

Francesca's
Restaurants

Holiday Menu

\$59.95 per guest, plus tax and gratuity
Includes warm Italian bread with olive oil and parmesan

APPETIZERS
choose three

SALADS
choose one

PASTAS
choose one

ENTRÉES
choose two

SIDES
choose one

DESSERTS
choose one

Wine Pairing Our certified sommelier will pair special wines with your final menu selections **\$20 per guest**

Appetizers (choose three)

POLPETTE DI GRANCHIO

crab cakes served with roasted red pepper aioli

PROSCIUTTO E CARCIOFI

artichokes wrapped with prosciutto

POLENTA CON RAGU E FUNGHI

creamy polenta, wild mushrooms, roasted plum tomatoes, garlic, white wine, truffle oil, and parmesan

BRUSCHETTA CON RICOTTA E POMODORINI

garlic toast with whipped ricotta, basil, and heirloom tomatoes, drizzled with honey and extra virgin olive oil

PROSCIUTTO E CAPESANTE

sea scallops wrapped with prosciutto di parma **add \$5.00 per guest**

CARPACCIO ALLA FRANCESCA

thinly-sliced raw sirloin with capers, tomatoes, mushrooms, lemon, basil, olive oil, and parmigiano **add \$4.00 per guest**

CARPACCIO DI TONNO

thinly-sliced pepper-crust and seared yellowfin tuna with red onion, celery, shallot, kalamata olives, capers, basil, lemon, and aged balsamic vinegar **add \$6.00 per guest**

ANTIPASTI PLATTER (SERVES 4-6 GUESTS)

chef's assortment of imported italian meats and cheeses, marinated olives, and roasted vegetables **\$26.00 each**

Salads (choose one)

INSALATA DELLA CASA

traditional dinner salad with romaine, carrots, cucumbers, and tomatoes with balsamic vinaigrette

INSALATA DI CESARE

classic caesar salad with garlic croutons and parmesan

INSALATA DI RUCOLA

arugula, tomatoes, lemon, olive oil, and parmesan

INSALATA DI ASPARAGI

fresh asparagus with tomatoes and blue cheese, dressed with lemon and olive oil **add \$2.00 per guest**

Pastas (choose one)

RIGATONI ALLE VERDURE

rigatoni pasta sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil and pine nuts in an herb broth

RIGATONI CON MOZZARELLA

rigatoni pasta sautéed with tomato-basil sauce and topped with fresh mozzarella

RAVIOLI AI SPINACI

spinach-filled ravioli with a four-cheese sauce, a touch of tomato sauce, and parmigiano cheese

RIGATONI BOLOGNESE

rigatoni pasta sautéed in tomato meat sauce with carrots, celery, onions, herbs, and parmesan

LINGUINE ALL'ARLECCHINO

linguine pasta sautéed with shrimp, sea scallops, manila clams, garlic, and olive oil in a spicy cherry tomato sauce **add \$6.00 per guest**

CAPPELLACCI ALL'ARAGOSTA

lobster-filled pasta with shallots, fresh tomatoes, and tarragon in a creamy lobster broth **add \$7.00 per guest**

RAVIOLI DI ZUCCA

pumpkin-filled pasta in a brown butter-sage sauce with veal reduction, fresh tomatoes, and shaved parmigiano **add \$5.00 per guest**

Entrées (choose two)

POLLO AL LIMONE

chicken breast, lemon, white wine, capers, and spinach

POLLO ALLA ROMANA

chicken breast, garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

TILAPIA DELLA CASA

tilapia with red onions, mushrooms, roasted peppers, garlic, and white wine

SALMONE CON CAPONATA

roasted salmon with sicilian stewed vegetables of roasted eggplant, zucchini, onion, red and yellow peppers, and pine nuts in a tomato sauce

PESCE ALLO ZAFFERANO

chef's fish of the day with shiitake mushrooms, red and yellow peppers, green onions, and a saffron cream sauce **add \$7.00 per guest**

MAIALE CON ASPARAGI

pan-roasted pork tenderloin medallions with wild mushrooms, asparagus, sun-dried tomatoes, garlic, and white wine

FILETTO CON CARCIOFI E FUNGHI

petite filet mignon medallions with roasted baby artichokes, wild mushrooms, and a light brandy sauce **add \$9.00 per guest**

VITELLO M'BRIACO

roasted veal medallions with wild mushrooms and topped with prosciutto and a light brandy sauce **add \$10.00 per guest**

Sides (choose one)

GRILLED ASPARAGUS WITH CRUMBLED BLUE CHEESE

GRILLED BROCCOLI WITH CHILI FLAKES & GARLIC

SAUTÉED SPINACH WITH GARLIC

BRAISED EGGPLANT WITH PARMESAN & TOMATO

ROASTED CAULIFLOWER WITH CAPERS, RAISINS & PINE NUTS

ROASTED MUSHROOMS WITH PARSLEY & PARMESAN

Desserts served plated (choose one)

TORTA LAVA

flourless chocolate peppermint cake with peppermint gelato

TIRAMISU

ladyfingers soaked in espresso with mascarpone cheese and cocoa

TORTA DI FORMAGGIO

Mascarpone cheesecake with almond crust

PROFITEROLES AL GELATO

cream puffs filled with vanilla gelato and topped with chocolate sauce

ASSORTED ITALIAN DESSERT PLATTER

chef's selection of italian pastries and cookies served family-style **add \$8.00 per guest**