

FRANCO'S ITALIAN BISTRO

DINNER MENU



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FRANCO'S ITALIAN BISTRO DINNER MENU

ANTI PASTI

House Made Meatballs – 10

Blend of pork, veal, & beef, Romano cheese, garlic, & spices

Garlic Bread – 6

Garlic Bread with Cheese – 8

Three large pieces with provolone cheese

Eggplant Rollatini – 13

Eggplant stuffed with spinach, whipped ricotta & topped with pomodoro sauce, mozzarella cheese, and shaved parmesan

Arancini – 14

Sicilian rice balls stuff with ground beef, cheese, and peas with a side of Pomodoro sauce

Roasted Vegetables – 12

House Roasted Red Peppers, mushrooms, asparagus in olive oil, grated cheese and garlic

Mozzarella Caprese Salad – 12

Fresh mozzarella, sliced tomatoes, extra virgin olive oil, & basil

Calamari Fritti – 16

Lightly seasoned fried squid

Grilled Calamari – 16

Squid marinated in olive oil and basil pesto over baby arugula

Steamed Mussels – 16

Mussels steamed in white wine, butter, and garlic

Shrimp Giannini – 16

Shrimp Sautéed with Pancetta in a light sherry cream sauce over a risotto cake

Sausage & Peppers – 13

Italian fennel sausage with roasted red bell peppers in marsala wine sauce

Steamed Clams – 16

Middle Neck Clams steamed in white wine, butter, and garlic

Mozarella Arrosti – 12

Fresh Mozzarella, house roasted red peppers, basil, and extra virgin olive oil

INSALATA

Antonio Bookie – Whole 16 Half 11

Romaine, iceberg, tomatoes, kalamata olives, pepperoncini, red onion topped with shrimp, salami, provolone with house dressing

Rughetta Salad – 12

Baby arugula, grape tomatoes, shaved parmesan with an Olive Oil Lemon Vinaigrette Dressing

Caesar Salad – 12

Romaine lettuce, shaved parmesan, croutons with Caesar Dressing

Grilled Hearts of Romaine Caesar – 12

Grilled Romaine topped with shaved parmesan, roasted red peppers, and Caesar Dressing

House Salad – Whole 10 Half 6

Romaine and iceberg lettuce, tomatoes, olives, pepperoncini, red onion with house dressing.

Spinach Salad – 12

Fresh Spinach with pecans, strawberries, and feta cheese with Raspberry Vinaigrette dressing

Add-Ons

Add Grilled Chicken – 8

Add Grilled Salmon – 9

Add Grilled Shrimp – 9

Add Jumbo Lump Crabmeat – 15

FRANCO'S ITALIAN BISTRO DINNER MENU

FRANCO'S CREATE YOUR OWN PASTA

Choose a Pasta to Accompany your Sauce:

Linguini

Angel Hair

Pappardelle

Rigatoni

Orecchiette

 Penne

Choose a Sauce to Top Your Pasta:

Pomodoro Sauce – Whole 16 Half 10

Franco's own slow-simmered traditional tomato-based sauce

Alfredo Sauce – Whole 18 Half 11

Butter, cream, grated Romano cheese

Vodka Sauce – Whole 17 Half 10

Tomato cream sauce with vodka, grated Romano, and basil

Bolognese – Whole 20 Half 12

Tomato ragu of beef, pork & veal with a touch of heavy cream

Pesto – Whole 17 Half 10

Basil pesto, butter, cream, grated Romano cheese

Butter noodles – Whole 12 Half 7

ADD-ONS:

