



HALF TRAY

FULL TRAY

APPETIZERS

Bruschette Alla Romana \$38 / \$73

GARLIC TOAST WITH TOMATOES, BASIL & FRESH MOZZARELLA

Funghi Alla Sorella \$42 / \$80

MUSHROOM CAPS STUFFED WITH GOAT CHEESE & HERBS

Spiedini alla Caprese \$42 / \$80 TOMATO, BASIL, AND MOZZARELLA SKEWERS WITH OLIVE OIL AND AGED SABA

Risotto Con Funghi \$55 / \$105

ITALIAN RICE WITH WILD MUSHROOMS, HERBS, GARLIC & FRESH MOZZARELLA

Risotto Alla Contadina \$56 / \$107

ITALIAN RICE WITH SAUSAGE, ONIONS, ROASTED PLUM TOMATOES & FONTINELLA CHEESE

Prosciutto E Carciofi \$55 / \$105

BALSAMIC ROASTED ARTICHOKES & PROSCIUTTO DI PARMA SKEWERS

Polpette In Umido \$65 / \$125

HOMEMADE MEATBALLS BRAISED IN TOMATO SAUCE & HERBS

Gamberi Al Fresco \$78 / \$150

SHRIMP WITH WILD MUSHROOMS, SPINACH, TOMATOES, LEMON, BALSAMICO & BASIL

Meat & Cheese Board \$109 (half)

ASSORTED SELECTION OF ARTISANAL MEATS & CHEESE, SERVED WITH FRUIT PRESERVES, NUTS & CROSTINI

SALADS

Dinner Salad* \$35 / \$65

ROMAINE, TOMATOES, CARROTS, CUCUMBERS, OLIVE OIL & BALSAMICO

Caesar Salad* \$35 / \$65
CLASSIC CAESAR WITH GARLIC CROUTONS & PARMESAN

Insalata Mista Con Lamponi \$38 / \$75

MIXED GREENS WITH A RASPBERRY VINAIGRETTE, CARAMELIZED WALNUTS & BLUE CHEESE

Insalata Di Asparagi \$45 / \$82

ASPARAGUS, TOMATOES, AND BLUE CHEESE SERVED WITH LEMON & OLIVE OIL

Insalata Alla Francesca* \$38 / \$73 ROMAINE, ENDIVE, RADICCHIO, CARROTS, CUCUMBERS, TOMATOES, GREEN BEANS, PEA PODS, OLIVE OIL, BALSAMICO & BLUE CHEESE

*ADD A PROTEIN TO YOUR SALAD. CHICKEN +22/+40, SALMON +30/+58, SHRIMP +35/+67 PICK UP AVAILABLE AT ALL LOCATIONS. DELIVERY NOT AVAILABLE AT ALL LOCATIONS. DELIVERY AREAS ARE LIMITED TO 5 MILES FROM EACH RESTAURANT LOCATION.

ALL CATERING ORDERS WILL BE PACKAGED IN DISPOSABLE SERVING TRAYS AND INCLUDE DISPOSABLE SERVING UTENSILS, ITALIAN BREAD, GRATED CHEESE, AND OUR SIGNATURE HERB-INFUSED OLIVE OIL. UPON REQUEST, WE WILL INCLUDE DISPOSABLE PLATES, NAPKINS, AND UTENSILS.

TO PLACE YOUR CATERING ORDER, VISIT FRANCESCA'S ONLINE AT WWW. MIAFRANCESCA.COM, OR CONTACT YOUR LOCAL FRANCESCA'S RESTAURANT LOCATION DIRECTLY. FOR LARGER ORDERS, PLEASE ASK TO SPEAK WITH OUR EVENT SALES MANAGER. CATERING ORDERS MUST BE PLACED WITH AT LEAST 24 HOUR NOTICE. WE WILL TRY TO ACCOMMODATE SAME-DAY ORDERS, BASED ON PRODUCT AVAILABILITY.

