

Fine Italian Food

Francesca's

Pizza & Restaurant

Est. 1988



DELIVERY 7 DAYS

Lunch, Dinner, Catering, Delivery, Eat-In, Pick-up

631.728.8979

9 Ponquogue Avenue • Hampton Bays, NY 11946

Gift Cards Available

Prices Include Tax. Prices Subject to Change Without Notice.

www.Francescaspizzabb.com



WE DON'T SAY "WE'RE THE BEST"... OUR CUSTOMERS DO!



CHEESE PIZZA

- LARGE CHEESE PIZZA [18 INCH] 16.50
- SICILIAN PIZZA [10 SLICES] 19.50
- GLUTEN FREE PIZZA 10" 10.00

TOPPINGS

Sausage • Pepperoni • Meatball • Extra Cheese
Anchovies • Black Olives • Onions • Peppers • Eggplant
Broccoli • Hot Cherry Peppers • Ham • Mushrooms
Fresh Garlic • Sesame Seed Crust • Spinach • Pineapple

Bacon (\$5) • Chicken (\$8) • Broccoli Rabe (\$8)
Sundried Tomatoes (\$4) • Artichoke hearts (\$6)

Large Pie: 3.50 • Sicilian Pie: 4.00 • 1/2 Large Pie: 2.00
1/2 Sicilian Pie: 2.50 • Gluten Free: 2.00

SPECIALTY PIZZA ITEMS

- PEPPERONI, BACON OR SPINACH BITES 0.50 EA • (6) 2.50 • (12) 5.00

- SLIDERS 2.00 EACH • 3 FOR 5.00

Chicken Parm, BBQ Chicken, Prosciutto, Eggplant or Buffalo chicken

- PINWHEELS 2.75

Chicken, Broccoli & Spinach, or Pepperoni & Sausage

- TRADITIONAL CALZONE 7.50

Ricotta and mozzarella cheese. Additional traditional fillings \$1 each

- CHICKEN & CHEDDAR PIZZA ROLL 8.00

Marinara sauce & mozzarella

- SAUSAGE & TRI-COLORED PEPPER PIZZA ROLL 8.00

With mozzarella

- SAUSAGE & PEPPERONI PIZZA ROLL 8.00

With marinara & mozzarella

- EGGPLANT PIZZA ROLL 8.00

Roasted peppers, fresh mozzarella, ricotta & pesto

- BROCCOLI & SPINACH PIZZA ROLL 8.00

With mozzarella & ricotta cheese



SPECIALTY PIZZA

- SICILIAN PESTO 26.00
Plum tomatoes, pesto & romano cheese

- GRANDMA - THIN PAN CRUST 23.00
Plum tomatoes, fresh garlic & mozzarella cheese

- CRISPINO 27.00
Sliced tomato, fresh mozzarella roasted peppers and basil drizzled with balsamic reduction on a thin pan crust

- GORGONZOLA SALAD - THIN PAN CRUST 25.00

- CHICKEN MARSALA 30.00

- CHICKEN FRANCESE 30.00

- CHICKEN PARMIGIANA 30.00

- BBQ CHICKEN 30.00

- SPICY BUFFALO CHICKEN 30.00

- CHICKEN, BACON & CHEDDAR WITH HONEY MUSTARD 30.00

- CHICKEN, BROCCOLI, TOMATO & RED ONION 30.00

- THAI CHICKEN PIZZA 30.00

- WHITE 22.00

- SPINACH (WHITE) 25.00

- EGGPLANT 27.00

- BAKED ZITI 26.00

- PENNE ALA VODKA 26.00

- MAC & CHEESE 25.00

- MAC & CHEESE WITH BACON 28.00

- HAWAIIAN WITH HAM & PINEAPPLE 23.00

- MARGHERITA 28.00
Fresh mozzarella, sliced tomato, roasted pepper & pesto

- MIX & MATCH 32.00
Any chicken or vegetable specialty pizza 1/2 and 1/2

- NEAPOLITAN SUPREME 30.00
Meatballs, Sausage, Pepperoni, Mushrooms, Peppers, Onions, Olives & Extra Cheese

- SICILIAN SUPREME 32.00
Meatballs, Sausage, Pepperoni, Mushrooms, Peppers, Onions, Olives & Extra Cheese

