

APPETIZER

Bruschetta- Fresh tomato, red onion, black olives, and basil pesto on our delicious toasted bread	8.95
Crispy Crab Cakes- Served with a side of fresh tomato salad with red peppers and olives	9.95
Stuffed Mushrooms- Baked mushrooms stuffed with crab meat and topped with mozzarella	9.50
Mozzarella in Carrozza- Bread slices pressed around mozzarella, floured, dipped in egg and deep-fried	8.95
Fried Calamari- Breaded and fried until golden served with our house tomato sauce	10.50
Fried Zucchini- Sliced to perfection and deep-fried	7.95
Mussels a La Poulette- Fresh mussels sautéed in olive oil, garlic, and white	11.95
Steamed Clams in Garlic and Herb- Sautéed in with the chef's white wine	11.50
Eggplant Francos- Roasted eggplant, fresh mozzarella, roasted peppers, capers, and vinegar	10.95
Zuppa di Mussels- Black mussels sautéed and served in a spice tomato sauce	11.95
Fried Mozzarella - Fried mozzarella sticks served with a side of marinara sauce	8.95

SOUP

Cup 3.95 Bowl 5.95
Pasta Fagioli- Traditional pasta and bean soup
Minestrone- Vegetable soup

Specialty Soups	Upgrade for 2.00
Straccitella- Spinach, pasta, and egg-drop soup	
Tortellini in Brodo- Cheese tortellini in chicken broth	
Soup of the Day- Chefs selection, varies daily	

CALZONE

Cheese- Ricotta and mozzarella cheese	10.95
Spinach- Cheese and spinach	11.50
Vegetarian- Spinach, peppers, mushrooms, onion, and olives	12.50
Meat- Pepperoni, sausage, meatball, and ground beef	12.95

Pizza

	10"	14"	18"
	11.95	17.95	22.95

Works- Spinach, peppers, onions, mushrooms, olives, pepperoni, sausage, garlic, and meatballs

Vegetarian- Spinach, peppers, mushrooms, olives, onions, and garlic

Meat Lovers- Pepperoni, sausage, meatball, bacon, and ground beef

Cheese- Homemade pizza sauce and Mozzarella cheese	10"	14"	18"
	9.95	14.95	18.95

Create your own

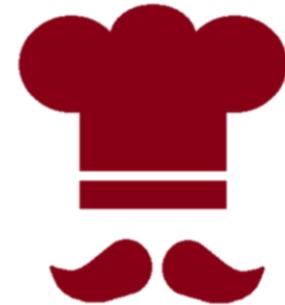
Additional Toppings	Specialty Toppings:
10" 14" 18"	10" 14" 18"
1.00 2.00 2.50	1.50 2.50 3.00

Pepperoni • Sausage	Artichoke Hearts •
Mushrooms • Onions	Bacon • Anchovies
Black Olives • Garlic	Sundried Tomatoes
Spinach • Pineapple	• Fresh Mozzarella
Tomatoes • Jalapenos	Ricotta • Broccoli

SALAD

House Salad- Mixed lettuce, mixed greens, carrots, cucumber, tomato, and red onions	3.95
Caesar Salad- Romaine lettuce with Parmesan cheese and our own Caesar dressing	4.95
Chicken Caesar- Our delicious Caesar salad with chicken	10.95
Shrimp Caesar- Our delicious Caesar salad with tender shrimp	14.95
Antipasto Italiano- Mixed green salad with cold cuts, fresh mozzarella, and provolone in our Balsamic Vinaigrette dressing	12.95
Fresh Mozzarella Caprese Salad- Sliced tomatoes, fresh mozzarella, roasted red peppers, capers, Kalamata olives, basil and our Balsamic Vinaigrette dressing	11.95

FRANCOS



ITALIAN CONTINENTAL CAFÉ
AND BAKERY

Lunch Take Out
Served Daily Open-3

4453 Cerritos Ave Cypress CA 90630
Phone: (714) 761-9040
Web: www.francositalianrestaurant.com

PASTA

Fettuccine Alfredo- Tossed with cream, Parmesan cheese and butter \$9.95 add chicken \$10.95 add shrimp 12.95

Fettuccine Quattro Formaggio- Fettuccine tossed in a cream sauce made with a blend of cheeses 11.95

Beef Ravioli Marinara- Ravioli stuffed with ground beef served in our delicious Marinara sauce 10.95

Cheese Ravioli al Burro-Ravioli stuffed with cheese topped with a butter-parmesan cheese sauce 9.95

Gnocchi Pesto Sauce- Potato dumplings served in an olive oil, basil, and parmesan cheese sauce, 11.95

Gnocchi alla Sorrentina- Potato dumplings served in a blend of pesto and tomato sauce with mozzarella and Parmesan cheese 11.95

Rigatoni Broccoli Garlic and Oil- Large tube-shaped pasta served in a garlic and oil sauce with broccoli 10.95

Rigatoni Vodka- Served with prosciutto, garlic, red onions, vodka, and Romano cheese in a tomato-cream sauce 10.95

Linguini Primavera- Served in a fresh tomato basil sauce with broccoli, zucchini, carrots, green beans and spinach 10.95

Penne alla Siciliana- Served with garlic, bacon, and slices of Eggplant Parmigiana in a fresh tomato basil sauce 11.95

Penne Amatriciana- Served with garlic, bacon, sausage, and Parmesan cheese in a fresh tomato sauce 11.95

