

## SEAFOOD

Served with your choice of a salad or pasta.

FRIED CALAMARI .....	19
lightly floured tender calamari, fried to perfection	
CLAMARI MARINARA .....	18
calamari sautéed in our classic house-made marinara sauce	
CALAMARI ARRABBIATA .....	19
fried calamari tossed with hot cherry peppers in our classic house-made marinara sauce	
CALAMARI & SCUNGILLI MARINARA .....	19
calamari & scungilli sautéed in our classic house-made marinara sauce	
SHRIMP PARMIGIANA .....	21
breaded shrimp and our classic house-made tomato sauce, topped with melted parmigiana	
SHRIMP SCAMPI .....	21
shrimp sautéed in a garlic, white chardonnay, lemon sauce. served with steamed broccoli	
SHRIMP MARINARA .....	20
shrimp sautéed in our classic house-made marinara sauce	
SHRIMP OREGANATA .....	20
shrimp broiled in a lemon and white chardonnay sauce, with toasted seasoned oreganata breadcrumbs	
SHRIMP FRANCESE .....	20
egg battered shrimp sautéed in a lemon and white chardonnay sauce	
ZUPPA DI CLAMS .....	20.5
• Light Red or White Seafood Sauce	
MUSSELS MARINARA .....	18.5
• Marinara (Red) or Luciano (White) fresh steamed mussels in our classic, house-made marinara or luciano sauce	
SCUNGILLI MARINARA .....	20
fresh sliced scungilli sautéed in our classic house-made marinara sauce	
SEA SCALLOPS .....	22
• OREGANATA sea scallops broiled in a lemon & white chardonnay sauce, with toasted seasoned oreganata breadcrumbs	
• SCAMPI sea scallops broiled in a garlic, lemon, white chardonnay sauce. served with steamed broccoli	

CLAMS & MUSSELS MARICHIARA .....	19
clams & mussels served in a light red seafood sauce	
FRANCESCO IL PESCATORE .....	23
• Marinara (Red) or Luciano (White) fresh calamari, scungilli, mussels, shrimp and clams sautéed in your choice of marinara or luciano sauce	
FILET OF SOLE FRANCESE .....	19.5
seasonal fluke or flounder egg battered and sautéed in a lemon, white chardonnay sauce	
BROILED FILET OF SOLE DI CASA .....	19.5
broiled in a lemon, white chardonnay sauce with sliced tomato & toasted, seasoned oreganata breadcrumbs	

## SPECIALTY PASTA

SPAGHETTI CARBONARA .....	17.5
sautéed onions & prosciutto, cream sauce, basil, romano cheese	
RIGATE FRANCESCO .....	16.5
a spicy pink cream sauce with onions & prosciutto, tossed with penne pasta	
FILETTO DI POMODORO .....	16.5
whole wheat penne in our house-made classic marinara sauce with prosciutto & onions	
PESTO GENOVESE .....	15
fresh pesto sauce, linguini, pine nuts, shaved parmesan	
PASTA PUTTANESCA .....	17.5
black & green olives, capers, marinara sauce, spaghetti	
PASTA PISELLI .....	15
• Red or White Sauce sautéed onions & prosciutto, green peas, penne pasta	
PASTA E CECI .....	15
chick peas, garlic aioli, fresh basil, light marinara sauce, ditalini pasta, parmigiana	
LINGUINI CON SPINACI .....	15.5
fresh sautéed spinach, linguini, garlic aioli, light marinara sauce	
LINGUINI CON BROCCOLI RABE .....	16
broccoli rabe, linguini, garlic aioli add sausage +2	
PENNE ZITI PRIMAVERA .....	16
• Marinara or Garlic Aioli Sauce a medley of fresh garden vegetables and penne ziti in your choice of marinara or garlic aioli sauce	

