

# Francesca's Cucina

## Antipasti

- Stuffed Mushrooms - Sausage and beef stuffing, baked with marinara sauce and fresh whole milk mozzarella cheese \$7
- Utica Style Greens - Sautéed with garlic, onions, hot peppers, and proscuitto then finished with toasted bread crumbs and Romano cheese. \$8
- Calamari - Lightly floured and fried to a sweet and tender golden brown served with marinara sauce. \$10
- Calamari Napolean - Pan-fried calamari steaks layered with tomatoes, mozzarella, and basil served with green pea-shoots and a balsamic vinegrette. \$11
- Florida Style Crabcakes - Two plump crabcakes pan-fried to a golden brown served with green pea-shoots, diced tomatoes, and a horseradish-dijon aioli. \$10
- Vine-Ripened Tomatoes & Fresh Mozzarella - Served with fresh basil and baby greens then drizzled with extra virgin olive oil & balsamic syrup. \$7
- Stuffed Hot Cherry Peppers - Stuffed with our signature beef filling and baked with marinara sauce finished with Romano cheese. \$7
- Meatball or Sausage - Made daily and covered with sautéed roasted red peppers, caramelized onions, and homemade marinara sauce. \$7
- Crab Stuffed Shrimp - Four jumbo shrimp stuffed with crab meat, baked then drizzled with Lemon-Chive Butter Sauce. \$12
- Jumbo Shrimp Cocktail - Four colossal sized shrimp chilled and served with baby greens and cocktail sauce. \$9

## Insalata

- House Salad - A blend of Romaine and baby greens with tomatoes, cucumbers, red onions, and roasted red peppers. \$4
- Antipasto - A blend of Romaine and baby greens and piled with Parma prosciutto, salami, cappicola, artichokes, roasted peppers, provolone, hot peppers, tuna, and olives. \$10
- Caesar - Crisp romaine lettuce tossed with house made dressing, roasted peppers, Kalamata olives, and seasoned croutons. \$9  
Add grilled chicken \$6 Add five grilled shrimp \$8 Add blackened salmon \$8
- Calamari Salad - Tender calamari rings and tentacles mixed with a blend of bell peppers, onions, celery, Kalamata olives, capers, and extra-virgin olive oil topped over baby greens. \$9

## Homemade Dressings

- Parmesan Peppercorn • House Balsamic • Ranch • House Italian • Creamy Bleu  
Add Crumbly Bleu \$1.50 Side Caesar \$3

## Zuppi

- Italian Wedding Soup - The perfect marriage of vegetables, chicken, and meatballs in a savory chicken broth. \$4
- Soup Of The Day - Experience our Chef's tasty daily creation. • Cup \$3 • Bowl \$4

## Bistecca

Includes your choice of a cup of soup or salad

\*All our steaks are purchased wet-aged for a minimum 28 days for peak flavor and tenderness. Please enjoy!

\*All entrees are served with chef's choice of mashed potatoes and fresh vegetables.

- Top Sirloin - 12 oz choice sirloin center cut for a strip style steak which is full of flavor seasoned and grilled to perfection. \$17
- Steak Mancini - Same as our Top Sirloin the addition of a sauce made from roasted red peppers, caramelized onions, garlic, basil, and Maderia wine. \$19
- NY Striploin - Generously cut 14 oz from the center of the striploin. This cut is very thick, well marbled, seasoned, and grilled to perfection. \$19
- Delmonico - Our ribeye is a full pound of well marbled choice beef seasoned and grilled to perfection. \$20
- Filet Mignon - "King of steaks" -this center cut 10 oz filet is seasoned and grilled to perfection. \$24

- Maytag Bleu \$4 • Sautéed Wild Mushrooms with garlic and fresh herbs \$5 • Caramelized Onions \$2 •

## Meat Temperatures

Rare	Deep red, cool center
Medium Rare	Bright red, room temperature center
Medium	Rosy pink to red, warm center
Medium Well	Very little pink, warm throughout
Well Done	No pink, tends to be dry

- Steaks ordered medium well and well done may be butterflied to reduce cooking times •

## Pesci

*Includes your choice of a cup of soup or salad*

- Broiled Salmon Filet - Fresh salmon filet with lemon-pepper seasoning broiled to perfection served with risotto of the day, grilled asparagus, and a lemon-chive beurre blanc. \$17
- Cioppino - "The San Francisco Favorite" clams, mussels, calamari, shrimp, scallops, and fresh fish. Sautéed with garlic, fennel, and shallots then simmered in white wine, fish fumé, and tomato broth. Finished with diced tomatoes, fresh basil, and garlic crostinis served over linguini. \$21
- Crab Stuffed Atlantic Salmon - Oven-roasted crab stuffed salmon filet with risotto of the day, grilled asparagus, and a pesto cream sauce. \$22
- Porcini Dusted Ahi Tuna - Seared to perfection with shiitake-scallops risotto, marinated roasted red pepper salad, lemon-chive beurre blanc. \$23
- Scallops with Portabello and Tomatoes - Pan-seared jumbo sea scallops with portabello mushrooms, and fresh plum tomato then finished with a light lemon-butter sauce and fresh herbs served over linguini. \$20
- Cedar Planked Bacon-Wrapped Sea Scallops - Bacon-wrapped and pan-seared then smoked on a cedar wood plank with dijon mustard, fresh rosemary sprigs, and a citrus vinaigrette. Served with mashed potatoes and fresh vegetables. \$22
- Calamari Steak Parmesan - Tender calamari steak cutlets breaded and pan-fried to perfection. Served au gratin with fresh whole milk mozzarella cheese and homemade marinara sauce served with a choice of pasta. \$17
- Shrimp Francaise - Six jumbo shrimp egg battered and sautéed then finished in a white wine, lemon, and butter reduction sauce served with your choice of side. \$19

