ESPRESSO 3.75

DOPPIO ESPRESSO 5.25

CAPPUCCINO 5.25

AMERICAN COFFEE 3.25

SODA 3.50

## Chef Francesco Aiello



In Southern Italy, where Chef Francesco Aiello was raised, picking fresh vegetables from locally grown gardens was simply the way of life. The Chef believes freshness is the most important thing. Chef personally works with local farmers to bring the "farm to table" concept to Francesco's Ristorante. Francesco says that in Italy the culture has always been to pick the freshest vegetables and use them in cooking. "Farm to table was simply the way things were done." In keeping with Chef Francesco's most important cooking rule, use only the highest quality ingredients, using the freshest greens add a signature taste to every entrée that he creates. Using really fresh products allows distinctive Italian flavors to shine through. The Chef has introduced "living" greens in Francesco's; several vertical gardens located in the restaurant provide fresh greens in a variety of ways. Through innovation and exploration Chef Francesco is constantly raising the bar for great food at Francesco's Ristorante

# FRANCESCO'S

RISTORANTE • PIZZERIA