

DINNER

FRANCO'S
RISTORANTE • WINE BAR

505 Mendocino Ave.
Santa Rosa
707.523.4800

Insalate & Zuppa

Focaccia; House-made focaccia bread drizzled with garlic herb olive oil	\$2
Zuppa del Giorno; soup of the day	\$6
Fall Harvest Salad; thyme roasted grapes, mixed greens, crumbled goat cheese and ver jus vinaigrette	\$9
Caesar Salad; romaine, Parmigiano, croutons, house Caesar dressing <i>[add Sicilian white anchovies \$2]</i>	\$7.5
Insalata Mista; baby lettuce, Fuji apples, Pt. Reyes blue cheese, candied walnuts, pomegranate white balsamic vinaigrette	\$7.5
Verdure alla Griglia Antipasta; marinated and grilled eggplant, bell pepper, sweet onions, seasonal mushrooms and squash, Parmigiano, marinated artichoke hearts, fresh basil and balsamic reduction	\$9

Antipasti

Swiss Chard; sautéed with garlic, chili flake and olive oil	\$5
Olive Fritte; fried olives, stuffed with gorgonzola, served with marinara	\$5
Bruschetta al Pomodoro; vine ripened tomatoes, red onion, basil, olive oil	\$7
Bacon Balsamic Brussels Sprouts; pancetta, balsamico vinegar di Modena	\$7.5
Carpaccio di Manzo; filet mignon, crispy capers, grainy mustard, truffle oil	\$11
Crab Cakes; lemon butter sauce, crispy capers	\$11
Calamari Toscana; fried calamari tossed in spicy marinara and lemon juice	\$11
Fritto Misto; crispy shrimp, calamari, green beans, cauliflower and lemon, served with basil pesto aioli and marinara	\$12
Burrata; house-made mozzarella stuffed with creamy goat cheese served with roasted quince, balsamic reduction, basil, house-made ciabatta bread	\$12

Pasta, Polenta & Risotto

Gnocchi; potato gnocchi with creamy pesto or marinara	\$12
Polenta Pomodori e Spinaci; creamy polenta, wilted spinach, marinara	\$13
Truffled Mac & Cheese; orecchiette pasta, Parmigiano and mozzarella sauce, truffle oil, truffle salt with Parmigiano gratin <i>[add bacon for \$1]</i>	\$14
Lasagna; ragú alla Bolognese, mozzarella and parmesan cheese	\$14
Ravioli Pomodoro; handmade four cheese basil ravioli, tomato cream sauce	\$14
Fettucine Bolognese; handmade pasta, wild mushrooms, ragú alla Bolognese	\$14
Norcina; potato gnocchi, prosciutto, asparagus, and truffled wild mushrooms	\$15
Fettucini ai' Gamberi; handmade pasta with prawns, peas, garlic, & pinot grigio cream sauce	\$16
Risotto con Funghi; truffled wild mushroom risotto with goat cheese	\$16
Linguine and Clams; fresh manila clams, garlic white wine sauce, capers	\$17
Spaghetti Pescatore; prawns, clams, calamari, pesce del giorno, spicy garlic tomato sauce, olive oil	\$18

Book your holiday parties at Franco's

Dec 09

Secondi

Eggplant Parmigiana; with mozzarella, marinara, parmesan cheese, basil, heirloom cherry tomatoes	\$14
Chicken Cacciatore; slow braised organic chicken, tomatoes, onions, mushrooms, olives, garlic, parsley and thyme	\$16
Cotoletta di Pollo Milanese; breast of chicken, bread crumbs, lemon sauce, potatoes, grilled vegetables	\$16
Pollo Marsala; chicken breast, wild mushrooms, Marsala wine sauce, truffle oil, potatoes, grilled vegetables	\$17
Osso Buco; slow braised veal shank, red wine reduction, shallots, carrots, celery, tomatoes, pine nut lemon gremolata, creamy polenta, vegetables	\$17
Lamb Shank; slow braised lamb shank, red wine reduction, shallots, carrots, celery, tomatoes, creamy polenta, seasonal vegetables	\$17
Salmon Piccata; wild salmon, lemon, white wine, caper butter sauce, potatoes, vegetables	\$18
Bistecca alla Fiorentina; marinated porterhouse steak served drizzled in rosemary roasted garlic pesto, seasonal vegetables, potatoes	\$26

FRANCO'S PIZZERIA

Personal size pizzas, cooked in our wood-fired oven

Margherita; tomato sauce, basil, fior di latte, Parmigiano	\$13
Logan; tomato sauce, meatballs, salami, mozzarella, Parmigiano	\$13
Siciliana; spicy tomato sauce, mozzarella, Sicilian anchovies, garlic	\$13
Funghi; truffle cream sauce, wild mushrooms, goat cheese, parsley	\$13
Pepperoni; tomato sauce, pepperoni, mozzarella, Parmigiano	\$13
Franco; garlic olive oil sauce with a hint of rosemary, caramelized onions, mozzarella, Parmigiano	\$13
Elisabetta; garlic-infused olive oil, mushrooms, Pt. Reyes blue cheese, spinach, mozzarella, Parmigiano	\$13
Domonique; garlic-infused olive oil, prosciutto di Parma, baby arugula, mozzarella, Parmigiano	\$13
Stefano; garlic olive oil sauce, sausage, mushrooms, caramelized onions, roasted red bell pepper, mozzarella, Parmigiano	\$13
Fabiani, tomato sauce, sausage, prosciutto di Parma, red bell pepper, mushrooms, caramelized onions, green onions, mozzarella, Parmigiano	\$14
Pizza alla Greca, tomato sauce, lemon-herb marinated chicken, feta cheese, mozzarella, kalamata olives, mushrooms, basil	\$14

Please alert us if you have any food allergies.

Split charge \$2. No separate checks, please.

Kids' Menu upon request