## CLASSIC PASTA

RIGATONI ALLA VODKA .....	15.5
FETTUCINI ALFREDO .....	17
add broccoli +1.5	
CAVATELLI CREMA DI PESTO .....	15.5
our traditional pesto sauce with a touch of cream, tossed with cavatelli pasta, topped with basil, shaved parmesan and toasted pine nuts	
GNOCCHI BOLOGNESE .....	16
fresh potato pasta served in our classic bolognese (a creamy tomato-based meat sauce with carrots)	
LINGUINI CLAM SAUCE .....	18
• Red or White Sauce	
CHEESE RAVIOLI .....	13
SPAGHETTI & MEATBALLS OR SAUSAGE .....	13
TORTELLINI MARINARA OR ALFREDO .....	16.5
PENNE BROCCOLI GARLIC & OIL .....	14
PASTA FAGIOLI .....	15
fresh basil, white beans, light marinara sauce, ditalini pasta, topped with shaved parmigiana	
PASTA MEAT OR MUSHROOM SAUCE .....	13
ziti, spaghetti or linguini or your choice of meat sauce or mushroom sauce	

## BAKED PASTA

LASAGNA .....	14
MANICOTTI .....	13.5
hand rolled in fresh, traditional house-made crepes with seasoned cheese filling	
BAKED ZITI .....	13
BAKED ZITI SICILIANA .....	16
with breaded eggplant	
BAKED RAVIOLI .....	14
STUFFED SHELLS .....	13
BAKED CAVATELLI .....	15.5

## SPECIALTIES

EGGPLANT PARMIGIANA .....	13.5
breaded eggplant served with our house made classic tomato sauce, topped with melted parmigiana and mozzarella	
EGGPLANT ROLLATINI .....	14
rolled baked eggplant, with ham and seasoned ricotta with marinara sauce	
SAUSAGE & PEPPERS .....	15
• Marinara or Garlic Aioli Sauce sausage and peppers served in our classic house-made marinara sauce or in a garlic aioli sauce	

## PIZZETTES

Classic 10" pizza prepared with only the finest, homemade & imported ingredients. Baked in our 'old world' wood burning brick oven.

All pizzettes available in our gluten free or whole wheat dough.

REGULAR or MARGHERITA .....	9	INSALATA FRESCA .....	9.5	VONGOLE (CLAMS) .....	14.5
PESTO WHITE .....	10	fresh chopped garden salad, cucumber, tomatoes, kalamata olives, red onions, fresh mozzarella and our house italian dressing		fresh local clams, mozzarella, fresh herbs and seasoned breadcrumbs	
QUATTRO FORMAGGI .....	10.5	PROSCIUTTO E ARUGULA .....	10.5	GAMBERI (SHRIMP) .....	15.5
ricotta, fresh mozzarella, provolone, romano cheese and fresh basil		homemade fresh mozzarella, sliced prosciutto, arugula, white truffle oil, and shaved reggiano cheese		roasted shrimp, asparagus, portobello mushrooms, tomatoes and mozzarella	
SAUSAGE PEPPERONCINI .....	12	GRILLED VEGETABLES & GOAT CHEESE .....	11	FRIED CALAMARI .....	14
crumbled sweet sausage and hot cherry peppers with mozzarella and our house-made marinara sauce		a medley of grilled vegetables with fresh goat cheese crumbles		your choice of Fried, Buffalo, Thai, Arrabiatta or Florentine	
MELANZANE (EGGPLANT) or .....	10.5	BROCCOLI RABE & SAUSAGE .....	12	SESAME TUNA & AVOCADO (12" for two) .....	19.5
POLPETTE (MEATBALLS) WITH RICOTTA .....	11.5	sautéed broccoli rabe in garlic and oil, crumbled sweet sausage and fresh mozzarella		customer favorite 'rare' sesame seared tuna, sliced avocado, asparagus, scallions, chopped tomatoes, spicy mayo and wasabi drizzle	
GRILLED CHICKEN CAESAR SALAD .....	11.5	BUFFALO CHICKEN .....	12	SRIRACHA .....	10
BRUSCHETTA .....	11.5	chicken tossed in our house-made buffalo sauce with mozzarella		chipotle ricotta, bacon, pineapple, scallions and a sriracha drizzle	
fresh tomato, red onion bruschetta, basil and balsamic drizzle with a crispy garlic and balsamic crust					

