

# Francesca's Cucina

Served Family Style  
\$29.99

Served Buffet Style for an additional \$2 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 **+\$2 per person**

**Italian Antipasto Salad** Fresh greens with salami, provolone, spicy ham & prosciutto served with our homemade dressing **+\$3 per person**

**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) \*also served with chefs' choice of vegetable\*

**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.

**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 \$2.99 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*

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

**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

**Rigatoni Pasta** tossed with seasonal vegetables, olive oil and garlic

**Tri colored Cheese Tortellini** Served with seasonal vegetables and a parmesan cream sauce **+\$2 per person**

**Gnocchi** Tossed with either homemade marinara or vodka sauce **+\$2 per person**

**Chicken Riggies** Served with our homemade spicy pink sauce tossed with tender chicken **+3 per person**

**Garlic Mashed Potatoes**

**Herb Roasted Potatoes**

**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 \$7.00 per person**

\*BEVERAGES ARE NOT INCLUDED \* BEVERAGES ARE CHARGED PER CONSUMPTION

\*ADDITIONAL ROOM FEES DO APPLY \*MINIMUM REQUIREMENTS DO APPLY