
Francesca's

SPECIAL EVENTS

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Contact your Event Planner at (858) 519-5055
or online at www.miafrancesca.com

“TAVOLI DI AMICI”

Family-Style Lunch Menus

All menu packages include our freshly baked Italian bread, fountain drinks, brewed iced tea and regular & decaf American coffee

Menus are available for groups of 10 or more until 3:00 p.m. daily

Three Course Menus

THE STANDARD 1st Course One Appetizer *or* Salad *or* Pizza
\$17.00/person 2nd Course One Pasta
3rd Course One Dessert

THE CLASSIC 1st Course One Appetizer *or* Salad *or* Pizza
\$22.00/person 2nd Course One Pasta & One Entree
3rd Course One Dessert

THE SELECT 1st Course Two Appetizers *or* Salads *or* Pizza
\$26.00/person 2nd Course One Pasta & One Entree
3rd Course Two Desserts

THE PRIME 1st Course Two Appetizers *or* Salads *or* Pizza
\$32.00/person 2nd Course One Pasta & Two Entrees
3rd Course Two Desserts

Four Course Menus

THE PREMIUM 1st Course Two Appetizers *or* Pizza
\$30.00/person 2nd Course Two Salads
3rd Course One Pasta & One Entree
4th Course Two Desserts

THE ELITE 1st Course Two Appetizers *or* Pizza
\$36.00/person 2nd Course Two Salads
3rd Course One Pasta & Two Entrees
4th Course Two Desserts

Our “Tavoli di Amici” family-style menus encourage an interactive & social dining experience spanning an eclectic variety of flavors.

Menu selections are shared amongst guests and portions are scaled to serve a complete meal over multiple courses.

Price does not include additional beverages, tax or gratuity.

Family-Style Lunch Menu

Appetizers

Bruschette alla Romano
Garlic toast with tomato, fresh mozzarella, basil and olive oil

Lenticchie e Spinaci
Warm lentils with sautéed spinach and goat cheese

Risotto alla Contadina
Italian rice with sausage, onions and roasted tomatoes

Risotto ai Funghi
Italian rice with wild mushrooms, herbs, garlic and mozzarella

Calamari Fritti
Fried calamari served with marinara sauce

Salads

Insalata di Cesare
Classic Caesar salad with garlic croutons and parmesan

Insalata Caprese
Tomato, fresh mozzarella, basil and olive oil

Insalata della Casa
Traditional dinner salad with romaine, carrot, cucumber & tomato with balsamic vinaigrette

Insalata alla Francesca
Romaine, radicchio & endive with seasonal vegetables, extra virgin olive oil, balsamico & blue cheese

Pizza

Margherita
Plum tomatoes, basil and fresh mozzarella

Funghi
Wild mushrooms, plum tomatoes and fresh mozzarella

Salsiccie
Italian sausage, plum tomatoes & mozzarella

Schiacciata alla Toscana
White pizza with garlic, oregano, arugula, lemon, olive oil, parmesan, truffle oil, mozzarella & fontina cheese

Main Course

Pastas

Rigatoni con Mozzarella
Rigatoni pasta sautéed with tomato basil sauce and topped with fresh mozzarella

Rigatoni alla Boscaiola
Rigatoni pasta sautéed with tomato veal sauce, wild mushrooms, garlic and herbs

Penne alle Verdure
Penne pasta sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil and pine nuts in an herb broth

Penne con Pollo
Penne pasta sautéed with grilled chicken breast, spinach and pine nuts in a light basil cream sauce

Rigatoni alla Paesana
Rigatoni pasta sautéed with Italian sausage, wild mushrooms and peas in a light tomato cream sauce

Ravioli con Spinaci
Spinach & ricotta filled ravioli sautéed with a four-cheese sauce, spinach and a touch of tomato sauce
(add \$2/person)

Gnocchi con Ricotta
Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta

Entrees

Pollo al Limone
Roasted chicken breast with lemon, white wine, capers and sautéed spinach

Pollo Pagliacci
Roasted chicken breast with broccoli, zucchini, cherry tomatoes, wild mushrooms and eggplant in a light brandy sauce

Pollo alla Romano
Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil and roasted potatoes

Tilapia della Casa
Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic and white wine

