

# WINE

WHITE			175ml glass	250ml glass	750ml bottle
ARALDICA PIEMONTE CORTESE	(ABV)	11.5%	4.50	5.90	15.75
This lemony white wine has a clean, fresh taste.					
TERRE DEL NOCE CHARDONNAY	12%		5.15	6.75	18.45
Crisp and fruity, with melon and peach notes.					
VINA CHOCALAN SAUVIGNON BLANC	13.5%		5.15	6.75	18.45
Zingy and aromatic on the nose, with hints of apples and lime.					
ALPHA ZETA PINOT GRIGIO	13%		5.25	6.95	18.95
Fresh and zingy, this is Pinot Grigio at it's best.					
RED					
ARALDICA PIEMONTE BARBERA	12.5%		4.50	5.90	15.75
The Barbera is the classic grape of the Piemonte region of Italy.					
CALBUCO MERLOT	14%		5.15	6.75	18.45
Vibrant colour and a soft plummy nose which the full-bodied palate lives up to.					
MONTEPULCIANO D'ABRUZZO, BIANCHI UMANI RONCHI	13%		5.25	6.95	18.95
A rounded wine, medium bodied with a plum and cherry fruit.					
CANTINE LEONARDO CHIANTI	12.5%		5.25	6.95	18.95
An excellent value Chianti giving cherries and fresh red fruit on the palate, mingling with spicy peppery notes.					
ROSÉ					
MANNARA PINOT GRIGIO ROSE	13%		5.25	6.95	18.95
This excellent wine is an attractive pale pink with mouth watering red berry aromas.					
SPARKLING				20CL bottle	750ml bottle
LUNETTA PROSECCO SPUMANTE	11%			7.75	
A deliciously light and fruity Prosecco					
PROSECCO - DOMENICO DE BERTIOL	10.5%				21.25
This wine is a crisp fresh semi-sparkling Frizzante.					

# BEER

		HALF	PINT
DRAUGHT PERONI NASTRO AZZURRO	5.2%	2.95	5.70
BIRRA MORETTI 33cl	4.6%		3.95
BECKS BLUE ALCOHOL FREE LAGER 275ml	0.05%		3.55

# SPIRITS

ARCHERS, BACARDI, BELLS SCOTCH WHISKY, GORDONS GIN, JACK DANIELS, JAMESONS IRISH WHISKEY, MALIBU, MARTELL BRANDY, TEQUILA, VODKA (served 25ml)	3.40
AMARETTO, COINTREAU, DRAMBUIE, GRAPPA, SAMBUCA, SOUTHERN COMFORT, TIA MARIA LIMONCELLO (Served 25ml)	3.95
BAILEYS (Served 50ml)	3.95

# COCKTAILS

SEX ON THE BEACH	6.95
Vodka, Archers, Orange juice and Cranberry juice	
MOJITO	6.95
Rum, lime and soda.	
PINA COLADA	6.95
Colada puree, White Rum and Pineapple juice.	
RASPBERRY LIMONCELLO PROSECCO	6.95
Amazingly refreshing, bubbly and sweet.	
LONG ISLAND ICE TEA	9.40
Rum, Gin, Vodka, Tequila and Pepsi.	



# Francesco's

## Italian Restaurant

# MENU



[www.francescos.uk.com](http://www.francescos.uk.com)

# SOFT DRINKS

SPRITE 330ml	2.65
COCA COLA 330ml	2.65
DIET COCA COLA 330ml	2.65
SAN PELLEGRINO LEMON 330ml	2.65
SAN PELLEGRINO ORANGE 330ml	2.65
APPLETISER 275ml	2.70
ORANGE JUICE	Regular 2.20 Large 3.55
APPLE JUICE	2.20 3.55
PINEAPPLE JUICE	2.20 3.55
CRANBERRY JUICE	2.20 3.55

MINERAL WATER		50CL	75CL
SAN PELLEGRINO	Sparkling mineral water	2.65	3.65
AQUA PANNA	Still mineral water	2.65	3.65

MILKSHAKES	2.95
CHOCOLATE, STRAWBERRY, VANILLA	

# COFFEE & TEA

ESPRESSO	2.00
DOUBLE ESPRESSO	2.30
CAFFE LATTE	2.80
CAPPUCCINO	2.40
AMERICANO	2.25
AMERICANO LARGE	2.80
LIQUEUR COFFEE	5.25
Your favourite Liqueur or spirit with delicious Lavazza coffee topped with cream.	
A POT OF TEA	2.50
Breakfast, Earl Grey, Peppermint, Fresh Mint	
HOT CHOCOLATE	2.95

