

Francesca's Cucina

DINNER MENU B

Served Family Style
\$27.99

Served Buffet Style for an additional \$1 per person

Bread Basket - Fresh house made Focaccia Bread with our signature dipping oil

Insalate (choose one)

Mixed Field Greens Salad Fresh greens, cucumbers, tomatoes, red onions and roasted red peppers served with our delicious homemade dressing

Caesar Salad Crisp romaine tossed with homemade Caesar dressing and seasoned croutons finished with fresh grated parmesan cheese

Apple Gorgonzola Salad A mix of baby greens and romaine tossed with sliced granny smith apples, gorgonzola cheese, walnuts and raisins served with a raspberry vinaigrette

Italian Antipasto Salad Fresh greens with salami, provolone, spicy ham & prosciutto served with our homemade dressing extra

Tomato and Cucumber salad English cucumbers, red onions, extra virgin olive oil, red wine vinegar and Italian seasonings finished with chiffonade basil

Cold Pasta Salad Penne pasta, local spring zucchini, summer squash, heirloom grape tomatoes, fresh buffalo mozzarella all tossed in a light olive oil pesto and drizzled with balsamic syrup

Entrees (choose two)

Chicken Marsala Sautéed with wild mushrooms, shallots and marsala wine.

Grilled Chicken Parmesan Sautéed and served Au Gratin with mozzarella and marinara

Chicken Parmesan Sautéed and served Au Gratin with mozzarella and marinara

Chicken Francaise Sautéed with a white wine lemon butter sauce.

Chicken Florentine Served with sautéed spinach and artichokes and topped with a light white wine cream sauce

Oven Roasted Top Round of Beef Served with an Au Jus or a mushroom demi glaze

Tenderloin of Beef substitution an additional \$4.99 per person

Prime Rib substitution an additional \$3.99 per person

House Made Meatballs Served with house made marinara sauce

Braised Beef Short Ribs Served in a natural au jus substitution an additional \$1.99 per person

Italian Sweet Sausage Served with bell peppers and onion.

Oven Roasted Pork Loin Served with a pineapple bourbon glaze.

Haddock Marinara Sautéed with our homemade marinara sauce Additional \$1.99 per person

Haddock Francaise Sautéed with white wine lemon butter sauce Additional \$1.99 per person

Broiled Haddock Served with shrimp and lobster chive velouté Additional \$1.99 per person

Broiled Salmon Served with a shrimp and lobster chive velouté Additional \$2.99 per person

Vegetable Primavera Rigatoni pasta tossed with seasonal vegetables and a primavera sauce.

Eggplant Rollatini Stuffed with fresh ricotta and herbs, topped with homemade marinara and mozzarella

Tri colored Cheese Tortellini Served with seasonal vegetables and a parmesan cream sauce *extra*

Gnocchi Tossed with either homemade marinara or vodka sauce

Chicken Riggies Served with our homemade spicy pink sauce tossed with tender chicken

Gemelli Angeloro twin`` pasta tossed with grilled chicken, Francesca's famous Utica Greens, prosciutto, extra virgin garlic olive oil, toasted bread crumbs, Romano cheese and a splash of tomato ragu

Sides (Choose 1)

Rigatoni Pasta tossed with our homemade Marinara sauce

Rigatoni Pasta tossed with our homemade Vodka sauce

Rigatoni Pasta tossed with our homemade Alfredo sauce

Garlic Mashed Potatoes

Herb Roasted Potatoes

Mixed Bean and Carrot Medley

Brussels Sprouts tossed with onion and pancetta substitute for an additional 1.99 per person

Baked Truffle Macaroni and Cheese substitute for an additional \$2.99 per person

Viennese Table Station

An Exquisite Display of Tempting Desserts from our executive pastry chef \$6 .50 per person

*BEVERAGES ARE NOT INCLUDED * BEVERAGES ARE CHARGED PER CONSUMPTION

*ADDITIONAL ROOM FEES DO APPLY *MINIMUM REQUIREMENTS DO APPLY