

FIRST COURSE

Enloy one of our unique and delicious Italian appetizers.

ITALIAN SAMPLER

- Fried Egaplant
- Chicken Fingers
- Toasted Ravioli
- Mozzarella Cheese Sticks
- Calamari
- Bruschetta

Choose 3 Favorites 12.99 Choose 4 Favorites 15.99

FRITO DI CALAMARI

Tender calamari rings, lightly breaded and fried to a golden brown, Served with Franco's homemade marinara sauce. 11.99

STUFFED MUSHROOMS ITALIANO

Large mushroom caps stuffed with Italian sausage, Parmesan and cream cheese with onion and garlic baked to perfection. 10.99

MOZZARELLA STICKS

Breaded sticks of mozzarella cheese, fried and served with tangy marinara sauce. A chosen favoritel 9.99

BRUSCHETTA

Toasted Italian bread topped with garlic butter, olive oil, basil, pesto, Roma tomato and Parmesan cheese. 9.99

TOASTED RAVIOLI

Stuffed pasta pillow of beef fried and served with marinara sauce. 8,99

Sweet Italian sausage wrapped in puff dough, brushed with honey then oven baked. Served with zesty marinara sauce. 10.99

CHICKEN

CHICKEN GORGONZOLA

Sautéed chicken, fresh broccoli and button mushrooms tossed with cheese tortellini in a Gorgonzola cream sauce. 18.99

VENETIAN CHICKEN

A pair of chicken breasts, grilled Venetian style with our homemade Italian dressing. Served with side of spaghetti and tomato sauce. 17.99

CHICKEN MARSALA

Sauteed with mushrooms, Marsala wine and light cream. Served with side of spaghetti and tomato sauce.

CHICKEN PARMIGIANA

Topped with provolone and Parmesan cheeses and tomato sauce. Served with a side of spaghetti and tomato sauce. 18.49

CHICKEN PICCATA

Chicken carefully breaded and pan sautéed with white wine, fresh lemon, parsley capers. 18.99

SALAD

FRANCO'S FAMOUS HOUSE SALAD

A blend of romaine mixed with shredded carrots and red cabbage tossed in our famous homemade Italian dressing with tomatoes and black olives. Topped with grated cheeses and pepperoncinis. Served with garlic loaves. 11.99

Add Fried Calamari, Fried Shrimp 6.99 Add Grilled Chicken 4.99

OUR SPECIALTY!!! COMBINATION PLATTERS

Franco recommends these scrumptious platters which are an ideal way to sample several of Italy's most famous dishes.

THE ITALIAN SEAFOOD PLATTER

Our popular Seafood Lasagna with shrimp, scallops, crabmeat and spinach in Alfredo sauce, Grouper Piccata and Shrimp Parmesan. 24.99

THE FRANCO PLATTER

Franco's homemade lasagna filled with layers of meat sauce and cheeses, chicken parmigiana topped with cheese and tomato sauce. and the favorite of many...creamy fettuccine Alfredo. A wonderful combination of traditional Italian favorites 21.99

THE "MICHELANGELO" PLATTER

Delicious seafood lasagna layered with shrimp, scallops, crabmeat and Alfredo sauce, stuffed ravioli, cheese manicotti and a large Italian meatball. A meal with a variety of pasta flavors! 22.99

SEAFOOD

FRESH SAUTÉED GROUPER OR SHRIMP ON ANGEL HAIR

Your choice will be prepared as follows:

Lightly flour dusted then pan sauteed in butter, virgin olive oil and garlic and placed on a bed of angel hair pasta. We then top this delicious specialty with a blend of savory white wine and basil cream sauce... filled with lump crabmeat, fresh scallions and Roma tomatoes.

Mama-mia! 22.99

SEAFOOD FETTUCCINE

Shrimp, crabmeat, scallops and mushrooms, sauteed in butter, then tossed in a delicious Alfredo cream sauce. 18.99

BAKED SHRIMP PARMESAN

Fresh Gulf Shrimp deep-fried, topped with our homemade tomato sauce. Parmesan and Mozzarella cheese & baked until bubbly. 17.99

SEAFOOD LASAGNA

A signature of our restaurant...Lasagna layered with a blend of flavorful cheeses, Gulf shrimp, tender scallops, crabmeat, fresh spinach and Alfredo sauce. 20.99

GROUPER PICCATA

Fresh grouper filet lightly breaded and pan sautéed with white wine. fresh lemon, parsley and capers. A great seafood dish! 20.99

