



*Francesca's*  
Restaurants

***Private Event***  
***Menus & General Information***

# *Francesca's*

Restaurants

## ***General Information for Private Events***

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### *Guarantee*

A guarantee of the final number of guests is required 72 hours prior to the function. In the event that the patron does not confirm the guest count, the original number of guests, as specified on your Special Event Agreement, will be utilized as the guaranteed number.

### *Room Minimums*

Private dining spaces are assigned a minimum food and beverage based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the room privately. If the room minimum is not met, an additional charge will be added to the final bill. Sales tax and gratuities do not contribute to the minimum food and beverage requirement. Please refer to your Special Event Agreement for the minimum food and beverage requirement assigned to your event.

### *Service Charges*

All food and beverage provided by Francesca's Restaurants is subject to state and local taxes along with a 20% gratuity.

### *Miscellaneous Food & Beverage Charges*

It is the policy of Francesca's Restaurants to prohibit any food or beverage prepared outside of Francesca's from being served on the premises. Exceptions may be made at the Event Coordinators discretion for the purpose of religious necessity or other specific circumstances. All arrangements must be made in advance and require a supplemental signed agreement.

### *Valet Parking*

If valet parking is available during regular business hours, your guests may utilize this service at the standard rates. If you require the use of valet parking for your event at a time it is not normally offered, a minimum charge will apply, in addition to the standard rate per vehicle. Please discuss with your Event Coordinator the availability of valet parking.

### *Audio-Visual Equipment*

In the event your party requires audio-visual equipment, you are welcome to provide this equipment yourself or your Event Coordinator can refer you to a preferred rental company. It is the patron's responsibility to inform the Event Coordinator of any rental arrangement that the patron has made, including information on the delivery and pick-up of the equipment. The payment for rentals you arrange must be handled directly with the rental company. The restaurant or its staff may not assume any responsibility for setting up or operating your equipment or any rented equipment.

### *Cancellations*

A Special Event Agreement signed by both the patron and Event Coordinator, and an initial deposit (when applicable), are required to secure your reservation. Please refer to your Agreement for specific cancellation timelines and fees based upon the specifications of your event.

# *Francesca's*

Restaurants

## *Family-Style Menu Packages*

### *Lunch Packages*

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(available until 3:00 p.m.)

#### *Piccolo Menu*

*Insalata* (Choose one)

*Pasta* (Choose one)

*Dolci* (Choose one)

#### *Medio Menu*

*Insalata* (Choose one)

*Pasta* (Choose one)

*Pietanze* (Choose one)

*Dolci* (Choose one)

#### *Grande Menu*

*Antipasti* (Choose two)

*Insalata* (Choose one)

*Pasta* (Choose one)

*Pietanze* (Choose one)

*Dolci* (Choose one)

*All packages include our freshly baked Italian bread  
with parmesan cheese, butter and seasoned olive oil*

*Some menu packages may not be available during certain time slots.  
Beverages, sales tax and gratuity are additional.*

# *Francesca's* Restaurants

## *Family-Style Menu Packages*

### *Dinner Packages*

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#### *Piccolo Menu*

*Antipasti* (Choose two)  
*Insalata* (Choose one)  
*Pasta* (Choose one)  
*Pietanze* (Choose one)  
*Dolci* (Choose one)

#### *Medio Menu*

*Antipasti* (Choose two)  
*Insalata* (Choose two)  
*Pasta* (Choose two)  
*Pietanze* (Choose one)  
*Dolci* (Choose one)

#### *Grande Menu*

*Antipasti* (Choose three)  
*Insalata* (Choose two)  
*Pasta* (Choose two)  
*Pietanze* (Choose two)  
*Dolci* (Choose one)

*All packages include our freshly baked Italian bread  
with parmesan cheese, butter and seasoned olive oil*

*Some menu packages may not be available during certain time slots.  
Beverages, sales tax and gratuity are additional.*

# Francesca's

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## Family-Style Menu Selections