Add Grilled Shrimp – 9

Add Grilled Chicken – 8

1 Meatball or Sausage – 6

Add Grilled Salmon – 9

2 Meatballs or Sausage – 10

Add Jumbo Lump Crab – 15

ZUPPE

Pasta e Fagioli – Bowl 7 Cup 5

Orecchiette pasta, Cannolini beans, Pancetta, & veggies in a flavorful broth

Italian Chili – Bowl 8 Cup 6

Chunks of Italian Sausage and beef with Cannoli Beans

~ Cup of Chili with Grilled Cheese 12 ~

Maryland Crab Soup – Bowl 10 Cup 8

A traditional tomato-based soup with vegetables and Jumbo Lump crab meat

Shrimp & Salmon Chowder – Bowl 9 Cup 7

Shrimp, Salmon, potatoes, celery, and carrots in a savory broth

FRANCO'S ITALIAN BISTRO DINNER MENU

CHICKEN

Chicken Piccata – 22

Boneless chicken breast sautéed in white wine, lemon, & capers
~ Served with Roasted Asparagus ~

Chicken Arancini – 21

Boneless chicken breast stuffed with spinach, prosciutto, & mozzarella, topped with a mushroom orange cream sauce
~ Served with Roasted Asparagus ~

Chicken Cacciatore – 23

Boneless chicken breast slowly braised in tomato sauce & red wine with bell peppers and mushrooms
~ Served over Pappardelle ~

Chicken Franco – 22

Breaded boneless chicken breast fried golden brown, topped with tomatoes, whipped ricotta, prosciutto, & mozzarella in a tomato mushroom marsala sauce
~ Served over Linguini ~

Chicken Parmesan – 23

Boneless Chicken breast, lightly breaded, topped with mozzarella & pomodoro sauce
~ Served over Linguini ~

Chicken Marsala – 22

Chicken breast sautéed with mushrooms in a marsala wine sauce
~ With a side of roasted vegetables ~

Chicken Saltimbocca – 22

Sautéed chicken topped with prosciutto, melted mozzarella cheese, in a sage marsala sauce
~ Served over Fresh Sautéed Spinach ~

VEAL

Veal Saltimbocca – 24

Sautéed veal scaloppini topped with prosciutto & melted mozzarella in a sage marsala sauce
~ Served over Fresh Sautéed Spinach ~

Veal Parmesan – 24

Lightly breaded Veal Cutlets, topped with mozzarella and Pomodoro sauce
~ Served over Linguini ~

Veal Bryne – 24

Breaded Veal lightly fried with a sauce of prosciutto, mushrooms, marsala, & lemon
~ Served over linguini ~

Veal Marsala – 24

Veal scaloppini sautéed in a mushroom marsala sauce
~ Served with Roasted Asparagus ~

Veal Cacciatore – 25

Tender veal cubes slowly braised in tomato sauce & red wine with bell peppers and mushrooms
~ Served over Pappardelle ~

Veal Piccata – 24

Thinly sliced Veal Cutlets sautéed in a lemon butter sauce with capers, White Wine, and a splash of heavy cream
~ Served with Roasted Asparagus and Roasted Red Peppers ~

Gnocchi & Veal Sauce – 26

Tender Veal cubes slowly braised in Pomodoro and Red Wine Sauce and red wine.

FRANCO'S ITALIAN BISTRO DINNER MENU

SEAFOOD

Shrimp Fra Diavolo – 24

Shrimp sautéed with chili flakes, white wine, & Pomodoro Sauce
~ Served over Linguini ~

Shrimp Scampi – 24

Shrimp sautéed in butter, garlic, white wine, lemon, & herbs
~ Served over Linguini ~

Linguini & Crab Sauce – 28

Blue crab infused marinara sauce topped with jumbo lump crab meat

Calamari Granchio – 24

Calamari simmered in extra virgin olive oil & white wine, finished in a blue crab infused marinara sauce
~ Served over Linguini ~

Linguini in Clam Sauce – 24

Middle Neck Clams, chopped clams, garlic, parsley, olive oil, butter, and white wine

Frutti di Mare – 28

Shrimp, calamari, clams, & mussels in a blue crab infused marinara sauce
~ Served over Linguini ~