# DESSERTS

SORBETTI (V)	4.95
Refreshing lemon or mango sorbet.	
GELATI (V)	4.95
Vanilla, chocolate or strawberry ice cream.	
TIRAMISU (V)	5.40
Mascarpone cream with coffee soaked finger biscuits, an Italian classic.	
CHOCOLATE FONDANT CAKE (V)	5.40
A rich chocolate layered cake with a chocolate cream, and covered in a chocolate ganache.	
CHEESECAKE LIMONCELLO (V)	5.60
Ricotta and mascarpone cake with limoncello cream, decorated with lemon sauce.	
TORTA MELE E MANDORLE (V)	5.60
A shortcrust pastry base filled with a rich almond cream and topped with slices of apple in a delicate glaze. Served warm or chilled with ice cream or cream.	
BANOFFEE PIE (V)	5.60
Fresh slices of banana on a biscuit base, covered with caramel, fresh cream and decorated with chocolate flakes.	
CHOCONUT (V)	5.75
Crunchy cocoa and hazelnut base with a parfait chocolate and hazelnut topping.	
TREACLE SPONGE PUDDING (To share) (V)	6.95
A moist suet sponge pudding covered with golden syrup. served with 2 scoops of vanilla ice cream.	

BREAD & OLIVES		
MIXED OLIVES (V)		2.70
CIABATTA GARLIC BREAD (V)		2.90
With cheese		3.25
BASKET OF BREAD WITH OLIVE OIL (V)	3.80	
lightly toasted, served with extra virgin olive oil & balsamic vinegar.		

## STARTERS

CAPRESE (V)	5.45
Generous slices of mozzarella and tomato with mixed olives, olive oil and crushed black pepper.	
BRUSCHETTA (V)	5.90
Oven baked ciabatta with a salsa of chopped tomatoes, garlic, fresh basil and olive oil.	
DI CAPRA (V)	6.00
Goats cheese coated in bread crumbs on a bed of spinach topped with a red onion marmalade.	
CALAMARI SALE E PEPE	6.55
Pan fried calamari rings coated with salt and pepper flour with a cherry tomato chilli salsa and rocket leaves.	
GAMBERONI ALL'AGLIO	8.30
Luscious tiger tail prawns sautéed in garlic, butter, parsley and a touch of white wine and served on a bed of rocket with toasted ciabatta bread.	

STARTERS TO SHARE		
GARLIC BREAD & OLIVES (V)	5.50	
Our homemade garlic bread and mixed olives seasoned with a hint of garlic and parsley.		
CALAMARI	11.00	
Delicious calamari rings finished with seasoned flour and served with garlic mayo and a lemon wedge.		
PRAWNS & CALAMARI	12.10	
Delicious prawns and calamari rings finished with seasoned flour and served with garlic mayo and a lemon wedge.		
ANTIPASTO (V)	13.75	
Sundried tomatoes, roast peppers, cherry tomatoes, asparagus, goats cheese, fresh mozzarella cheese, parmesan shavings with toasted ciabatta, olives and our homemade onion relish.		

## SALADS

MAMMA SERAFINA	10.30
Bacon, chicken and mozzarella on a bed of lettuce and mediterranean mayonnaise.	
CAPRINO (V)	10.40
Delicious creamy goats cheese crumbled on top of a mixed salad of rocket, baby spinach, apple and walnuts with a sweet honey and olive oil dressing.	
NICOISE	11.65
Lettuce with roasted baby potatoes, fresh asparagus, green and black olives, soft boiled egg, lemon mayonnaise and a fresh yellow fin tuna steak grilled to just how you like it.	

GNOCCHI		
GNOCCHI SORRENTINA (V)	10.10	
Baby potato dumplings with sweet cherry tomatoes in our special, homemade tomato sauce, and topped with mozzarella cheese.		
GNOCCHI PORTOFINO	10.50	
Baby potato dumplings in a creamy pesto sauce with onion, roast peppers and chicken. Baked in the oven with a parmesan crust.		
GNOCCHI POLLO E CREMA	10.75	
Baby potato dumplings in a delicious chicken and mushroom cream sauce with a crispy parmesan cheese crust.		

## PASTA

SPAGHETTI PUTTANESCA (V)	9.80
Button mushrooms, red onion, mixed olives, capers, our tasty napolitana sauce and a hint of chilli and garlic.	
SPAGHETTI BOLOGNESE	10.30
Tasty homemade meaty ragu sauce.	
SPAGHETTI CARBONARA	10.30
Bacon, egg, and a creamy parmesan cheese sauce.	
PENNE AL PESTO	10.30
Cream and pesto sauce with peppers, onion and chicken topped with tomato sauce.	
HOMEMADE LASAGNE	10.80
Layered pasta, a homemade, delicious meaty ragu sauce and cheese, parmesan on top and oven baked.	
SPAGHETTI SAN FRANCO	11.00
Pepperoni, chicken, olives, chilli oil, onion and garlic, sautéed in a little white wine with fresh parsley.	
SPAGHETTI POLPETTINE	11.00
Our tasty Francesco's recipe Italian meat balls in our homemade napolitana sauce with garlic and basil.	
PENNE FRANCESCOS	11.00
Ham, mushroom, cheese sauce, white wine, parmesan and oven baked.	