SINCE 1971

# FRANCESCO'S

OF BABYLON

*Restaurant & Pizzeria*

## APPETIZERS

GARLIC BREAD .....	4
add mozzarella +2	
add pimentos & anchovies +2.5	
HOT ANTIPASTO (for two) .....	16
eggplant rollatini, shrimp oreganata, stuffed mushrooms, whole baked clams, mussel oreganata and broccoli parmigiana	
MOZZARELLA STICKS (for two) .....	9
for four .....	14.5
EGGPLANT ROLLATINI .....	9.5
ralled baked eggplant with ham & seasoned ricotta in our classic marinara sauce	
GF BROCCOLI PARMIGIANA .....	8
STUFFED MUSHROOMS .....	9
STUFFED ARTICHOKE .....	10
GF BROCCOLI, GARLIC & OIL .....	7.5
MUSSELS MARINARA .....	11
GF SHRIMP COCKTAIL .....	10.5
GF *CLAMS ON THE HALF SHELL (raw) .....	9
WHOLE BAKED CLAMS .....	10.5
GARY'S CHOPPED BAKED CLAMS .....	10.5
with bacon, onions & seasoned breadcrumb	
GF BAKED CLAMS CASINO .....	12
whole clams topped with chopped bacon and roasted peppers	
GF ZUPPA DI CLAMS .....	12
● Red or White Sauce	
FRIED CALAMARI (for two) .....	14
● ARRABBIATA STYLE .....	16
with hot cherry peppers in our house-made marinara sauce	
● BUFFALO STYLE .....	16
● THAI STYLE .....	16

## SALADS

GF TOSSED SALAD (for one) .....	7
for two .....	11
CAESAR SALAD (for one) .....	7
for two .....	11
GF COLD ANTIPASTO (for two) .....	13.5
salami, provolone, pepperoni, hot cherry peppers, giardiniera and three bean salad	
GF TRI-COLOR SALAD .....	8
arugula, radicchio, endive in a house balsamic vinaigrette, topped with shaved parmigiana	
GF FRESH MOZZARELLA SALAD .....	12.5
add sundried tomatoes +1.5	
GF ARTICHOKE SALAD .....	11
quartered artichoke hearts, tomatoes, cucumber, onions, giardiniera over a bed of romaine lettuce	
GF ROASTED RED PEPPER SALAD .....	10
add fresh mozzarella +1.5	
freshly sautéed roasted red pepper served warm over a bed of romaine lettuce with tomatoes, cucumber, onions and giardiniera	
GF GRILLED PORTOBELLO SALAD .....	11.5
tri-color salad with balsamic grilled portobello mushrooms	
GF CRANBERRY GORGONZOLA SALAD (for one) .....	8
for two .....	14
caramelized walnuts, cran-raisins and crumbled gorgonzola cheese tossed with lettuce in our house raspberry vinaigrette	
GF SCUNGILLI SALAD .....	16
fresh sliced scungilli served chilled over a bed of romaine lettuce with tomatoes cucumber, onions and giardiniera	
GF CALAMARI SALAD .....	13
chilled calamari over a bed of romaine lettuce with tomatoes, cucumber, onions and giardiniera	
GF FRUTTA DI MARE SALAD .....	17
combination of chilled scungilli, calamari and shrimp over a bed of romaine lettuce with tomatoes, cucumber, onions and giardiniera	

## SOUPS

GF LENTIL SOUP .....	7
a bowl of ditalini pasta with lentil beans	
GF MINISTRONE .....	7
a bowl of ditalini pasta and vegetables	
PASTA FAGIOLI .....	7
a bowl of ditalini pasta with white beans	
STRACCIATELLA .....	7
a bowl of tortellini, spinach and egg	
ESCAROLE & BEAN .....	7
a bowl of escarole and white beans	

## SIDES

MEATBALLS .....	6
GF SWEET SAUSAGES .....	6
GF SAUTEED BROCCOLI, GARLIC & OIL .....	6
GF SAUTEED SPINACH .....	7.5
GF SAUTEED BROCCOLI RABE .....	8.5
GF GRILLED VEGETABLES .....	8
GF MIXED SAUTEED VEGETABLES .....	7
GF ESCAROLE & BEANS .....	6
STEAK FRIES .....	5

All items marked with **GF** can be made completely gluten free. We currently offer gluten free penne or spaghetti made from brown rice & corn. Please be sure to mention your preference with your server.