CHOICE OF RIGATONI OR LINGUINE GLUTEN FREE PENNE PASTA +\$15 HALF PAN / +\$30 FULL PAN

Pomodoro \$54 / \$96
LIGHT TOMATO BASIL SAUCE WITH GARLIC & OLIVE OIL

Mozzarella \$61/\$108

LIGHT TOMATO BASIL SAUCE WITH FRESH MOZZARELLA

Verdure \$67 / \$119

WILD MUSHROOMS, CHERRY TOMATOES, ZUCCHINI, EGGPLANT, PEPPERS, BROCCOLI, ESCAROLE, GARLIC, OLIVE OIL & PINE NUTS

Asparagi \$69 / \$121

LIGHT CREAM SAUCE WITH ASPARAGUS & PINE NUTS

Butera \$74 / \$132

ITALIAN SAUSAGE, PEAS, GARLIC & BASIL IN A TOMATO CREAM SAUCE

Sardi \$74 / \$132

ITALIAN SAUSAGE, WILD MUSHROOMS, TOMATO SAUCE & PARMESAN

Pollo \$80 / \$142

LIGHT BASIL CREAM SAUCE WITH CHICKEN, SPINACH & PINE NUTS

Polpette \$80 / \$142 HOMEMADE MEATBALLS WITH TOMATO SAUCE & PARMESAN

Ravioli Alla Vodka \$77 / \$137

CHEESE FILLED RAVIOLI WITH A TOMATO-VODKA CREAM SAUCE, TOPPED WITH BASIL & FRESH TOMATOES

Lasagna Bolognese \$80 (half)

HOMEMADE LASAGNA BAKED WITH A TOMATO-MEAT SAUCE, PARMESAN CREAM & FRESH MOZZARELLA (UNCOOKED OPTION FOR LASAGNA, INCLUDES COOKING INSTRUCTIONS)

(48 HR. NOTICE REQUIRED)



HALF TRAY

FULL TRAY

ENTRÉFS

Pollo Alla Romana \$90 / \$175

PAN-ROASTED BREAST OF CHICKEN WITH GARLIC, SHALLOTS, ROSEMARY, LEMON & OLIVE OIL, SERVED WITH ROASTED POTATOES

Pollo Pagliacci \$90 / \$175

PAN-ROASTED BREAST OF CHICKEN WITH BROCCOLI, CHERRY TOMATOES, MUSHROOMS, EGGPLANT, ZUCCHINI & GARLIC

Pollo Sassi \$90 / \$175

PAN-ROASTED BREAST OF CHICKEN WITH BABY ARTICHOKES, WILD MUSHROOMS & HERBS WITH A LIGHT BRANDY SAUCE

Pollo Al Limone \$90 / \$175

SAUTÉED BREAST OF CHICKEN WITH A LEMON WHITE WINE SAUCE, CAPERS & SPINACH

Pesce Bianco Acqua Pazza \$110 / \$215

PAN-ROASTED WHITEFISH WITH A SPICY CHERRY TOMATO SAUCE, CAPERS, GARLIC & WHITE WINE OVER SAUTÉED SPINACH

Salmone Alla Fresca \$125 / \$245

GRILLED SALMON WITH TOMATOES, AVOCADO, RED ONIONS, OLIVE OIL, BASIL & LEMON OVER GRILLED ASPARAGUS

Filetto Con Barolo \$180 / \$355

ROASTED FILET MIGNON MEDALLIONS WITH BABY SPINACH, WILD MUSHROOMS & A BAROLO RED WINE SAUCE

SIDES

Sausage & Peppers \$43 / \$82

ITALIAN SAUSAGE WITH ROASTED PEPPERS, ONIONS, GARLIC & POMODORO SAUCE

Mixed Vegetables \$37 / \$73 SAUTÉED MUSHROOMS, ZUCCHINI, BROCCOLI & CHERRY TOMATOES WITH GARLIC & WHITE WINE

Sautéed Spinach \$35 / \$69

SAUTÉED BABY SPINACH WITH GARLIC, LEMON & EXTRA VIRGIN OLIVE OIL

Roasted Potatoes \$29 / \$53

OVEN-ROASTED POTATOES WITH GARLIC, SHALLOTS, ROSEMARY & OLIVE OIL

DESSERTS

Tiramisu \$48 / \$88

LADYFINGER COOKIES, ESPRESSO, COCOA & MASCARPONE CREAM

Torta Di Formaggio \$45 / \$85

VANILLA CHEESECAKE WITH MIXED BERRY COMPOTE

MINI DESSERT PLATTER

(20) 2-BITE DESSERTS INCLUDES 5 EACH $$65/20\ \mathrm{pc}$

Traditional Cannoli

S'mores Bar

A GRAHAM COOKIE BASE, CHOCOLATE FUDGE GANACHE & TOASTED MARSHMALLOW

Vanilla Cheesecake with Berries

Matcha Amaretti Cookie

A GLUTEN AND DAIRY FREE COOKIE FLAVORED WITH MATCHA AND ALMOND

(48 HR. NOTICE REQUIRED)

SANDWICH TRAYS

OUR CONVENIENT, FRESHLY-PREPARED SANDWICH TRAYS ARE A GREAT WAY TO FEED YOUR GROUP! SELECT FROM OUR MOST POPULAR HOT & COLD SANDWICHES IN TWO EASY-TO-ORDER OPTIONS.

