

KIDS MENU

FRENCH TOAST, 7.

whipped cream + maple syrup, your choice of side: home fries, fruit or bacon

EGGS**, 5.5

soft scrambled, your choice of side: potatoes, fruit or bacon

PIZZA**, small size, 11" 7.5

CHEESE, red sauce + shredded mozzarella

JUST CHEESE, no sauce + shredded mozzarella

PESTO, basil + pine nut pesto + shredded mozzarella

*gluten free crust = +3. | please specify gluten free when ordering | available in 11" only

PASTA*, 8.5

CHOOSE YOUR PASTA + YOUR SAUCE,

lumachine pasta | organic corn spaghetti*

butter + parmesan | pesto + parmesan | marinara + parmesan

ZERO PROOF

LEMONADE, fresh squeezed made to order

classic 4.5

peach | strawberry | raspberry | lavender 4.75

ITALIAN SODAS, fruit puree, soda water + syrup

peach | strawberry | raspberry | vanilla | lavender 3.75

with cream +.75

FOUNTAIN SODAS, 3.75

coke | diet coke | sprite | root beer | orange fanta

GINGER BEER, 4.

fentimens. organically brewed

LAURETANA 5.95

SPARKLING BOTTLED WATER, 1L

ICE TEA, freshly brewed 3.

FRANCHETTIS' HOURS

tuesday - friday lunch 10.30am - 2.30pm – brunch sat/sun 9:30am to close

wednesday - saturday | dinner | 5pm - 8.30pm | happy hour | 4.30pm -

6pm | closed for dinner sunday

saturday brunch | 9.30am - 1.30pm | sunday brunch | 9.30am - 2pm

Please enjoy our dishes as they are created. Substitutions at \$3 per item. Create your own plate at \$20.

WEEKEND BRUNCH

SWEETS

FRENCH TOAST, 13.

sourdough bread, cinnamon egg batter, caramel apple sauce, whipped cream + dusting

of powder sugar. Your choice of side: home fries, fruit or bacon

FRUIT BOWL 6.

side of just cut fruit, with what is in season.

EGG DISHES

**EGGS, any style + HOMEFRIES, 10.

add bacon 1.95

add toast + jam + butter, + 1.95

**FRITTATA, 14.

spinach, mushroom + gruyere, w/ roasted potatoes, or JUST GREENS salad

*CHETTIS' HASH, 13.95.

in a skillet, hash is made with bell peppers, sweet roasted onions,

mushrooms, potatoes, chicken, bacon, house-made mozzarella + two sunny side

up eggs

**VEGETARIAN HASH, 12.95

in a skillet, hash is made with spinach, bell peppers, sweet roasted onions,

mushrooms, potatoes, house-made mozzarella + two sunny side up eggs

*OMELETTE, 14.

french style omelet, stuffed ham, sautéed exotic mushrooms, spinach, cheddar,

cracked black pepper and parmesan finish, your choice of fruit, salad or home

fries.

BENNIE BALOOZA

OUR eggs benedict is not of the traditional kind. Best described would be an entrée with eggs and hollandaise sauce. ENJOY!

**CAPRESE BENNIE, 15.

grilled tomato halves, pesto, house made mozzarella, poached egg, hollandaise + home fries

*CUBANO BENNIE 16.

roasted ham and pork on roasted plank of sweet potato, just greens salad, hollandaise.

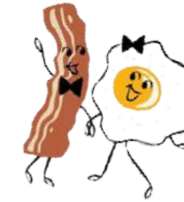
**CRAB AND MUSHROOM BENNIE 18.

arugula spinach salad, champagne vinaigrette, avocado, sweetie drops, Dungeness crab,

exotic mushroom mix with cremini, chanterelles' and hen of the woods. Poached egg,

and home fries, hollandaise.

*gluten free.....*vegetarian*contains raw egg



franchettis'

on the weekend

brunch classic drinks

MIMOSA,

classic, by the glass 9.

bottomless 16.75

BLOODY MARY, 8.

with Cajun spice, olives + pickled beans, greenery

SKREWDRIVER

vodka and orange juice 8.

something fun

BOTANICAL WHITE SPRITZER, 9.

white LOCAL Jerdesca apertiva w/ prosecco and fruit garnish

POPSICAL, 9.

vodka, peach + strawberry puree squeeze of lime and a pop of orange juice finish, take me to the beach baby!

prosecco/whites/rose

PROSECCO N/V VILLA SANDI, 8. /29.

CREMANT DEL ALSATION, brut rose 13. /39.

lucien albrecht, strawberry + raspberry aromas lifted by a fine, creamy perlage

2017 VIIGINER THALBILK,

nagambie lakes, central victoria, australia,

notes of apricot, quince + floral in character

NV WHITE BLEND, Borealis 9. /25. /33.

willamette valley, Oregon Bold fruit + vivid flavors bright finish

check our beverage menu for a complete listing of wines, beers + hard ciders, craftails.

COFFEE * ESPRESSO * TAILOR MAID

ESPRESSO

single 1.75

double 3.25

machiato 3.25

CAFFE LATTE

12 oz 3.75

16 oz 4.00

AMERICANO

12 OZ 3.25

16 OZ 3.75

CAFFE MOCHA

12 oz 3.95

16oz 4.50

CAPPUCINO

5 oz beverage 3.25

TAYLOR MAID LOOSE TEA

chai*peppermint*rooibos*vital green* yunan black

small pot 3.50

large pot 4.75

PLATES NO MEAT

to any plate add organic sunny side up egg +2.5 | bacon +3.75

works well for sharing

CRISPY CAULIFLOWER, 10.

panko crusted, quick fried + spicy ranch

**LENTILS + ROASTED VEGGIE, 10.

hearty lentils, roasted tomatoes +cauliflower, sweet potatoes, dollop of house made hummus, feta cheese finish.