HOUSE SPECIALTIES

Shrimp & Crab Crema di Pomodoro – 28

Shrimp and Jumbo Lump crab meat sautéed in a creamy blue crab infused marinara sauce
~ Served over Linguini ~

Chicken Giuseppe with Crab – 28

Lightly Breaded Chicken Breast with Spinach and Jumbo Lump Crab Meat, Prosciutto, & Provolone Cheese topped with Marsala Sauce
~ Served Over Linguini ~

Crab Imperial Stuffed Shrimp – 28

Jumbo Shrimp Stuffed with a Creamy and Flavorful Maryland Style Jumbo Lump Crab Imperial
~ Served with Asparagus and Garlic Bread ~

Orecchiette Fennel Sausage – 20

Sliced Italian Sausage, broccoli rabe, extra virgin olive oil, and shaved Parmesan

Seafood Risotto – 26

Meat Lasagna – 22

Pasta layered with meat and ricotta cheese, topped with Franco's house made Pomodoro Sauce
~ Served with a slice of Garlic Bread ~

HOUSE MADE PASTA

Momma's Ravioli – 20

Pasta pillows stuffed with ricotta, romano cheese, sausage, & spinach served with Pomodoro sauce

Cheese Ravioli – 18

Pasta pillows stuffed with Ricotta & Romano cheese in a Pomodoro sauce

Spinach Gnocchi – 18

Italian Ricotta Dumplings made with Fresh Spinach and Gluten Free Flour in a Tomato Cream Sauce

Meatball Ravioli – 20

Pasta pillows stuffed with a blend of beef, pork, veal, Romano cheese over our House made Pomodoro sauce

Gnocchi – 16

Italian Ricotta dumplings in a tomato cream sauce

Wild Mushroom Ravioli – 18

Pasta pillows stuffed with wild mushrooms & Ricotta cheese in a Marsala Wine, sage, and mushroom sauce

FRANCO'S ITALIAN BISTRO DINNER MENU

VEGETARIAN

Eggplant Parmesan – 18

Lightly breaded eggplant slices topped with mozzarella cheese and Pomodoro sauce
~ Served with Linguini ~

Linguini Puttanesca – 18

Linguini tossed with Franco's house made Pomodoro Sauce, capers, black olives, and a dash of chili flakes
~ * Anchovies available upon request ~

Risotto Primavera – 18

Arborio rice with basil pesto, asparagus, mushrooms, roasted bell peppers, vegetable broth, & light cream, finished with extra virgin olive oil

FEATURED SUBS

Traditional Meatball Sub – 12

House made meatballs served on a Marantos sub roll with Pomodoro Sauce
~ Add cheese \$.50 ~

Old Fashioned Meatball Sub – 14

House made meatballs served on half a loaf of Italian bread.
~ Add cheese \$.50 ~

Italian Cold Cut Sub – 12

Genoa Salami, capicola, Italian Ham, mortadella, & Provolone, lettuce tomato hot onions and house dressing
~ hot lettuce tomatoes ~

Chicken Parmesan Sub – 12

Lightly Breaded Chicken breast topped with mozzarella cheese and Pomodoro sauce
~ Served with Chips ~

Sausage & Peppers Sub – 12

Italian sausage, green peppers, roasted red peppers, & onions

CONTORI

Risotto – 12

House Roasted Red Peppers – 8

Sautéed Mushrooms – 8

Grilled Asparagus – 8

Grated Romano, garlic, & Extra Virgin Olive Oil

Rapini 'Broccoli di Rabe' – 8

In garlic and olive oil

Spinach, Oil, & Garlic – 8

Spinach Romano – 10

Spinach, Heavy Cream & Grated Romano cheese

FRANCO'S ITALIAN BISTRO DINNER MENU

BRICK OVEN PIZZA

Shrimp Scampi Pizza – 19

Garlic lemon cream, mozzarella, shrimp, shaved pecorino Romano, with a hint of Old Bay seasoning