- SAUTEED MIXED VEGETABLE 30.00



SIDE DISHES

- MEATBALLS OR SAUSAGE 7.50

- GRILLED CHICKEN CUTLET 3.75 EA

- FRENCH FRIES 4.50

- GARLIC BREAD 4.00

- GARLIC BREAD WITH MOZZARELLA 5.00

- GARLIC KNOTS (6) 3.00 (12) 6.00

- BROCCOLI RABE 9.50

- BROCCOLI 7.50

- SPINACH 7.50

- MIXED VEGETABLE 9.00

- MARINARA SAUCE PT 5.00 QT 9.00

- MEAT SAUCE PT 6.00 QT 10.00

- VODKA SAUCE PT 6.00 QT 10.00

- PASTA WITH MARINARA, GARLIC & OIL, OR BUTTER 6.50

- PENNA ALA VODKA 9.00

- PIZZA DOUGH 5.00

BURGERS

Served with lettuce, tomato, onion, fries, and pickle

- *BACON BLEU CHEESE BURGER 10.50

- *CHEESE BURGER WITH MELTED CHEDDAR 10.00

PANINIS

- GRILLED CHICKEN, BROCCOLI RABE, FRESH MOZZARELLA & BALSAMIC GLAZE 10.50

- GRILLED VEGETABLES WITH FRESH MOZZARELLA & BALSAMIC GLAZE 10.50

- FRIED CHICKEN WITH BACON, PROVOLONE & SPICY CHIPOTLE SAUCE 10.50

- EGGPLANT, FRESH MOZZARELLA, ROASTED PEPPERS, BASIL & BALSAMIC GLAZE 10.50

- PROSCIUTTO, SALAMI, HAM, PROVOLONE, LETTUCE, TOMATO & BALSAMIC VINAIGRETTE 10.50

HOT HEROS

- CHICKEN 9.00 SAUSAGE 9.00

- EGGPLANT 9.00 SAUSAGE & PEPPERS 9.00

- MEATBALL 9.00 SAUSAGE & EGGS 9.00

- CHICKEN MARSALA 11.00 PEPPERS & EGGS 7.50

- CHICKEN FRANCESE 11.00 BROCCOLI RABE & SAUSAGE 11.00

- BUFFALO CHICKEN 11.00 PHILADELPHIA CHEESE STEAK WITH ONIONS 10.50

- THAI CHICKEN 11.00 ADD CHEESE 1.00

- BBQ CHICKEN 11.00 ON GARLIC BREAD ADD 2.00

- SHRIMP 12.00

- VEAL 11.50

- VEAL & PEPPER 12.00

COLD HEROS

- HAM & CHEESE 8.50

- SALAMI & CHEESE 8.50

- ANTIPASTO 12.00

Prosciutto, salami, pepperoni, provolone, red peppers & mozzarella

- PROSCIUTTO & FRESH MOZZARELLA 12.00

Sliced tomatoes and fresh basil

- GRILLED CHICKEN 11.00

Fresh mozzarella, roasted peppers, olive oil & balsamic vinegar

DESSERT

- CHEESE CAKE 5.00

- TIRAMISU 5.00

- TRES LECHE 5.00

- LIMONCELLO MASCARPONE CAKE 4.50

- CHOCOLATE FUDGE CAKE 4.50

- OREO MOUSSE CAKE 4.50

- ITALIAN ICES 3.00 • PT 5.00 • QT 10.00

- CHOCOLATE CHIP CANNOLIS SM 1.75 • LG 3.50

- REESE'S PEANUT BUTTER PIE 6.00

- BROWNIES 2.50



PRICES INCLUDE TAX

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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• HOT APPETIZERS •

DEEP FRIED CALAMARI	SMALL 12.00 • LARGE 15.00
BAKED CLAMS OREGANATA	9.50
With seasoned bread crumbs	
STUFFED MUSHROOMS	8.50
With seafood stuffing	
BUFFALO WINGS	(12) 10.00 • (24) 18.00
CHICKEN FINGERS	8.00
FRIED ZUCCHINI STICKS	8.00
MOZZARELLA STICKS (6)	8.00
MUSSELS MARINARA	12.50
MUSSELS WITH GARLIC & WHITE WINE	12.50
CLAMS BIANCO SAUTÉED IN WHITE WINE	13.00
FRIED ARTICHOKE HEARTS IN FRANCESE SAUCE	8.00
RICE BALL PARMIGIANA	6.50
HOMEMADE SOUP	PT 6.00 • QT 10.00
HOT APPETIZER COMBO	15.00
3 mozzarella sticks, 2 baked clams, 3 stuffed mushrooms & 1 eggplant rollatini	