### *Antipasti*

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#### ***Bruschette alla Romano***

Garlic toast topped with tomato, fresh mozzarella, basil and olive oil

#### ***Pizza alla Francesca***

Thin crust pizzas with assorted toppings

#### ***Calamari Fritti***

Fried calamari served with marinara sauce

#### ***Lenticchie e Spinaci***

Warm lentils with sautéed spinach and goat cheese

#### ***Risotto con Funghi***

Italian rice with wild mushrooms and fresh mozzarella

#### ***Risotto alla Contadina***

Italian rice with sausage, onions, roasted plum tomatoes and fontinella cheese

#### ***Scampi al Fresco*** (add \$3 per person)

Sautéed shrimp with mushrooms, tomato, basil and lemon balsamic

### *Insalata*

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#### ***Insalata di Piselli Dolci***

Fresh peapods with tomato, cucumber, lemon and olive oil

#### ***Insalata di Cesare***

Classic Caesar salad with croutons and parmesan

#### ***Insalata di Pomodori Misti***

Tomato, onion and blue cheese

#### ***Insalata Caprese***

Tomato, fresh mozzarella, basil and olive oil

#### ***Insalata della Casa***

Romaine, carrot, cucumber and tomato with a balsamic vinaigrette

#### ***Insalata di Asparagi*** (add \$2 per person)

Fresh asparagus, tomato, lemon, olive oil and blue cheese

#### ***Insalata alla Francesca*** (add \$2 per person)

Romaine, endive, radicchio, blue cheese, fresh vegetables

## ***Pasta***

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### ***Rigatoni con Melanzane***

Spicy tomato sauce with roasted eggplant and fresh mozzarella

### ***Rigatoni alla Verdure***

Wild mushrooms, cherry tomato, zucchini, eggplant, peppers, broccoli, escarole, garlic, olive oil and pine nuts

### ***Rigatoni alla Boscaiola***

Tomato veal sauce with wild mushrooms, garlic and herbs

### ***Rigatoni con Mozzarella***

Light tomato-basil sauce with spinach and fresh mozzarella

### ***Rigatoni del Pastore***

Italian spiced sausage, garlic, white wine and sun-dried tomatoes in a tomato basil sauce, topped with goat cheese

### ***Rigatoni con Pollo***

Light basil cream sauce with grilled chicken, spinach and pine nuts

### ***Ravioli con Spinaci***

Spinach-filled ravioli in a four-cheese sauce with spinach and a touch of tomato sauce

### ***Gnocchi con Ricotta***

Homemade potato dumplings in a tomato-basil sauce with spinach and fresh ricotta

## ***Pietanze***

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### ***Pollo al Limone***

Roasted chicken breast with lemon, white wine and capers

### ***Pollo Pagliacci***

Roasted chicken breast with broccoli, zucchini, cherry tomato, mushrooms and eggplant in a light brandy sauce

### ***Pollo alla Romano***

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

### ***Pesce ai Funghi***

Roasted tilapia with wild mushrooms, spinach, tomato and garlic

### ***Salsicce alla Romano***

Italian sausage sautéed in a rustic tomato sauce with onions, peppers and white beans

### ***Vitello Sassi*** (add \$9 per person)

Roasted veal medallions with wild mushrooms and baby artichokes in a light brandy sauce

### ***Filetto di Manzo con Funghi*** (add \$9 per person)

Roasted beef tenderloin with wild mushrooms and a Barolo sauce

## ***Dolci*** (Freshly brewed coffees and hot tea included)

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### ***Tiramisu***

Lady fingers soaked in espresso and rum, with mascarpone cheese and cocoa

### ***Cheesecake***

Vanilla cheesecake served with fresh mixed berries, crème anglaise, berry sauce and whipped cream

### ***Profiteroles***

Cream puff pastries with gelato and topped with warm chocolate sauce

### ***Dessert Platters*** (add \$3 per person)

A sampling of our homemade desserts served with fresh berries, biscotti, gelato and sorbet