

RESTAURANT WEEK

JANUARY 16-25TH

PRIX FIXE



OPTION 1 \$50

CUP SHRIMP & SALMON CHOWDER

A seafood medley of shrimp and salmon, accompanied by potatoes, celery, and carrots in a savory broth.

½ ANTONIO BOOKIE SALAD

Classic salad topped with salami, cheese, and shrimp.
served with our house Italian dressing

SWORDFISH SKEWERS

Swordfish fillets on skewers, served atop a vibrant red pepper pesto.

SHRIMP CRAB POMODORO

Franco's classic shrimp and crab pasta dish served in a blue crab infused vodka sauce serve over linguine

OPTION 2 \$40

½ RHUGGETTA SALAD

Fresh Arugula with shaved Pecorino Romano, tomatoes, and our house-made lemon vinaigrette

CUP PASTA FAGOILI

A vegetable medley paired with orecchiette pasta, all embraced in a rich and hearty broth.

ARANCINI BALLS OR MOZZERELLA CAPRESE

CHOICE OF CHICKEN/ VEAL/ EGGPLANT PARMESAN

Served with linguine and our signature pomodoro sauce.

BOTH DINNER OPTIONS INCLUDE CHOICE OF ONE DESSERT.

DESSERTS

CANNOLI CHEESECAKE

Housemade Cannoli cheesecake

HOUSEMADE TIRUMISU

Soft coffee notes blended with creamy, fluffy layers.

LUNCH \$25

CUP ITALIAN WEDDING SOUP

½ ANTONIO BOOKE SALAD

CHICKEN OR EGGPLANT PARMESAN SUB W/ FRIES