*\*All of our seafood is purchased fresh daily. Availability may vary due to the market.  
We pride ourselves on serving you the highest quality of seafood we can. Please enjoy!*

## Vitello

*Includes your choice of a cup of soup or salad*

- Veal Francesca - Tender breaded scaloppinis of veal sautéed and finished with a Madeira wine demi-glace then layered with crispy eggplant and escarole, served with your choice of side. \$17
- Veal Vesuvio - Pan-fried tender veal scaloppinis topped with sautéed portabello mushrooms, artichokes, panchetta, and garlic finished with a parmesan cream sauce served with your choice of side. \$18
- Veal Parmesan - A classic dish of breaded veal cutlets sautéed and served au gratin with fresh whole milk mozzarella cheese and homemade marinara sauce with your choice of pasta. \$16
- Veal Angeloro - Tender veal scaloppinis sautéed with wild mushrooms, garlic, and fresh herbs then topped with fresh mozzarella and provolone cheese. Finished with homemade marinara sauce served with your choice of pasta. \$16
- Veal Marsala - Tender scaloppinis of veal sautéed with wild mushrooms, shallots, and garlic then finished with a sweet Marsala wine reduction served with your choice of side. \$17
- Veal chop - A 14 oz center cut Frenched veal loin chop seasoned and grilled to perfection served with mashed potatoes, grilled asparagus, a caramelized leek and shiitake mushroom Marsala cream sauce. \$24
- Veal Francaise - Egg battered veal scaloppinis sautéed with white wine, lemon, and butter served with your choice of side. \$17
- Veal with Shrimp - Sautéed veal scaloppinis and jumbo shrimp with shallots, garlic, wild mushrooms, and roasted red peppers. Finished with a Marsala cream sauce served over linguini pasta. \$21

## Pollame

*Includes your choice of a cup of soup or salad*

- Chicken Vesuvio - Pan-fried breaded chicken breast topped with sautéed portabello mushrooms, artichokes, panchetta, and garlic finished with a parmesan cream sauce served with your choice of side. \$17
- Chicken Parmesan - A classic dish of breaded chicken breast sautéed then served au gratin with fresh whole milk mozzarella cheese and homemade marinara sauce served with your choice of pasta. \$15
- Chicken Francaise - Egg battered chicken cutlets sautéed with white wine, lemon, and butter served with your choice of side. \$16
- Chicken Vendetti - Chicken breast stuffed with spinach, fontina cheese, and wild mushrooms wrapped in phyllo dough then baked, served with mashed potatoes and a roasted red pepper cream sauce. \$17
- Chicken Marsala - Tender chicken breast sautéed with wild mushrooms, shallots, and garlic then finished with a sweet Marsala wine reduction served with your choice of side. \$16
- Crab Stuffed Chicken Breast - Tender chicken breast packed full of fresh crab meat stuffing and oven roasted, served with risotto of the day, grilled asparagus, and a lemon-chive butter sauce. \$22
- Chicken with Shrimp - Sautéed chicken cutlets and jumbo shrimp with shallots, garlic, wild mushrooms, and roasted red peppers finished with a Marsala cream sauce served over linguini pasta. \$19

## Francesca's Favorites

- Chicken Riggies - A Syracuse tradition of sautéed peppers and onions with a spicy pink sauce tossed with rigatoni. \$16
- Bow Tie Pasta with Salmon and Asparagus Tips - Fresh Atlantic salmon and asparagus tips sautéed in extra virgin olive oil, finished with a white wine lemon butter sauce and tossed with bow tie pasta. \$18
- Fettuccini Alfredo - Creamy homemade alfredo sauce tossed with fettuccini pasta. \$15  
• Add grilled chicken \$6 • Add four grilled shrimp \$8
- Plump Cheese Ravioli - Filled with fresh seasoned ricotta cheese with your choice • marinara sauce \$13 • pink vodka sauce \$14
- Homemade Gnocchi - With your choice • marinara sauce \$14 • pink vodka sauce \$16  
• Add grilled chicken \$6 • Add four grilled shrimp \$8
- Linguini with Red or White Clam Sauce - Loaded with baby clam meat and fresh littleneck clams steamed with garlic, white wine, and fresh herbs finished with whole butter. \$17
- Linguini or Rigatoni - With Francesca's signature marinara \$13 • with oil and garlic \$13 • with pink vodka sauce \$15
- Stuffed Rigatoni - Seasoned ricotta cheese stuffed rigatoni with your choice • marinara sauce \$14 • pink vodka sauce \$16
- Sides - Linguini • Rigatoni • Potenta • Risotto of the Day • Mashed Potatoes of the Day • Vegetable of the Day. •  
Gnocchi \$5