## CHICKEN

Served with your choice of a salad or pasta.

GF CHICKEN PARMIGIANA .....	17
breaded chicken cutlet with our classic house-made tomato sauce, topped with melted mozzarella	
GF CHICKEN ALLA PICCATA .....	17.5
chicken breast sautéed in a white chardonnay, lemon sauce with artichoke hearts and capers	
GF CHICKEN ALLA MARSALA .....	17.5
chicken breast simmered in a marsala wine sauce with mushrooms	
CHICKEN ALLA ROMANA .....	18.5
breaded chicken cutlet topped with eggplant, ham and mozzarella, simmered in a sherry wine sauce	
GF CHICKEN ALLA FRANCESE .....	17
egg battered chicken breast sautéed in a lemon, white chardonnay sauce	
GF CHICKEN CACCIATORE .....	19
boneless chunks of chicken breast served with fresh mushrooms & peppers, simmered in our classic house-made marinara sauce	
GF CHICKEN SCARPARIELLO .....	19
boneless chunks of chicken breast sautéed with mushrooms, peppers, sausage, prosciutto and onions over capellini pasta	
GF GRILLED CHICKEN BREAST SALAD .....	17
served over a tossed green salad with our house vinaigrette	
BUFFALO CHICKEN SALAD .....	17
with blue cheese dressing over romaine salad	

## VEAL

Served with your choice of a salad or pasta.

GF VEAL PARMIGIANA .....	22
VEAL MILANESE (breaded veal cutlet).....	18
● Plain or with Tomato Sauce	
● Caprese Style (Fresh Mozzarella, Tomato and Basil) +2	
● On A Chopped Tossed Salad	
GF VEAL FRANCESE .....	22
veal scaloppini simmered in a lemon white chardonnay sauce	
GF VEAL MARSALA .....	22
veal scaloppini sautéed in a marsala wine sauce with mushrooms	
GF VEAL PIZZAIOLA .....	22
veal scaloppini sautéed with mushrooms & peppers in our house-made marinara sauce	
GF VEAL PICATTA .....	22
veal scaloppini sautéed in a white chardonnay lemon sauce with artichoke hearts and capers	
VEAL & EGGPLANT PARMIGIANA .....	21
breaded veal cutlet and eggplant served with our house-made classic tomato sauce, topped with melted mozzarella	
VEAL ROMANO .....	22
breaded veal topped with eggplant, ham and mozzarella, simmered in a sherry wine sauce	
GF VEAL WITH PEPPERS OR MUSHROOMS .....	21
veal scaloppini sautéed with your choice of peppers or mushrooms in our house-made marinara sauce	

## FROM THE GRILL

Served with your choice of a salad or pasta & steak fries or a vegetable (broccoli or spinach).

\*Items below cooked to your liking.

GF 18 OZ RIB VEAL CHOP (long bone)	
● GRILLED .....	29
● MUSHROOM STYLE .....	31
topped with fresh sautéed mushrooms	
● SCAMPI STYLE .....	30
broiled in a garlic, lemon, white chardonnay butter sauce	
● PIZZAIOLA STYLE .....	32
broiled with fresh mushrooms and peppers in our classic house-made marinara sauce	
GF NEW YORK STRIP STEAK	
● GRILLED .....	24
● SCAMPI STYLE .....	25
boneless shell steak simmered in a garlic, lemon, butter, white chardonnay sauce	
● PIZZAIOLA STYLE .....	28
boneless shell steak simmered with fresh peppers & mushrooms our classic house-made marinara sauce	

\*Consuming undercooked meats, fish, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.