



***Frenchies
Restaurant***

Frenchies Wine List

Sparkling Wine

Mumms Cuvee (<i>Napa Valley</i>)	\$50.00
Moet Chandon "White Star," (<i>France</i>)	65.00

Red wines

Barolo Zonchera, Ceretto (<i>Alba Region</i>)	60.00
Santa Cristina, Antinori (<i>Tuscan Region</i>)	25.00
Villa Antinori (<i>Toscana</i>)	45.00
Chianti Ruffino Tan Label (<i>Tuscan Region</i>)	48.00
Chianti Classico Riserva, Ducale Gold, Ruffino (<i>Tuscan Region</i>)	75.00
Cabernet Sauvignon, Kendall-Jackson, "Vintner's Reserve" (<i>Sonoma Coast</i>)	29.00
Estancia Cabernet (<i>Estancia Estates</i>)	35.00
Francisan Cabernet (<i>Oakville Estates</i>)	48.00
Francisan Merlot (<i>Oakville Estates</i>)	38.00
Chateau Mentelena Cabernet (<i>Napa Valley</i>)	65.00
Stone Street Cabernet (<i>Alexander Valley</i>)	65.00

White Wines

Chardonnay, Kendall-Jackson "Vintner's Reserve" (<i>Sonoma Coast</i>)	42.00
Chardonnay, Estancia (<i>Estancia Estates</i>)	29.00
Chardonnay, La Crema (<i>Sonoma Coast</i>)	37.00
Chardonnay, Ferrari Carano (<i>Alexander Valley</i>)	47.00
Chardonnay, Cake bread Cellars (<i>Napa Valley</i>)	67.00
Pinot Grigio, Santa Margherita (<i>Alto Adige/Valdadige Region</i>)	42.00
Lacryma Christi Bianco, Mastroberardino (<i>Del Vesuvio</i>)	44.00
Riesling, Kendall-Jackson "Vintner's Reserve" (<i>Sonoma Coast</i>)	34.00

(Wines contain sulfites)

Imported Italian Beers

Moretti Beer	5.00
Nastro Azzurro Peroni	5.00

*Ask your server about our special
Wines of the month*

Chicken Dishes

Chicken Marsala	15.95
Chicken Supreme (<i>Wine & Cream Sauce</i>)	15.95
Chicken Piccata	15.95
Chicken Toscana	17.95
Chicken Cacciatore	15.95
Chicken Parmesan	15.95

Seafood Specialties

Shrimp Piccata	15.95
Shrimp Marinara	15.95
Shrimp Ortolana	16.95
Shrimp Champagne	16.95
Filet of Salmon Casalinga	19.95

Entree Combinations

Treasures-of-the-Sea Combo	26.95
Linguine Fradiavolo (<i>Pasta in Spicy Sauce</i>)	26.95
Linguine with Lobster & Scallops	28.95
Veal and Chicken	23.95

Grilled Steaks

Filet of Beef Barolo (<i>Red Wine Sauce</i>)	29.95
Filet Mignon (<i>With French Mustard Sauce</i>)	29.95

Grand Finale:

Desserts

Tiramisu	6.50
Chocolate Almandine Cake	6.50
Cheesecake with Blueberry Topping	6.50
Zabaglione with Fresh Strawberries (<i>seasonal</i>)	6.50
Chocolate Mousse	6.50

Beverages

Premium House Wine	Carafe 24.95
	Half Carafe 12.95
	Glass 7.00
Domestic Beer	2.75
Imported Beer	3.75
San Pellegrino Water	3.00
Soft Drinks—Ice Tea—Coffee	1.95
Cappuccino	3.75
Espresso	2.75
Double Espresso	4.75

Thank you, we appreciate your business

Antipasti---*Appetizers*

FRENCHIES RESTAURANT

Garlicky Escargot	7.95
Fresh Mozzarella & Pomodori	8.50
Mussels Marinara (in-season).....	Mkt. Price
Prosciutto & Melon (in-season)	8.50
Italian Antipasto	7.95
GARLICKY OLIVE OIL DIP	2.95
Garlic Bread Small 1.95	Large 2.95
Bruschetta (with cheese).....	4.95
(Without cheese).....	3.00

Insalata---*Salads*

Insalata della Casa	6.95
Antipasto Salad.....	For one 7.95
	For two 13.95
Caesar Salad	Dinner size 4.95
	Large..... 7.95

Soup

Minestrone with Rice.....	5.95
Chicken Gumbo	5.95
Onion with Cheese.....	6.50

Pasta

Spaghetti with Clams (<i>White or Red Sauce</i>).....	13.95
Spaghetti Carbonara	12.95
Spaghetti with Meat Sauce	11.95
Spaghetti Fisherman	24.95
Linguine with Fresh Salmon	17.95
Fettucine Alfredo.....	10.95
Tortellini Crème Sauce.....	13.95
Baked Lasagna.....	11.95
Cannelloni with Meat Stuffing	11.95
Manicotti with Cheese Stuffing.....	11.95
Eggplant Parmigiana (<i>Vegetarian</i>).....	11.95
Gnocchi.....	14.95

Entrees

Veal Dishes

Veal Marsala.....	16.95
Veal Francese	16.95
Veal Marinara	16.95
Veal Parmigiana	15.95
Veal Piccata (<i>with lemon & capers</i>).....	15.95
Veal Sorrento (<i>Topped with Prosciutto & Mozzarella</i>).....	18.95
Veal Asparagus.....	19.95