• COLD APPETIZERS •

BRUSHETTA	8.00
Diced plum tomatoes, red onion, basil, and balsamic glaze on toasted Italian bread	
SCUNGILLI SALAD	15.00
Chilled scungilli in a fresh plum tomato salad	
CALAMARI SALAD	14.00
Chilled calamari in a fresh plum tomato salad	
SEAFOOD SALAD	24.00
A mixture of shrimp, calamari, scungilli, scallops and mussels in a fresh plum tomato salad	
FRESH MOZZARELLA & TOMATO WITH BALSAMIC GLAZE	9.50
With roasted peppers and basil	



• FRESH SALADS •

TOSSED SALAD	SMALL 5.50	LARGE 7.50
CAESAR SALAD	6.50	8.50
GREEK SALAD	8.00	12.00
ANTIPASTO SALAD	10.50	14.00
Prosciutto, salami, pepperoni, provolone, artichoke hearts, red roasted peppers, olives & fresh mozzarella		
GORGONZOLA SALAD	8.00	12.00
Mixed greens, sundried tomatoes, cucumbers, red onion, cranberries & crumbled gorgonzola cheese		
BALSAMIC CHICKEN OVER FRESH SPINACH	9.00	13.00
ADD GRILLED CHICKEN	2.00	4.00
BLUE CHEESE ON ANY SALAD		0.50
BLEU CHEESE DRESSING		(PINT) 5.50

• VEAL •

VEAL PARMIGIANA	21.50
Breaded veal topped with cheese and marinara sauce	
VEAL MARSALA	21.50
Wine & mushrooms	
VEAL FRANCESE	21.50
Sautéed with lemon & white wine	
VEAL PICCATA	22.00
Sautéed with lemon white wine, capers & artichoke hearts	
STUFFED VEAL	22.50
stuffed with spinach & mozzarella & topped with a mushroom marsala sauce	
VEAL SALTINBOCCA	23.50
Sautéed veal topped with fresh spinach and prosciutto in a light brown sauce	
VEAL SORRENTINO	23.50
Veal and eggplant sautéed in marsala wine with mushrooms, topped with prosciutto, sliced tomato, and mozzarella	
VEAL ALA FRANCESCA'S	24.50
Veal sautéed in a marsala wine sauce with mushrooms, prosciutto and artichoke hearts topped with sliced tomatoes and fresh mozzarella	

• PASTA SPECIALITIES •

PASTA WITH MARINARA SAUCE OR GARLIC AND OLIVE OIL	11.50
PASTA WITH MEAT SAUCE	13.50
A delicious meat and tomato sauce	
PASTA WITH MEATBALLS OR SAUSAGES	13.50
PASTA SAUTÉED WITH BROCCOLI, GARLIC AND OLIVE OIL	13.50
PASTA SAUTÉED WITH BROCCOLI RABE, GARLIC AND OLIVE OIL	17.00
PASTA WITH GRILLED CHICKEN & BROCCOLI	17.00
PENNE PRIMAVERA	15.50
Sautéed vegetables herbs and spices [Red or White]	
FETTUCCINE ALFREDO	15.00
A fantastic rich creamy sauce	
TRI COLORED TORTELLINI ALFREDO	16.00
A fantastic rich creamy sauce	
PENNE ALLA VODKA [NO MEAT]	15.50
PENNE ALLA VODKA WITH CHICKEN & HAM	18.00

• BAKED PASTA •

BAKED ZITI PARMIGIANA	13.50
BAKED ZITI PARMIGIANA WITH SAUSAGE & PEPPERS	15.50
BAKED STUFFED SHELLS PARMIGIANA	14.00
BAKED MANICOTTI PARMIGIANA	14.00
BAKED RAVIOLI PARMIGIANA	14.00
HOMEMADE BAKED LASAGNA	15.50
BAKED LASAGNA, STUFFED SHELL AND MANICOTTI COMBO	17.00

LINGUINE CARBONARA	17.00
Cream sauce with prosciutto, bacon, romano cheese & peas	
PENNE CAPRESE	16.00
Chunks of fresh mozzarella and plum tomatoes sautéed with garlic and oil	
RAVIOLI ALLA SHERRY	18.00
Cheese raviolis with broccoli, mushrooms, sundried tomatoes, sherry & cream	
RIGATONI ALLA BROCCOLI RABE	19.00
With sundried tomatoes and sweet Italian sausage sautéed with garlic & oil	
FUSSILLI FRANCESCA'S	19.50
Sundried tomatoes, prosciutto, onions & mushrooms in a tomato sherry cream sauce	
RIGATONI FRANCESCA'S	19.50
Chicken, broccoli sundried tomatoes and mushrooms sautéed with garlic and oil	
BOWTIE PASTA WITH GORGONZOLA CHEESE	19.50
Sundried tomatoes, prosciutto & mushrooms in a pink cream sauce	
ADD GRILLED CHICKEN TO ANY PASTA DISH	3.00