Spaghetti Garlic and Oil- Served in a garlic and olive oil sauce 10.95

Spaghetti alla Puttanesca- Served with garlic, olives, capers, red peppers, and anchovies in a tomato basil sauce 11.95

Spaghetti and Meatballs or Meat sauce-Served in our house tomato sauce with a choice of meatballs or meat sauce 11.95

Spaghetti Bolognese- Spaghetti served in tomato and cream sauce with mushrooms, beef, and parmesan cheese 11.95

Spaghetti House Tomato or Marinara - served with our bare house tomato sauce or add garlic and basil 10.95

Capellini Pomodoro- Served with garlic and olive oil in fresh tomato basil sauce 10.95

Pasta Shells Gorgonzola- Served with mushrooms, green peas, and Romano cheese in a cream sauce 11.95

Sausage and Peppers Arrabbiata - Penne pasta served with sausage and peppers in a spicy marinara sauce 11.95

SUBS

On Italian bread, served with fries

Italian Combo - 8.95

Chicken Parmigiana - 8.95

Meatball - 8.95

CHICKEN

Chicken Marsala- Served with mushrooms in a Marsala wine sauce 11.95

Chicken Piccata- Served in a lemon butter white wine sauce with capers 11.95

Chicken Rollatini Gorgonzola- Stuffed with prosciutto, ham, spinach, mushrooms, and mozzarella in a cream sauce 13.95

Chicken Caccitore- Chicken breast with fresh tomatoes, mushrooms, peppers, olives, and capers 11.95

Chicken Saltimbocca- Chicken breast sautéed in a sherry wine sauce and topped with prosciutto, spinach, and mozzarella 13.95

Chicken Francaise- Sautéed in olive oil in a lemon butter sauce and served over capellini 11.95

Chicken Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in a marinara sauce 12.95

Chicken Milanese- Breaded and pan fried chicken breast served with fresh tomatoes, red onions, roasted red peppers, black olives, basil, and olive oil 10.95

Chicken Chasseur- Sautéed in olive oil, garlic, tomatoes, and shallots, in a white wine sauce 11.95

Chicken Scarpariello- Sautéed with green peppers, sausage, and potatoes in a garlic wine sauce 12.95

Chicken Arrabiata- Sautéed with spicy fresh tomato basil sauce served with penne pasta 10.95

VEAL

Veal Marsala- Served with mushrooms in a Marsala wine sauce 14.95

Veal Piccata- Served in a lemon butter white wine sauce with capers 14.95

Veal Rollatini Gorgonzola- Stuffed with prosciutto, ham, spinach, mushrooms, and mozzarella in a cream sauce 15.95

Veal Saltimbocca-Veal cutlets sautéed in a Sherry wine sauce with prosciutto, spinach, and mozzarella 15.95

Veal Sorrentina- Sautéed and topped with eggplant, prosciutto, and mozzarella in a marinara sauce 15.95

Veal Milanese-Veal scaloppini breaded, pan fried, served with mashed potatoes and a side of marinara sauce 14.95

Veal Chasseur- Sautéed in olive oil, garlic, tomatoes, and shallots, in a white wine sauce 14.95

Veal Francaise- Sautéed in lemon butter and olive oil, served over capellini 14.95

SEAFOOD

Fish Milanese- Pan sautéed breaded fish served with veggies in a spicy pesto sauce 11.95

Flounder Oreganata- Sautéed in a garlic and oil sauce and baked with crumbs and Parmesan cheese 11.95

Salmon Tomato Basil or Piccata- Sautéed in garlic and olive oil and served over pasta 11.95

Tilapia Francaise- Sautéed in olive oil in a lemon-butter sauce and served over capellini 11.95

Seafood Alfredo- Sea scallops and shrimp served over fettuccine in our homemade Alfredo sauce 16.95

Linguini White Clams- Clams sautéed in a garlic, olive oil and white wine sauce 13.95

Shrimp Scampi- Sautéed in a garlic olive oil white wine sauce 16.95

Crispy Crab Cakes- Served with fresh tomatoes, red onions, roasted peppers, olives, basil, and olive oil 11.95

Linguini Pescatore- Shrimp, scallops, mussels, clams, fish, and squid served over linguini in a tomato sauce 16.95

Calamari Marinara- Fresh calamari sautéed in tomato basil sauce and served over linguini 14.95

BAKED

Chicken Parmigiana- Breaded and baked with mozzarella and parmesan cheese in our house tomato sauce 11.95

Eggplant Parmigiana- Baked with mozzarella and parmesan cheese in our house tomato sauce 10.95

Eggplant Rollatini- Rolled and stuffed with ricotta and baked with mozzarella and parmesan cheese in a house tomato sauce 12.50

Veal Parmigiana- Breaded and baked with mozzarella and parmesan cheese in our house tomato sauce 12.95

Shrimp Parmigiana- Breaded and baked with mozzarella and parmesan cheese in our house tomato sauce 14.95

Meat Lasagna- Wide pasta layered with ground beef, ricotta, and mozzarella in our house tomato sauce 11.95

Stuffed Shells- Large pasta shells stuffed with ricotta baked with mozzarella and parmesan cheese in our house tomato sauce 9.95

Beef Cannelloni- Crapes stuffed with spinach and beef baked with mozzarella and parmesan cheese in our house tomato sauce 12.95

Stuffed Manicotti-Stuffed with ricotta and baked with mozzarella and parmesan cheese sauce 10.95

Pasta Sampler- Portion stuffed shells, meat lasagna, beef cannelloni, and stuffed manicotti baked together 11.95