JANUARY FEATURES

~APPETIZER~

BRUSCHETTA $ 12

Garlic Rubbed Toast with Ricotta Butter, Traditional Tomato Bruschetta Balsamic Glaze

~SALAD~

THE WINTER SALAD $ 14

Candied Bacon, Spiced Pecans, Goat Cheese, Dried Cranberries, over Spring Mix, Served with a Roasted Tomato Vinaigrette

~ENTRÉES ~

CHICKEN SALVATORRE	GNOCCHI GIANCARLO	PORK CHOP with APPLE CHUTNEY
$ 29	$ 24	$ 34
Our Classic Chicken Sauté Prepared with Fresh Buffalo Mozzarella, with a Sun Dried Tomato Demi-glace Available with Thinly Pounded Veal $ 34	Hand Tossed Potato Gnocchi, with Tomato Basil & Cream Sauce & Fresh Mozzarella	14oz. Grilled to Order, Center Cut Pork Chop, Topped with Homemade Apple Chutney
Pairs Well With: PLACIDO CHIANTI Banfi Estate, Tuscany $ 11 glass	*Pairs Well With:* CENTINE by BANFI TUSCAN RED BLEND $ 12 glass $ 44 bottle La Crema, Chardonnay $26 split, (2 glasses)	Pairs Well With: BOGLE FAMILY WINES CALIFONIA PINOT NOIR $ 10 glass $ 38 bottle

LaMarca Proseco, $ 40

Cook's Grand Reserve Champagne, $ 36

~DESSERT SPECIALTIES~

CANNOLI, Two Traditional Mascarpone & Chocolate Chip Topped	$ 12
RED VELVET CHEESECAKE	$ 9
CREME BRULEE with fresh berries	$ 8

Franco's trattoria

Featured items created by Joshua Johnson Executive Chef of Franco's Trattoria