

Francesca's
SPECIAL EVENTS

Contact your Event Planner at (888) 937-9009
or online at www.miafrancesca.com

“TAVOLI DI AMICI”

Family-Style Dinner Menus

All menu packages include our freshly baked Italian bread, fountain drinks, brewed iced tea and regular & decaf American coffee

Three Course Menus

THE CLASSIC 1st Course One Appetizer *or* Salad *or* Pizza
\$28.00/person 2nd Course One Pasta & One Entree
 3rd Course One Dessert

THE SELECT 1st Course Two Appetizers *or* Salads *or* Pizza
\$34.00/person 2nd Course One Pasta & One Entree
 3rd Course Two Desserts

THE PRIME 1st Course Two Appetizers *or* Salads *or* Pizza
\$41.00/person 2nd Course One Pasta & Two Entrees
 3rd Course Two Desserts

Four Course Menus

THE PREMIUM 1st Course Two Appetizers *or* Pizza
\$40.00/person 2nd Course Two Salads
 3rd Course One Pasta & One Entree
 4th Course Two Desserts

THE ELITE 1st Course Two Appetizers *or* Pizza
\$47.00/person 2nd Course Two Salads
 3rd Course One Pasta & Two Entrees
 4th Course Two Desserts

Our “Tavoli di Amici” family-style menus encourage an interactive & social dining experience spanning an eclectic variety of flavors. Menu selections are shared amongst guests and portions are scaled to serve a complete meal over multiple courses. Price does not include additional beverages, tax or gratuity.

FAMILY-STYLE DINNER MENU

Appetizers

Bruschette alla Romano
Garlic toast with tomato, fresh mozzarella, basil and olive oil

Lenticchie e Spinaci
Warm lentils with sautéed spinach and goat cheese

Risotto alla Contadina
Italian rice with sausage, onions and roasted tomatoes

Risotto ai Funghi
Italian rice with wild mushrooms, herbs, garlic and mozzarella

Calamari Fritti
Fried calamari served with marinara sauce

Salads

Insalata di Cesare
Classic Caesar salad with garlic croutons and parmesan

Insalata Caprese
Tomato, fresh mozzarella, basil and olive oil

Insalata della Casa
Traditional dinner salad with romaine, carrot, cucumber & tomato with balsamic vinaigrette

Insalata alla Francesca
Romaine, radicchio & endive with seasonal vegetables, extra virgin olive oil, balsamico & blue cheese

Pizza

Margherita
Plum tomatoes, basil and fresh mozzarella

Funghi
Wild mushrooms, plum tomatoes and fresh mozzarella

Salsiccie
Italian sausage, plum tomatoes & mozzarella

Schiacciata alla Toscana
White pizza with garlic, oregano, arugula, lemon, olive oil, parmesan, truffle oil, mozzarella & fontina cheese

MAIN COURSE

Pastas

Rigatoni con Mozzarella
Rigatoni pasta sautéed with tomato basil sauce and topped with fresh mozzarella

Rigatoni alla Boscaiola
Rigatoni pasta sautéed with tomato veal sauce, wild mushrooms, garlic and herbs

Penne alle Verdure
Penne pasta sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil and pine nuts in an herb broth

Penne con Pollo
Penne pasta sautéed with grilled chicken breast, spinach and pine nuts in a light basil cream sauce

Farfalle alla Paesana
Bow tie pasta sautéed with Italian sausage, wild mushrooms and peas in a light tomato cream sauce

Ravioli con Spinaci
Spinach & ricotta filled ravioli sautéed with a four-cheese sauce, spinach and a touch of tomato sauce
(add \$2/person)

Gnocchi con Ricotta
Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta

Entrees

Pollo al Limone
Roasted chicken breast with lemon, white wine, capers and sautéed spinach

Pollo Pagliacci
Roasted chicken breast with broccoli, zucchini, cherry tomatoes, wild mushrooms and eggplant in a light brandy sauce

Pollo alla Romano
Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil and roasted potatoes

Tilapia della Casa
Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic and white wine

Salmone ai Funghi
Pan roasted salmon with wild mushrooms, spinach, diced tomato and garlic
(add \$3/person)

Salsiccie alla Romano
Italian sausage sautéed with tomato sauce, onions, peppers and white beans

Filetto con Carciofi e Funghi
Petite filet mignon medallions with roasted baby artichokes, wild mushrooms & a light brandy sauce
(add \$8/person)

Tiramisu
Ladyfingers soaked in espresso with mascarpone cheese & cocoa

Torta di Formaggio
Vanilla cheesecake served with fresh berries & crème anglaise

Dessert

Profiteroles al Gelato
Cream puffs filled with vanilla gelato & topped with chocolate sauce

Dolci Assortiti
(add \$3/person)
Assorted desserts including tiramisu, cheesecake, profiteroles and seasonal house specialties served with biscotti & gelato