Classic Cheese Pizza – 15

Tomato base, mozzarella, shaved Pecorino Romano

Classic Pepperoni Pizza – 16

Tomato base, pepperoni, shaved Pecorino Romano, and mozzarella

Sausage Pizza – 16

Tomato sauce, Italian sausage, shaved Pecorino Romano, & Mozzarella cheese

Pizza Margherita – 16

Tomato sauce, fresh mozzarella, cherry tomatoes, basil, and shaved Pecorino Romano

Funghi Pizza – 16

Tomato sauce, mushrooms, fresh mozzarella, basil, arugula, & shaved pecorino romano

Prosciutto e Arugula – 17

Extra virgin olive oil base with fresh mozzarella, prosciutto di parma, arugula, and shaved Pecorino Romano

Salsiccia (sausage) e Funghi Pizza – 17

Mozzarella, mushrooms, Italian Sausage, tomato sauce

Meat Lovers Pizza – 19

Italian sausage, prosciutto di parma, soppressata, and pancetta

Granchio Crab Pizza – 19

Tomato sauce, mozzarella, Jumbo Lump Crab, shaved pecorino Romano with a hint of Old Bay

Shrimp Fra Diavolo Pizza – 19

Tomato sauce, red chili flakes, shrimp, fresh mozzarella, and basil

Sausage & Pepper Pizza – 18

Tomato marsala sauce, Italian Sausage, green peppers, house roasted red peppers, and mozzarella

Quattro Formaggi Pizza – 17

Extra virgin olive oil base, fresh mozzarella, whipped ricotta, feta, and shaved Pecorino Romano

Locavore Pizza – 17

Extra Virgin Olive Oil, roasted asparagus, roasted red peppers, broccoli rabe, garlic, fresh mozzarella, and Pecorino Romano

Pesto Pizza – 16

House made Pesto, cherry tomatoes, whipped ricotta, and fresh mozzarella

Pizza Verde – 17

House made Pesto, roasted red peppers, roasted asparagus, fresh mozzarella, and shaved Pecorino Romano

Meatball Pizza – 18

House made meatballs, tomato sauce, whipped ricotta, mozzarella, and basil

 **Gluten Free Crust – Add 2**

WEEKLY SPECIALS

SUNDAY BRUNCH

Join us every Sunday from 10-2 for our Brunch Specialties and Breakfast Pizzas

MEATBALLS & MANHATTANS MONDAYS

Traditional Meatball Sub with Fries – 10

~ Served with a Non-Alcoholic drink of your choice ~

Maker's Mark Manhattan & Meatball Sub – 15

Monday Pizza Special - Verde – 12

Tuesday Pizza Special - Sausage – 12

Wings & Bucket of Domestic Beer – 20

8 Wings - Your choice of Buffalo, BBQ, Old Bay, or Garlic Parmesan Four ice cold domestic beer served in a bucket at your table Plus your Choice of Miller Lite, Bud Light, Natural Light, Budweiser, Michelob Ultra, or Coor's Light

C'Ville Italian Dog With Fries and Non-Alcoholic Drink – 10

Grilled Italian sausage wrapped in grilled mortadella 'Italian Bologna', grilled onions, with mustard

Wings – 12

8 Wings - Your choice of Buffalo, BBQ, Old Bay, or Garlic Parmesan

WINE FLIGHT WEDNESDAY

Wednesday Pizza Special - Pepperoni – 12

Wine Flight – 10

A sampling of your choice of any 4 of our wines

THURSDAY

Thursday Pizza Special - Cheese – 12

FRANCO'S FRIDAYS

Late Night Happy Hour – 5

All fresh fruit crushes with Tito's Vodka

Friday Pizza of the Day - Margharita – 12

Thank you for choosing Franco's Italian Bistro.

We appreciate your business and look forward to seeing you again soon.