One-and-Done **Sandwich Tray**

INCLUDES 16 OF 1 SANDWICH SELECTION. 4" SANDWICHES SERVED ON TOASTED ITALIAN BREAD.

Mix-and-Match **Sandwich Tray**

INCLUDES 8 EACH OF 2 SANDWICH SELECTIONS. 4" SANDWICHES SERVED ON TOASTED ITALIAN BREAD.

Turkey

ROASTED TURKEY, AVOCADO, SLICED TOMATO & PROVOLONE WITH BLACK PEPPER BACON & GARLIC AIOLI

Italiano

SALAMI, COPPA & MORTADELLA WITH RED ONION, ROMAINE LETTUCE & RED WINE VINAIGRETTE

Caprese

GRILLED & CHILLED ROMA TOMATOES, FRESH BURRATA & ARUGULA WITH PINE NUT PESTO & BASIL

Grilled Vegetable

MARINATED & GRILLED ARTICHOKES, ZUCCHINI & TOMATOES WITH OLIVE TAPENADE & GOAT CHEESE

Tuna

ITALIAN TUNA SALAD MADE WITH KALAMATA OLIVES, CUCUMBERS, RED ONION & GARLIC AIOLI, TOPPED WITH SLICED TOMATO & ROMAINE

Meatball

HOMEMADE MEATBALLS BRAISED IN TOMATO SAUCE & HERBS WITH MOZZARELLA

Beef & Giardiniera

ITALIAN BEEF WITH JUS & GIARDINIERA

Chicken Melt

GRILLED CHICKEN BREAST TOPPED WITH MELTED PROVOLONE, MUSHROOMS & ONIONS

Portobello

GRILLED PORTOBELLO MUSHROOM WITH ARUGULA, MELTED MOZZARELLA & CALABRIAN CHILI AIOLI

ADD BOTTLED WATER FOR \$2.00 EACH.



IOCATIONS

PLEASE CONTACT OUR EVENT PLANNERS FOR YOUR CATERING AND PRIVATE EVENT REQUESTS

CHICAGO

LAKEVIEW

MIA FRANCESCA (THE ORIGINAL)

3311 N. CLARK ST. **KATHERINE WOODS** (773) 615-1852 | KATHERINE@SHHOSPITALITY.CO GOLD COAST

FRANCESCA'S ON CHESTNUT

200 E. CHESTNUT ST. **KATHERINE WOODS** (773) 615-1852 | KATHERINE@SHHOSPITALITY.CO

CHICAGO SUBURBS

ARLINGTON HEIGHTS

FRANCESCA'S TAVOLA

208 S. ARLINGTON HEIGHTS RD. **KATHERINE WOODS** (773) 615-1852 | KATHERINE@SHHOSPITALITY.CO LAKE FOREST

FRANCESCA'S INTIMO

293 E. ILLINOIS RD. LISA JOYNER (630) 564-2896 | LISAJ@SHHOSPITALITY.CO

BARRINGTON

FRANCESCA'S FAMIGLIA

100 E. STATION ST. **VICTORIA ALANIS** (331) 625-4502 | VHOGAN@SHHOSPITALITY.CO PALOS PARK

FRANCESCA'S VICINATO

12960 S. LA GRANGE RD. **NANCY GERENSTEIN** (630) 247-7747 | NANCY@SHHOSPITALITY.CO

NORTHBROOK

FRANCESCA'S NORTH

1145 CHURCH ST. LISA JOYNER

(630) 564-2896 | LISAJ@SHHOSPITALITY.CO

OAK LAWN

FRANCESCA'S ON 95TH

6248 W. 95TH ST.

MIKE WROBEL

(773) 318-8763 | MWROBEL@SHHOSPITALITY.CO

ELMHURST

FRANCESCA'S AMICI

174 N. YORK ST.

NANCY GERENSTEIN

(630) 247-7747 | NANCY@SHHOSPITALITY.CO

NAPERVILLE

LA SORELLA DI FRANCESCA

18 W. JEFFERSON AVE.

MIKE WROBEL

(773) 318-8763 | MWROBEL@SHHOSPITALITY.CO

FRANKFORT

FRANCESCA'S FORTUNATO

40 KANSAS ST.

MIKE WROBEL

(773) 318-8763 | MWROBEL@SHHOSPITALITY.CO

ST. CHARLES

MIO MODO

200 S. 2ND ST.

LISA JOYNER

(630) 564-2896 | LISAJ@SHHOSPITALITY.CO

YOU CAN'T PICK YOUR FAMILY BUT YOU CAN JOIN OURS FOR THE NIGHT

Francesca's

EST.1992

VASILI'S



disotto 0

Mio modo



Pinseria & Bakery
FIORE



CRAFTED BY

SCOTT HARRIS

Hospitality



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