



HOT APPETIZERS

- Buffalo Fried Calamari 12.5**
- Sweet N' Spicy Calamari 12.5**
- Classic Fried Calamari 11.5**
- Bacon Wrapped Scallops 16** (X)
- Homemade Lump Crab Cakes 15**
- Hot Antipasto (Feeds 2 or 4) 14/22**
Rollatine, Baked Clams, Garlic Shrimp, Spinach Mushrooms, Mozz Carozza
- Arancini (3 Riceballs) 12.5**
- Crab Stuffed Mushrooms 12**
- Baked Clams 11**
- Lasagna Rolletes 9**
2 Lasagna sheets rolled with Ricotta & Mixed Cheeses in a Creamy Vodka Sauce
- Eggplant Rollatine 8.5**
- Franco's Italian Fries 8.5** (X)
Skin on fries, Bacon, Melted Italian Cheese with Ranch Dressing
- Fried Zucchini Spears 8.5**
- Mozzarella Sticks 7.5**
- Gorgonzola Garlic Bread 6.5**
Traditional Italian Garlic Bread with Creamy Melted Gorgonzola
- Garlic Bread Parmigiana 6**
Traditional Italian Garlic Bread with Melted Mozzarella & Marinara Dip
- Traditional Garlic Bread 4**
- The Best Mussels at the Market! 15** (X)
Choose from Garlic & White Wine, Sweet Red or Spicy Red Sauces

Add a Mini-Garlic Bread to Any Mussel Appetizer for Only \$3!

SALADS (X)

All Salads Are Gluten Free except Caesar Salad & Buffalo Chicken Salad

- Seafood Salad 15**
Shrimp, Calamari, Octopus
- Buffalo Chicken Salad 14.5**
Iceberg, Gorgonzola, Grape Tomatoes, Onions, Croutons, Ranch Dressing
- The Wedge 13**
Iceberg, Bacon, Tomatoes, Onions, Blue Cheese
- Apple-Walnut Salad 12.5**
Mixed Greens, Apples, Walnuts, Gorgonzola, Cranberry, Balsamic Vinaigrette
- Caprese Salad 12.5**
Tomato, Mozzarella, Roasted Pepper & Basil
- Cranberry, Romaine, Walnut & Gorgonzola Salad 10.5**
- Italian Deluxe Salad 9.5**
Mixed Green Salad with Rolled Ham, Salami & Provolone
- Famous Caesar Salad 8.5**
- Franco's Classic Combo Salad 8.5**
Mixed Lettuce, Tomato, Onions, Olives, Carrots, Cucumber & a Hot Pepper
- Arugula, Spinach, Mozzarella & Roasted Pepper Salad 11.5**

ADD TO ANY SALAD OR PASTA!

Grilled Salmon 8.99	Grilled or Chicken Cutlet 3.99	Fresh Mozzarella 3.99
Blackened Chicken 4.99	Blackened Shrimp 7.99	Shaved Parm 2.50
Grilled Shrimp 7.99	Blackened Shrimp 8.99	Ricotta Cheese 2.99

Note: Because extra produce is required to complete a Chopped Salad, the Chopping of any Salad will incur a \$1.00 Additional Charge

HOMEMADE SOUPS

- Cup 3.95 | Bowl 6**
- Chicken Soup Minestrone
- Pasta Fagioli Lentil Soup
- Ask us about our soup of the day!**

COLD APPETIZERS

- (X) **Cold Seafood Plate for Two 26**
Little Neck Clams, Shrimp, Jumbo Lump Crab Meat, Marinated Octopus
- (X) **Cold Antipasto 15**
A Smorgasbord of Italian Meats, Cheese & Flavors over Mixed Greens
- (X) **Cold Shrimp Cocktail 13**
- (X) **Clams on the 1/2 Shell (8 Clams) 11**
- The "Caprese" Bruschetta 10**
Tomato, Mozzarella, Roasted Peppers, Basil

WINGS & THINGS

- Franco's Jumbo Wings 6 or 12 8.75 / 12.75**
Choose Buffalo, Franco's Signature BBQ or Sweet N' Spicy
- Saucy Chicken Fingers 8.75**
Choose Buffalo, Franco's Signature BBQ or Sweet N' Spicy
- Chicken Fingers 7.75**

PASTA

- Wild Mushroom "Purse Pasta" 18.5**
Creamy Truffle Sauce
- Pasta Perfecto 18.5**
Bacon, Chicken, Onions, Diced Tomatoes in a Creamy Vodka Sauce, Spaghetti
- Linguini Marechiarra 17.5**
Clams & Shrimp, Light Red Sauce
- Penne Franco 17**
Penne Pasta with Broccoli, Sun Dried Tomatoes & Chicken in a Garlic Sauce
- Linguini White Clam Sauce 17**
- Cavatelli with Chicken & Broccoli 16.5**
- Ziti with Broccoli Rabe, White Bean & Sausage 16.5**
- Spaghetti Carbonara 16.5**
Bacon & Onions, Cream Sauce
- Whole Wheat Spaghetti Primavera 16**
Vegetables with Garlic Sauce or Red Sauce
- Rigatoni Bolognese (Meat Sauce) 15**
- Gnocchi Creamy Pesto 15**
- Rigatoni Pomodoro 15**
Fresh Tomato, Basil & Garlic Sauce
- Pasta Balsamico 16.5**
Penne with Grape Tomatoes & Chicken in a Creamy Balsamic Sauce
- Spaghetti Marinara with Meatballs 14.5**
- Fettucine Alfredo 14**
- Penne Vodka Sauce 14**
- Spaghetti Marinara 13**
- (X) **Substitute Whole Wheat Spaghetti, Whole Wheat Penne or Gluten Free Penne for any of the above pasta dishes.**

STUFFED & BAKED PASTA


- Spinach Ravioli Creamy Pesto 16.5**
- Cheese Ravioli Vodka Sauce 16.5**
- Meat Ravioli Bolognese 16**
Meat Sauce
- Cheese Ravioli Marinara 15**
- Cheese Tortellini Pestolini 15**
Marinara, Splash of Fresh Pesto
- Meat Lasagna 14.5**
- Baked Ziti 14**
- Baked Ziti Vodka 16.5**

SEAFOOD

Choose Your Fresh Fish...