ALL ENTRÉES ARE SERVED WITH PASTA (CHOICES; SPAGHETTI, LINGUINE, ANGEL HAIR, PENNE, RIGATONI, FETTUCCINE OR BOWTIE) AND A CHOICE OF ITALIAN BREAD OR GARLIC KNOTS. SUBSTITUTE PASTA FOR WHOLE-WHEAT PENNE FOR \$1, GLUTEN-FREE PENNE FOR \$2, STUFFED SHELLS FOR \$2 OR VEGETABLES FOR \$2.50. ADD EXTRA CHEESE FOR \$1.50

• CHICKEN •



CHICKEN PARMIGIANA	17.00
Chicken topped with cheese and marinara sauce	
CHICKEN FRANCESE	17.50
Sautéed with lemon & white wine	
CHICKEN MARSALA	17.50
Sautéed with fresh mushrooms	
CHICKEN PICCATA	18.00
Sautéed with lemon white wine, capers & artichoke hearts	
CHICKEN CHAMPAGNE	18.00
Lightly buttered Chicken in a light cream sauce	
GRILLED CHICKEN WITH SAUTÉED MIXED VEGETABLES [NO PASTA]	18.50
CHICKEN FLORENTINE	19.00
Sautéed with garlic and oil and topped with spinach and melted mozzarella cheese	
CHICKEN SCARPARIELLO	19.00
Mushrooms, roasted peppers, sausage, prosciutto, onions & fresh rosemary	
CHICKEN ROMANO	20.00
Grilled Chicken topped with red roasted red peppers and melted mozzarella cheese over a bed of Broccoli rabe drizzled with a balsamic reduction	
SAUTÉED CHICKEN MEDALLIONS	20.00
Caramelized onions, garlic and mushrooms with a sherry and tomato cream sauce	
CHICKEN SORRENTINO	21.50
Chicken and eggplant sautéed in marsala wine with mushrooms, topped with prosciutto, sliced tomato and mozzarella cheese	
CHICKEN ALA FRANCESCA'S	23.50
Chicken sautéed in a marsala wine sauce with mushrooms, prosciutto and artichoke hearts topped with sliced tomatoes and fresh mozzarella	

• EGGPLANT •

EGGPLANT PARMIGIANA	15.50
Eggplant topped with cheese and marinara sauce	
EGGPLANT ROLLATINI	16.50
Stuffed with seasoned ricotta & mozzarella cheese	
STUFFED EGGPLANT	17.00
Seasoned ricotta, spinach & mozzarella cheese	
ADD PROSCIUTTO TO ANY EGGPLANT DISH	3.00

• SEAFOOD •

CALAMARI ALLA MARINARA	18.50
Sautéed in our homemade tomato sauce	
SCUNGILI ALLA MARINARA	21.00
Sautéed in our homemade tomato sauce	
LINGUINE WITH CLAM SAUCE [RED OR WHITE]	17.50
SHRIMP PARMIGIANA	22.50
Shrimp topped with cheese and marinara sauce	
SHRIMP SCAMPI	22.50
Sautéed in garlic, white wine sauce	
SHRIMP FLORENTINE	22.50
Sautéed with garlic and topped with spinach & melted mozzarella	
SHRIMP FRANCESE	22.50
Sautéed in a lemon & white wine sauce	
SHRIMP OREGANATA	22.50
White wine, butter, lemon and bread crumbs	
SHRIMP & PEA ALFREDO	23.00
A fantastic rich creamy sauce	
PENNE ALLA SHRIMP	23.00
Sliced tomato, spinach & basil in a pink cream sauce	
FLOUNDER FRANCESE	21.00
Sautéed in a lemon & white wine sauce	
FLOUNDER OREGANATA	21.00
White wine, butter, lemon and bread crumbs	
SEAFOOD STUFFED FLOUNDER	23.00
Fresh flounder stuffed with our homemade seafood stuffing in a light scampi sauce over a bed of fresh spinach	
LINGUINE PESCATORE	26.00
Shrimp, clams and mussels in a light marinara sauce	
SEAFOOD ALLA FRANCESCA'S	29.00
Clams, shrimp, scallops, calamari & mussels served with a hot or mild sauce	