

Francesca's Cucina

LUNCH MENU

Served Family Style
\$24

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 tossed with our delicious homemade dressing

Caesar Salad Crisp romaine tossed with homemade Caesar dressing and seasoned croutons

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 extra \$1

Italian Antipasto Salad Fresh greens with salami, provolone, spicy ham & prosciutto served with our homemade dressing extra \$2

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

Seasonal Fruit Salad a mix of fresh seasonal fruit topped with a mint simple syrup

Entrees (choose one) includes 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

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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 Pork Loin Served with a pineapple bourbon glaze.

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

Tenderloin of Beef substitution an additional \$5 per person

Prime Rib substitution an additional \$5 per person

Italian Sweet Sausage Served with bell peppers and onion.

House Made Meatballs Served with marinara sauce

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

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

(choose one)

Vegetable rigatoni Rigatoni pasta tossed with seasonal vegetables and a light olive oil and garlic.

Tri- colored Cheese Tortellini Served with seasonal vegetables and a parmesan cream sauce ..*additional \$1*

Gnocchi Tossed with either homemade marinara or vodka sauce *additional.. \$1*

Chicken Riggies Served with our homemade spicy pink sauce tossed with tender chicken ..*additional \$2*

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 ..*additional \$2*

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

Spicy Plum Tomato Pasta gemelli pasta tossed with a fresh tomato basil spicy blush sauce

Rigatoni Pasta tossed with our homemade Marinara sauce

Rigatoni Pasta tossed with our homemade Vodka sauce

Rigatoni Pasta tossed with our homemade Alfredo sauce

Baked Truffle Macaroni and Cheese..*additional \$2.99 per person*

Viennese Table Station

An Exquisite Display of Tempting Desserts from our executive pastry chef \$7.00 per person

Signature Beverage Stations

SIGNATURE SANGRIA STATION AVAILABLE \$125 PER CONTAINER (serves approximately 30)

PINK MOSCATO LEMONADE STATION AVAILABLE \$150.00 PER CONTAINER (serves approximately 30)

MIMOSA BAR AVAILABLE \$8 PER PERSON

TRADITIONAL MIMOSA CARAFES AVAILABLE \$32 EACH (serves approximately 8)

*BEVERAGES ARE NOT INCLUDED * BEVERAGES ARE CHARGED PER CONSUMPTION

*ADDITIONAL ROOM FEES DO APPLY *MINIMUM REQUIREMENTS DO APPLY