Fresh Flounder 22
Dayboat Sea Scallops 24
Atlantic Salmon 23
Jumbo Shrimp 18


Choose Your Preparation...

Oscar Style +\$8 
Jumbo Lump Crab Meat, Asparagus Tips, Grape Tomatoes, Garlic Sauce

Crab Crusted +\$8
Topped with a Homemade Crab Cake Crust in a White Wine Sauce


Francese +\$4
Egg Dipped and Smothered in a Lemony Butter Sauce

Blackened +\$4 
Rubbed with a Red Fish Spice and Pan Seared

Pomodoro or Fra Diavolo +\$4 
Topped with a Fresh Tomato, Basil & Garlic Sauce. Like it Spicy?


Oreganata + \$3
Sprinkled with Garlicky Breadcrumbs, Baked then Finished in a Scampi Sauce

SEAFOOD SPECIALTIES

Franco's Famous Mixed Fish Calabrese 29 
Clams, Mussels, Scallops, Calamari & Shrimp

"S.O.S" Pasta 27 
Shrimp, Octopus & Scallops, Mild or Spicy Over Fettucine

2 Lump Crab Cakes with Sautee Spinach 22

Garlic Shrimp Scampi over Angel Hair 21 

Pan Fried Flounder Luis 25
Topped with a Baby Arugula Salad

Fried Shrimp or Shrimp Parmigiana 20

CHICKEN (C) & VEAL (V)

Parmigiana (C) 17.5 (V) 20

Francese (C) 17.5 (V) 20

Marsala (C) 17.5 (V) 20

Picata (Lemon & Caper) (C) 17.5 (V) 20

Oreganata (C) 18 (V) 21

Scarpariello (C) 20 (V) 23
Sautee with Sausage & Spicy Peppers, Garlic Sauce

Cacciatore (C) 20 (V) 23
Sautee with Peppers, Onions & Mushrooms


"Luis Style" Pan Fried (C) 19 (V) 22
Topped with a Baby Arugula Salad

"Sonia Style" Pan Fried (C) 20 (V) 23
Topped with a Tomato, Mozzarella & Basil Salad

Chicken N' Mozz (C) 20
Lean Chicken Breast Rolled with Fresh Mozzarella & Herbs in a Creamy Vodka Sauce

PORK

Big T's Sunday Sauce 20
Meatball, Braciolo, Sausage over Rigatoni with Ricotta cheese

Tender Pork Braciolo Marinara 19 
Over Rigatoni

Sausage, Peppers & Onions over Ziti 19
Red Sauce or Garlic Sauce

EGGPLANT


Eggplant Rollatine Dinner 17

Eggplant Parmigiana Dinner 15.5

STEAK

Choose Your Steak...
14oz New York Strip Steak 29
7oz Filet Mignon 29

Choose Your Preparation...

 **Oscar Style +\$8**
Jumbo Lump Crab Meat, Asparagus Tips, Grape Tomatoes, Garlic Sauce


Steak n' Shrimp Style +\$8
3 Jumbo Shrimp in a Garlic Sauce


 **Gorgonzola Crusted +\$4**
Topped with our Gorgonzola Cheese Crust & Baked

Marsala Style +\$4
Rich Mushroom Wine Sauce


 **Blackened +\$4**
Rubbed with a Jerk Spice and Pan Seared


HEALTHY EATS

 **Grilled Atlantic Salmon 23**


 **Grilled Salmon Pomodoro 27**


 **Grilled Chicken Platter 17**


 **Grilled Chicken Luis 19**
Topped with a Baby Arugula Salad


 **Grilled Chicken Parmigiana 17.5**


SIDES TO SHARE


 **Broccoli Rabe & Sausage 13**

 **Broccoli Rabe 9.5**

 **Spinach 9.5**

 **Broccoli 9**

 **Asparagus 9**

 **French Fries 5**

Side of Meatballs 5

Potato Croquets (2) 4

FOR THE KIDS

9 Years and Under Please!

Kids Penne Vodka 12

Kids Pepperoni Pizza 11

Kids Mozzarella Cheese Pizza 10

Kids Spaghetti & Meatballs 10

Kids Chicken Fingers & Fries 8.5

Kids Mozzarella Sticks & Fries 8.5

Kids Macaroni & Cheese 8

Kids Penne Butter Sauce 8

All Entrees other than Pasta, Stuffed Pasta & Baked Pasta are served with a Choice of Vegetable Medley & Potato Croquet, a Side House Salad or Penne/Linguini Marinara unless otherwise mentioned in the items description. Any substitution of Side Dishes will incur an Additional Charge.

Note: The Splitting of any Dish in our Kitchen will Result in an Automatic Charge of \$5. Please inform your server of any food allergies or dietary restrictions as we will do our best to accommodate your needs.



Item is Gluten Free Friendly or can be prepared Gluten Free. Please inform your server.