VEGAN available, just say NO CHEESE

*ROASTED BROCCOLI, NONNA'S STYLE, 10

roasted garlic, chili flakes, anchovies, + lemon juice, NO SUBSTITUTION

**ARANCINI* (5 to a plate), 7.5

bite-sized lemon, mascarpone + chive risotto balls, garlic aioli

**HUMMUS + PIZZETTA, 10.

both house-made and delicious.

make it gluten free +3.75

mains

**STUFFED RED PEPPER, 13.

Charred in the oven stuffed with a salad of lentils, roasted tomatoes, cauliflower and sweet potatoes, feta cheese finish.

VEGAN available, just say NO CHEESE

GREENS

Our large salads work well for sharing, have one for the table!

**CHOPPED SALAD, 9.95/13.

romaine + kale, avocado, toasted walnuts + feta, w/honey tabasco vinaigrette

CAESAR, 9.25/12.75

romaine, gorgonzola, anchovies + spicy calabrian chili paste,w/anchovy lemon dressing* + lemon oil *caesar dressing contains raw egg

**JUST GREENS, 9.25/12.75

arugula, sliced cucumbers, shaved parmesan + mixed herbs, w/lemon vinaigrette

**BEET SALAD, 12.5

roasted balsamic marinated beets, onions, carrots + parsnips, w/feta cheese, mixed herbs, horseradish cream + orange oil

*CRAB LOUIE, 17.

mixed greens, local dungeness crab, hardboiled egg, cucumbers + radishes, house made louie dressing, make it a piadini for 19.

PIADINI, 14.

salad in a pizza crust, fold it cut it, eat it like a sandwich

add any salad (NOT CRAB LOUIE) to our pizzetta, which is a pizza crust with garlic, herbs, parmesan + e.v.o.o.

gluten free piadini available, 17.75 please specify gluten free when ordering

*gluten free.....*vegetarian*contains raw egg

SANDWICHES

Our sandwiches are very hearty and all meats prepared in house,

Our sandwiches come with your CHOICE OF

house-made waffle potato chips

to any sandwich add

organic sunny side up egg + 2.5 | bacon 2 SLICES 2. | avocado 1.5

ROCKY CHICKEN (best of show, harvest fair 2015), 11.95

roasted chicken + apple slaw w/spicy calabrian chili mayo* + somewhat spicy

calabrian chili dots, on ciabatta

STEAK + EGG, 13.75

seared tri tip, cheddar cheese, aioli* + salsa verde, on ciabatta

add fries +.75

MEATBALL, 12.75

veal + pork, pomodoro, oregano, burrata + parmesan, on sweet deli roll

BLT, 12.75

crispy bacon, arugula, local farmers tomatoes, garlic aioli*, on ciabatta

COMBO, 14.75

sando + salad or soup ½ of any of our sandwiches | steak + egg sando +1.75 |

w/your choice salad or soup of the day

pasta

**PASTA POMODORO, 18.

Organic GLUTENFREE corn spaghetti, chunky garlic, basil, tomato sauce, pine nuts shaved parmesan add meatball | chicken | tri tip each +3.75

*KING SALMON SICILIAN PASTA, 22.75

egg fettuccini + seared salmon in robust mediterranean style tomato sauce, w/olives, capers, pepperoncini + anchovies

BACON, CORN MAC'N CHEESE

creamy cheese deliciousness with toasted garlic focaccia crumble and roasted cherry tomato finish

*gluten free.....*vegetarian*contains raw egg

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PIZZA

small pizza = 12" | large pizza = 14"

to any pizza organic sunny side up egg +2.5 | prosciutto or sausage + 3.75 each

*gluten free crust = +3.75 | please specify gluten free when ordering

EXOTIC MUSHROOM*, 18./21.

cultivated exotic mushrooms, tarragon, fontina + taleggio, arugula + lemon oil

VEGGIE PIZZA*, 18./22.

feta + mozzarella, mushrooms, artichokes, tomatoes, pesto finish

CHEESE PIZZA*, 14./16.

no garlic, shredded mozzarella + fontina

MARGHERITA S.T.G. *, 17./21.

ramini mozzarella di bufala, fresh basil + e.v.o.o.

MANCHESTER '92, 19./23.

shredded mozzarella, caramelized onions, pepperoni, italian sausage + prosciutto

PESTO + SAUSAGE, 19./22.

mozzarella + sausage, finished w/ kelley parsons sliced tomatoes + shaved parmesan

PLATES with meat + seafood

works well for sharing

MEATBALL, 3.75 each

veal + pork in pomodoro sauce, parmesan + e.v.o.o., w/side of sea salt focaccia

CALAMARI FRITTI*, 14.55

w/battered, fried green beans + sun dried tomato + olive aioli

LAMB SKEWERS*, 13.

4 herb marinated, fire roasted w/ harissa + hummus

make it a meal with a salad of your choice, 18.

mains

ROASTED CHICKEN, 18.

quartered chicken on the bone, braised + roasted, lemon oil + spicy calabrian chili paste, w/roasted potatoes OR your choice of salad

CHICKEN SALTIMBOCCA, 21.

w/lemon, sage + prosciutto, cauliflower mash and a roasted half tomato.

FRIED CHICKEN, 22.

boneless chicken (light + dark), roasted broccoli Nonna's style, cauliflower mash.

PIG ROAST, 22.

roasted + slow braised pork shoulder, the traditional Italian/German way

sautéed spinach, roasted fingerling potatoes, pine nuts + raisins

THE PORK SCHNITZEL, 22.

swabian style, breaded, fried, spätzle with caramelized onions, mushroom sauce

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