

LUNCH**FRANCO'S****RISTORANTE • WINE BAR**505 Mendocino Ave
Santa Rosa
707.523.4800**Insalate & Zuppe***[add grilled chicken \$3, grilled prawns \$5]*

Zuppa del Giorno; soup of the day	\$5
Fall Harvest Salad; thyme roasted grapes, roasted quince, mixed greens, crumbled goat cheese and ver jus vinaigrette	\$7
Caesar Salad; romaine, Parmigiano, croutons, house Caesar dressing <i>[add Sicilian white anchovy \$2]</i>	\$7
Insalata Mista; baby lettuce, Fuji apples, Pt. Reyes blue cheese, candied walnuts, pomegranate white balsamic vinaigrette	\$7
Chicken Caesar; romaine, grilled chicken, parmigiano, croutons	\$10
Insalata Salmone; grilled wild salmon, pickled red onion, crispy capers, thyme and lemon thyme vinaigrette	\$12

Antipasti

Parmigiano Fries; potatoes served with pesto aioli and marinara	\$5
Bruschetta al Pomodoro; vine ripened tomatoes, garlic, basil, olive oil	\$6
Fried Calamari; calamari, lemon, pesto aioli, marinara	\$8
Crab Cakes; lemon butter sauce, crispy capers	\$8
Burrata; house-made mozzarella stuffed with creamy goat cheese served with roasted quince, balsamic reduction, basil, house-made ciabatta bread	\$8
Steamed Clams; white wine, olive oil, green onions, lemon, garlic	\$8

Panini & Mezzalune*[add small Caesar, soup or Parmigiano fries for \$2.5]*

Chicken Caesar Mezzaluna; Caesar salad wrapped in Umbrian flatbread	\$9
Grilled Vegetable Mezzaluna; seasonal vegetables, feta, spinach and balsamic vinaigrette, Umbrian flatbread	\$9
Hamburger; Handmade Angus patty, pesto aioli, caramelized onions on a house made ciabatta bun <i>[add smoked mozzarella or Point Reyes Blue \$1.50, add bacon \$1.50]</i>	\$9

Entrées*[add small Caesar or soup \$2.5]*

Polenta Pomodori e Spinaci; creamy polenta, wilted spinach, marinara	\$8
Truffled Mac & Cheese; orecchiette pasta, parmigiano and mozzarella, truffle oil, truffle salt with parmigiano gratin <i>[add bacon \$1]</i>	\$8
Eggplant Parmigiana; mozzarella, marinara, parmigiano, basil	\$9
Lasagna; handmade pasta, tomatoes, ragú alla Bolognese, mozzarella and parmigiano	\$10
Fettuccini Bolognese; handmade pasta, ragú alla Bolognese	\$10
Gnocchi; handmade potato gnocchi in choice of creamy pesto or marinara	\$10
Ravioli Pomodoro; handmade cheese ravioli in a tomato cream sauce	\$11
Cotoletta di Pollo Milanese; breast of chicken, bread crumbs, lemon sauce	\$12
Linguine and Clams; fresh manila clams, garlic white wine sauce, capers	\$13
Spaghetti Pescatore; prawns, clams, calamari, pesce del giorno, spicy garlic tomato sauce, olive oil	\$14
Salmon Picatta; wild salmon, lemon, white wine, capers	\$14

PIZZAS >>

FRANCO'S WOOD-FIRED PIZZAS

Your choice of a
11-inch Personal Pizza OR
5 ½-inch Mini Pizza & Caesar salad or Soup

Margherita; tomato sauce, basil, fior di latte, parmigiano	\$10
Logan; tomato sauce, meatballs, salami, mozzarella, parmigiano	\$10
Siciliana; spicy tomato sauce, mozzarella, Sicilian anchovies, garlic	\$10
Funghi; truffle cream sauce, wild mushrooms, goat cheese, parsley	\$10
Pepperoni; tomato sauce, pepperoni, mozzarella, parmigiano	\$10
Franco; garlic-infused olive oil sauce with a hint of rosemary, caramelized onions, mozzarella, parmigiano	\$10
Elisabetta; garlic-infused olive oil, mushrooms, Pt. Reyes blue cheese, baby arugula, mozzarella, parmigiano	\$10
Domonique; garlic-infused olive oil, prosciutto di Parma, baby arugula, mozzarella, parmigiano	\$10
Stefano; garlic-infused olive oil, sausage, mushrooms, caramelized onions, roasted red bell pepper, mozzarella, parmigiano	\$10
Fabiani, tomato sauce, sausage, prosciutto di Parma, red bell pepper, mushrooms, caramelized onions, green onions, mozzarella, parmigiano	\$10
Pizza alla Greca, tomato sauce, lemon-herb marinated chicken, feta cheese, mozzarella, kalamata olives, mushrooms, basil	\$10

Please alert us if you have any food allergies.

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

Kids' Menu upon request.