ALL DINNERS INCLUDE

- OUR ITALIAN SALAD WITH FRANCO'S ITALIAN DRESSING.
- HOT GARLIC LOAVEST

SIDES

- Spaghetti with Tomato Sauce 3.99
- Fettuccine Alfredo 3.99
- Linguini Olio 2.99
- Meat Sauce 3.99
- Alfredo Sauce 3.99 Marinara or Spaghetti Sauce 3.99
- Roasted Italian Potatoes 2.99
- Olio Sauce 3.49
- Italian Broccoli 2.99
- Italian Veggie Medley 3.99

Shared plate charge.....6.99

*Consuming raw or undercooked meats, poultry, sectood, shelfsh, or eggs may increase your risk of Foodborne liness, especially if you have certain medical conditions

BAKED TRADITIONAL PASTA

Served with a side of spaghetti and tomato sauce.

LASAGNA

Layers of pasta and cheeses with meat sauce. 16.99

ZITI TONY'S FAVORITE! Large tube noodles baked in meat sauce with sausage, topped with Romano & Mozzarella cheeses. 15.99

EGGPLANT PARMIGIANA

Baked with provolone and Parmesan cheeses and tomato sauce. 15.99

CHEESE MANICOTTI

Topped with sauce and mozzarella cheese. 14.99

CREATE YOUR OWN PASTA DISH

A delightful way to GO ITALIAN! Start with your choice of pasta...spaghetti, whole wheat linguini, angel hair, fettuccine, linguini, ziti or gluten free pasta.

Then just select toppings and one of our sauces.



- ITALIAN MEATBALL 2.99
- SHRIMP 5.99
- ITALIAN SAUSAGE 3.99
- CHICKEN BREAST 3.99
- CALAMARI 5.99
- SAUTÉED FRESH VEGETABLE 2.99

MEAT SAUCE

Oregano, garlic, onions and other herbs and spices blended with choice ground beef and tomato sauce. A traditional favorite! 13.99

ALFREDO SAUCE

Our rich blend of heavy cream, butter, mushrooms and Parmesan cheese. Goes great with chicken or shrimp! 13.99

MARINARA SAUCE

A little sweeter than our homemade tomato sauce, blended with tomatoes, garlic, onion, virgin olive oil and spices combined in vegetable based sauce. Zestyl 12.99

FRANCO'S TRADITIONAL SPAGHETTI SAUCE

"Franco's Famous" sauce made fresh daily. 12.99

VEAL SELECTIONS

VEAL PICCATA

A traditional favorite! Tender veal carefully breaded and pan sauteed with white wine, fresh lemon, parsley and capers. A very nice dish! 19.99

VEAL PARMIGIANA

Tender veal cutlet, lightly breaded, fried and then baked with a blend of imported cheeses and homemade tomato sauce. 19.99

VEAL MARSALA

Tender veal pan sautéed with fresh mushrooms, Marsala wine and light cream. 19,99

STEAK CLASSICS

FRANCO'S CLASSIC FILET

Center cut Filet Mignon lightly marinated in virgin olive oil, garlic and lemon, sauteed in our Marsala wine and garlic butter. 30.99

FRANCO'S STEAK OSCAR

Marinated and grilled center cut Filet Mignon topped with our savory white wine basil cream sauce filled with lump crabmeat and topped with fresh steamed asparagus spears. 37.99

All veal & steaks cooked to your specifications. Served with your choice....
pasta or vegetable side dish.

FRANCO'S PIZZA

Franco's Pizza is made fresh and baked when you order it! We use only homemade tomato sauce and the highest quality blend of cheeses and toppings. Add Franco's Italian Salad for ONLY 4.99 per person with your pizza order.

12"	16"
14.99	16.99
12.99	15.99
14.99	16.99
13.99	16.99
14.99	16.99
10.99	12.99
	14.99 12.99 14.99 13.99

SPECIALTY TOPPINGS 2.99 each

Sun-Dried Tomatoes • Venetian Chicken • Roma Tomatoes • Gulf Shrimp • Bacon Fresh Basil • Ham • Chicken • Imported Feta • Jalapenos • Anchovies • Artichoke

REGULAR TOPPINGS 1.29 each
Green Peppers • Pepperoncinis • Black Olives • Pepperoni • Hamburger • Onions Italian Sausage • Mushrooms • Extra Tomato Sauce • Pineapple • Extra Mozzarella

FRANCO'S BEVERAGES

Ask to see our Wine List for an extensive selection of fine wines, sold by the bottle or glass