Salmone ai Funghi
Pan roasted salmon with wild mushrooms, spinach, diced tomato and garlic
(add \$3/person)

Salsiccie alla Romano
Italian sausage sautéed with tomato sauce, onions, and peppers

Filetto con Carciofi e Funghi
Petite filet mignon medallions with roasted baby artichokes, wild mushrooms & a light brandy sauce
(add \$8/person)

Tiramisu

Ladyfingers soaked in espresso with mascarpone cheese & cocoa

Cheesecake
Del Giorno

Dessert

Profiteroles al Gelato
Cream puffs filled with vanilla gelato & topped with chocolate sauce

Dolci Assortiti

(add \$3/person)
Assorted desserts including tiramisu, profiteroles and seasonal house specialties served with gelato

“TAVOLI DI AMICI”

Family-Style Dinner Menus

All menu packages include our freshly baked Italian bread, fountain drinks, brewed iced tea and regular & decaf American coffee

Three Course Menus

THE CLASSIC
\$28.00/person

1st Course One Appetizer *or* Salad *or* Pizza
2nd Course One Pasta & One Entree
3rd Course One Dessert

THE SELECT
\$34.00/person

1st Course Two Appetizers *or* Salads *or* Pizza
2nd Course One Pasta & One Entree
3rd Course Two Desserts

THE PRIME
\$42.00/person

1st Course Two Appetizers *or* Salads *or* Pizza
2nd Course One Pasta & Two Entrees
3rd Course Two Desserts

Four Course Menus

THE PREMIUM
\$40.00/person

1st Course Two Appetizers *or* Pizza
2nd Course Two Salads
3rd Course One Pasta & One Entree
4th Course Two Desserts

THE ELITE
\$47.00/person

1st Course Two Appetizers *or* Pizza
2nd Course Two Salads
3rd Course One Pasta & Two Entrees
4th Course Two Desserts

Our “Tavoli di Amici” family-style menus encourage an interactive & social dining experience spanning an eclectic variety of flavors. Menu selections are shared amongst guests and portions are scaled to serve a complete meal over multiple courses. Price does not include additional beverages, tax or gratuity.

Family-Style Dinner Menu

Appetizers

Bruschette alla Romano
Garlic toast with tomato, fresh mozzarella, basil and olive oil

Lenticchie e Spinaci
Warm lentils with sautéed spinach and goat cheese

Risotto alla Contadina
Italian rice with sausage, onions and roasted tomatoes

Risotto ai Funghi
Italian rice with wild mushrooms, herbs, garlic and mozzarella

Calamari Fritti
Fried calamari served with marinara sauce

Salads

Insalata di Cesare
Classic Caesar salad with garlic croutons and parmesan

Insalata Caprese
Tomato, fresh mozzarella, basil and olive oil

Insalata della Casa
Traditional dinner salad with romaine, carrot, cucumber & tomato with balsamic vinaigrette

Insalata alla Francesca
Romaine, radicchio & endive with seasonal vegetables, extra virgin olive oil, balsamico & blue cheese

Pizza

Margherita
Plum tomatoes, basil and fresh mozzarella

Funghi
Wild mushrooms, plum tomatoes and fresh mozzarella

Salsiccie
Italian sausage, plum tomatoes & mozzarella

Schiacciata alla Toscana
White pizza with garlic, oregano, arugula, lemon, olive oil, parmesan, truffle oil, mozzarella & fontina cheese

Main Course

Pastas

Rigatoni con Mozzarella
Rigatoni pasta sautéed with tomato basil sauce and topped with fresh mozzarella

Rigatoni alla Boscaiola
Rigatoni pasta sautéed with tomato veal sauce, wild mushrooms, garlic and herbs

Penne alle Verdure
Penne pasta sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil and pine nuts in an herb broth

Penne con Pollo
Penne pasta sautéed with grilled chicken breast, spinach and pine nuts in a light basil cream sauce

Rigatoni alla Paesana
Rigatoni pasta sautéed with Italian sausage, wild mushrooms and peas in a light tomato cream sauce

Ravioli con Spinaci
Spinach & ricotta filled ravioli sautéed with a four-cheese sauce, spinach and a touch of tomato sauce
(add \$2/person)