	Gluten free pasta is available as an alternative for most of our dishes above. Please ask your server for details.
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RISOTTO		
RISOTTO DI VERDURE (V)	11.55	
Refreshingly fresh peas, courgette and spinach make this risotto a healthy and tasty meal, sprinkled with parmesan shavings and a little butter.		
RISOTTO AI FUNGHI (V) (Add chicken 2.00)	12.40	
An Italian classic risotto made with porcini and cup mushrooms. Cooked to order and finished with parmesan shavings and a little butter.		
RISOTTO PESCATORA	12.70	
A delicious seafood dish made with prawns, mussels, calamari, cod and cherry tomatoes. Finished with a little butter.		

## CALZONE

Francesco's special folded pizza is made with our fresh dough and finished with a garlic butter glaze.		
ITALIANO	11.00	
Pepperoni, chicken, ricotta, mozzarella and tomato sauce.		
POLPETTINE	11.60	
Baby meat balls, meaty ragu sauce, mozzarella and basil.		
VEGETARIANO (V)	11.90	
Mushrooms, olives, onions, chilli, mozzarella cheese and tomato sauce.		
CREMA DI POLLO	12.10	
Chicken, sweetcorn, mushroom, onion and cheese sauce.		

## MEATS

PETTI DI POLLO ALLA CREMA	13.90
Grilled chicken breast dressed in a white wine, bacon, mushroom, red onion and cream sauce with penne carbonara.	
PENNE STROGANOFF	15.65
Tasty strips of succulent beef in a light, creamy sauce with onions, mushrooms and black pepper.	
BISTECCA	19.50
British rump steak cooked to your liking, served with Italian style roasted baby potatoes, seasonal vegetables and an optional homemade creamy peppercorn or a creamy garlic and mushroom sauce.	

All of our food is freshly prepared, which means that most of our dishes can be adjusted to meet specific dietary requirements.

Items marked (V) are suitable for Vegetarians and Items marked contain chilli peppers / chilli oil.

**ALLERGEN INFORMATION** - Please ask your Server if you require allergen details for our food.

## PIZZA

All our pizzas are made using fresh ingredients. Our special recipe homemade pizza sauce, fresh homemade dough and pizza cheese, make a Francesco's pizza a tasty experience!		
NAPOLITANA (V)	9.00	
Delicious mozzarella cheese and our homemade pizza sauce.		
PEPPERONI	10.85	
Traditional pepperoni, chilli peppers and red onions.		
DI CAPRA (V)	11.25	
Moist goats cheese, sweet caramelised onion, mozzarella and fresh baby leaf spinach.		
FRANCESCOS	11.25	
Pepperoni, mushroom, peppers, sweetcorn, onion. A Francesco's speciality.		

## EXTRA TOPPINGS

Ham, chicken, bacon, olives, garlic, chillies, onions, peppers, sweetcorn, fresh tomatoes, mushroom, pineapple, Pepperoni, anchovies, grated mozzarella.	1.50
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CREATE YOUR OWN PIZZA	
Everyones tastes differ. If you do not see the pizza you want, make your own!	
Our Napolitana pizza is the classic base for almost any pizza you can wish for. Just add any 3 different toppings from the extra toppings section above for just 11.25	

## SEAFOOD

All our seafood is sourced from only the best suppliers and cooked to order.		
SALMONE DELLA CASA	15.40	
Poached fillet of salmon served with a delicious lemon and parsley cream sauce on a bed of crushed new potatoes seasoned with butter and parsley.		
LINGUINE FRANCESCOS	15.40	
Delicious calamari rings and juicy peeled king prawns cooked in chilli and garlic with our homemade napolitana tomato sauce and topped with fresh rocket leaves.		
LINGUINE MARINARA	15.95	
A generous portion of juicy peeled king prawns, diced salmon fillet, anchovies, garlic and a light creamy cheese sauce with linguine pasta.		
LINGUINE ALLO SCOGLIO	16.50	
Black tail tiger king prawns cooked with their shell on for extra flavour, with green lipped mussels and juicy pieces of cod. Finished in a mouth watering sauce of fresh cherry tomatoes, garlic, a hint of chilli and parsley with linguine pasta.		

SPECIALS	
Every day our Chefs create some special, traditional Italian style dishes for you.	
They use only the best ingredients to make sure you enjoy your special meal at Francesco's – at a very reasonable price!	
Please ask your Server what Specials are available today.	