BEERS 2.99 Budlight • Miller Lite • Coors Light

Sam Adams • Budweiser • Yuengling BEER N.A. 2.59

PREMIUM BEERS 3.99 Corona • Corona Light • Moretti Peroni • Killians • Becks Dark Amstel Light • Michelob Ultra

BOTTLED ROOT BEER

BEVERAGES

FOUNTAIN

9.99

Coke • Diet Coke • Sprite Pink Lemonade • Dr. Pepper

COFFEE + ICE TEA HOT TEA + HOT CHOCOLATE BOTTLED WATER

Acqua Panna Natural Spring Water....16oz San Pellegrino Sparkling Mineral Water.... 160z

DESSERT

CLORINDA'S TIRAMISU An Italian classic!...Ladyfingers dipped in espresso liqueur then layered with mascarpone cheese. If desired, may be served drizzled with cream de' cacao. 8.99

FRANCO'S CHOCOLATE CAKE OF THE DAY We like to change this one up... Ask your server for details 8.99

CANNOLI Italian baked pastry, filled with sweetened ricotta cheese and chocolate chips. 7.99

ITALIAN FRIED CHEESECAKE A slice of New York cheesecake....Hand rolled in crumbled sweetened corn flakes deep fried then topped with a hot amaretto carmel pecan glaze.

FLAVORED CHEESECAKE Locally made cheesecake. Ask your server for today's flavors. 7.99

7-16

COFFEES

All Franco's special coffees are available in decaffeninated

CAPPUCCINO "DON" FRANCO

Cappuccino accented with Tia Maria, Captain Morgans spiced rum and a splash of Frangelica. Rimmed with powdered sugar. 5.99

CAPPUCCINO "JAN" MARIA

Cappuccino accented with Kalua, Baileys and splash of brandy. Rimmed with powdered sugar. 5.99

CAPPUCCINO CREME

Bailey's Irish creme and cappuccino. 5.99

CHOCO AMARETTO

Cappuccino and chocolate flavored syrup blended with Amaretto. Topped with whipped cream. 5.99

ROMAN CHOCOLATE

Hot chocolate and brandy, with a hint of Tia Maria. 5.99

NON-ALCOHOLIC COFFEES

Cappuccino • Espresso • Cafe Mocha • Cafe Au' Lait. 3.99

anco's Story

Opening in March 1993, Franco's Casual Italian Restaurant quickly became a favorite with locals and tourists alike. Since then, Franco's has been recognized by Southern Living Magazine and the Pensacola News Journal as "The Best Italian Restaurant on the Gulf Coast". We have also been awarded the coveted "People's Choice Award" since its inception for having "Best Italian Restaurant" in the Gulf Coast Area.

Noted for being one of the top family style restaurants on the island, Franco's Italian Restaurant gets its Italian-American roots from the new owner, Clorinda Bassolino-Meadlock. Clorinda's father, Rocco Bassolino, is a native Italian chef, coming to America from Naples, Italy over 44 years ago, arriving in the famous immigration spot known as Ellis Island. When Rocco arrived in America, He was a mere 13 years old. He stood upon Pepsi crates making pizza pies in NYC, while his parents ran small produce markets. Growing up, Clorinda has fond, vivid memories of her "Nonna" (Grandmother) voraciously preparing fresh tomato sauce with freshly made pasta noodles hanging from broomsticks across her kitchen; an aroma of fresh ingredients that is forever etched in her heart & soul. Clorinda's Mother, Marie Poggi, was an Italian-American girl born in Harlem, NY. Her father was affiliated with one of the most notable NY Italian Mafia families. Although this history is now extinct, there was a sense of charisma & allegiance that was imperative to living the "American Dream". While growing up in such a culturally vivacious environment, Clorinda pursued a musical theatre arts education & career, working professionally as a performing artist at the Burt Reynolds Dinner Theatre & performing in numerous Broadway productions. Her passion for the Family Italian Restaurant business evolved after becoming a Mother to her own beautiful daughters, little Clorinda & Nancy Marie. We are proud to embrace and present our multi-cultural, colorful staff & family, knowing GOD placed us here in Orange Beach, AL. Now that's AMORE ...

Buon Appetito!

We Cater!!!

TAKE OUT ORDER MENU & PARTIES TO GO MENUS AVAILABLE GIFT CERTIFICATES AVAILABLE. ORANGE BEACH, AL 981-9800

www.FrancosCasualItalianRestaurant.com