Gnocchi con Ricotta
Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta

Entrees

Pollo al Limone
Roasted chicken breast with lemon, white wine, capers and sautéed spinach

Pollo Pagliacci
Roasted chicken breast with broccoli, zucchini, cherry tomatoes, wild mushrooms and eggplant in a light brandy sauce

Pollo alla Romano
Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil and roasted potatoes

Tilapia della Casa
Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic and white wine

Salmone ai Funghi
Pan roasted salmon with wild mushrooms, spinach, diced tomato and garlic
(add \$3/person)

Salsiccie alla Romano
Italian sausage sautéed with tomato sauce, onions, and peppers

Filetto con Carciofi e Funghi
Petite filet mignon medallions with roasted baby artichokes, wild mushrooms & a light brandy sauce
(add \$8/person)

Tiramisu
Ladyfingers soaked in espresso with mascarpone cheese & cocoa

Cheesecake
Del Giorno

Dessert

Profiteroles al Gelato
Cream puffs filled with vanilla gelato & topped with chocolate sauce

Dolci Assortiti
(add \$3/person)
Assorted desserts including tiramisu, profiteroles and seasonal house specialties served with gelato

Appetizer Reception Menus

Packages are priced per person and include our freshly baked Italian bread, iced tea, regular and decaf coffee & soft drinks.

No. 1

1 hour • \$16.00
2 hours • \$21.00
3 hours • \$24.00

*Choose 3 buffet
& 1 passed item*

No. 2

1 hour • \$20.00
2 hours • \$28.00
3 hours • \$32.00

*Choose 4 buffet
& 2 passed items*

No. 3

1 hour • \$24.00
2 hours • \$35.00
3 hours • \$41.00

*Choose 5 buffet
& 3 passed items*

Buffet Selections

Lenticchie e Spinaci

Warm lentils with sautéed spinach and goat cheese

Risotto alla Contadina

Italian rice with sausage, onions and roasted tomatoes

Calamari Fritti

Fried calamari served with marinara sauce

Risotto al Pomodoro

Italian rice with roasted plum tomatoes, arugula and fontinella cheese

Funghi alla Sorella

Mushroom caps stuffed with goat cheese and herbs

Insalata Caprese

Cherry tomato, mozzarella and basil skewers

Pizza Margherita

Plum tomatoes, basil and fresh mozzarella

Pizza con Funghi

Wild mushrooms, plum tomatoes and fresh mozzarella

Pizza Salsiccie

Italian sausage, plum tomatoes & mozzarella

Pizza Schiacciata alla Toscana

White pizza with garlic, oregano, arugula, lemon, olive oil, parmesan, truffle oil, mozzarella & fontina cheese

Passed Selections

Scampi al Fresco

Sauteed shrimp with wild mushrooms, tomato, basil and balsamic vinaigrette

Cocktail di Scampi

Classic shrimp cocktail served with lemon and Italian cocktail sauce

Bruschette alla Romano

Garlic toast with tomato, fresh mozzarella, basil and olive oil

Capesante e Prosciutto

Sea scallops wrapped in prosciutto and drizzled with balsamic glaze

Crocchette del Granchio

Crab cakes served with roasted red pepper aioli

Pollo alla Romano

Chicken skewers marinated in garlic, shallots, rosemary, lemon and olive oil

Prosciutto e Asparagi

Grilled asparagus wrapped with prosciutto di Parma

Polpette in Umido

Homemade meatballs braised in tomato sauce and herbs

Tenderloin Skewers

Grilled beef tenderloin tips served with a horseradish cream sauce

Add an assortment of desserts to your menu for \$8/person, served during the final hour of your event. Price does not include additional beverages, tax or gratuity.

Children's Menu

Includes freshly baked bread, milk or juice & a scoop of gelato.

The Pinocchio

\$10.00 / person

Children ages 4 to 12 participate in the appetizer, pizza and / or salad course of the primary menu and select of an alternative pasta or entrée for their main course.

Pastas

Linguine with tomato sauce

Linguine with cream sauce

Rigatoni with butter

Rigatoni with steamed broccoli

Pizza

Cheese Pizza

Cheese & Mushroom Pizza

Cheese & Sausage Pizza

Entrees

Grilled Chicken with steamed broccoli

Price does not include additional beverages, tax or gratuity.