

FRANCISCO'S

ON THE RIVER

Appetizers

Whole Wheat Garlic Bread 2.75 (per serving)

House Salad 8.5

julienned vegetables over greens with fresh crumbled bleu cheese dressing

Fennel & Mushroom Salad 9.25

tossed in a lemon & olive oil dressing, served over arugula with parmigiano Reggiano shaves

Arugula e Radicchio Salad 10

arugula & radicchio dressed with lemon vinaigrette & parmigiano cheese

Mixed Greens Salad 7.5

with a balsamic vinaigrette

Caesar Salad 8.75 (contains raw eggs)

Caprese Salad 10.5

plum tomatoes & fresh mozzarella, over mixed green with a basil pesto

Cozze alla Pomarola 10.5

(mussels in red sauce)

Crabmeat Salad 12

jumbo lump crabmeat over chop spinach & arugula, in a raspberry vinaigrette

Capesante al Brandy 13

sautéed jumbo sea scallops in a light lobster cream sauce

Pasta

Filet Pasta con Gorgonzola 24

filet mignon, pan seared, tossed with a cream sauce made from Italian gorgonzola

Fettuccini alla Bolognese 20

ground beef, veal & pork in a meat stock with minced vegetables, porcini mushrooms, garlic, herbs, red wine & a touch of cream

Farfalle con Salsiccia e Aglio 18

sweet Italian sausage sautéed with garlic, plum tomatoes & rosemary tossed with fresh olives & capers

Pasta alla Cioppino 25

sautéed shrimp, salmon, tilapia, mussels & clams with diced tomatoes with a saffron sauce served over fresh fettuccine

Scampi 21

shrimp sautéed in olive oil with plenty of garlic, finished with white wine & lemon or in our house red sauce with crushed red peppers

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Pasta Cont'd

Capellini & Crab 24

capellini tossed with jumbo lump crabmeat & a pink vodka sauce

Clams White or Red 20

little neck clams in the shell, served in either a garlic white wine & lemon sauce or our house red sauce with white wine & a little extra garlic over linguine

Linguine al Frutti di Mare Fradiavolo 28

shrimp, scallops, clams, mussels & fresh fish sautéed in olive oil, garlic & crushed red peppers, finished with white wine & a splash of our red sauce

Special Plates

Chicken Porcini 19.5

boneless chicken breast sautéed in olive oil with garlic, shallots & wild porcini mushrooms, finished with white wine & a touch of cream

Chicken Rosamarino 19.5

boneless chicken breast, sautéed in olive oil with garlic & shallots finished with rosemary infused white wine & lemon sauce

Eggplant Parmigiano 20.25

layers of thinly sliced eggplant in our house red sauce, parmigiano cheese & basil

Francisco's Lasagna 19.75

layers of pasta, ricotta cheese & Bolognese flavored with porcini mushrooms smoked bacon topped with mozzarella cheese & our red sauce

Spinach Ravioli 19

served with a plum tomato & basil sauce

Lobster Ravioli 21

lobster stuffed black ravioli in a light lobster cream sauce

Beverages

soft drinks & fresh brewed iced tea 3.00

sparkling or mineral water 5.50

coffee or tea 3.00

cappuccino 5.00

espresso 4.00

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% Gratuity will be added to parties of 8 or more*