



VISIT BUCKS COUNTY
RESTAURANT
WEEK APRIL 28
thru MAY 4



Francisco's on the River
Washington Crossing, P.A.

\$35 MENU

1ST COURSE

ANTIPASTO

Olives & cheese

2ND COURSE

[choose one]

MIXED GREEN SALAD

balsamic or lemon vinaigrette dressing

CAESAR SALAD

contains raw eggs

MUSSELS

red or white

3RD COURSE

[choose one]

FISH OF THE DAY

With roasted garlic & capers, in a white wine lemon sauce

FRANCISCO'S LASAGNA

Layers of pasta, ricotta cheese & Bolognese flavored with porcini mushrooms smoked bacon topped with mozzarella cheese & our red sauce

CHICKEN PORCINI

Boneless chicken breast sautéed in olive oil with garlic, shallots & wild porcini mushrooms, finished with white wine & a touch of cream

LINGUINE AL FRUTTI DI MARE FRADIAVOLO

Shrimp, scallops, clams, mussels & fresh fish sautéed in olive oil, garlic & crushed red peppers, finished with white wine & a splash of our red sauce

EGGPLANT PARMIGIANO

Layers of thinly sliced eggplant in our house red sauce, parmigiano cheese & basil

PORK TENDERLOIN

Pan seared, topped with a dijon cream sauce

Pricing excludes additional menu items, beverages, taxes and gratuity.

#EatinBucksCo

VISIT BUCKS COUNTY
RESTAURANT
WEEK APRIL 28
thru MAY 4

Francisco's on the River
Washington Crossing, P.A.

\$25 MENU

1ST COURSE

ANTIPASTO

Olives & cheese

2ND COURSE

[choose one]

MIXED GREEN SALAD

balsamic or lemon vinaigrette dressing

CAESAR SALAD

contains raw eggs

MUSSELS

red or white

3RD COURSE

[choose one]

CHICKEN

MARSALA (wine sauce with mushrooms)

FRANCAISE (lemon white wine & butter sauce)

PARMIGIANO (breaded, house red sauce & cheese)

CACCIATORE (peppers, onions, mushrooms, red sauce)

SALTIMBOCCA (prosciutto, provolone, garlic, sage,
white wine, & lemon butter sauce)

FISH

[choice of salmon or tilapia]

PUTTANESCA (capers, plum tomatoes & olive sauce)

BLACKENED (with a lemon white wine)

CARDINAL (topped with brandy cream sauce)

AL AGLIO (roasted garlic, capers & lemon white wine sauce)

HERB CRUSTED (lemon white wine)

PASTA

[choice of pasta]

ARRABIATA (in our spicy house red sauce)

SHRIMP SCAMPI (garlic, white wine lemon or spicy house red sauce)

BOLOGNESE (beef, veal, pork, minced vegetables, porcini mushrooms,
red wine, touch of cream)

BASILICO (plum tomatoes, basil, olive oil, garlic & shallots
tossed with whole milk mozzarella)

PINK VODKA SAUCE (Our blush sauce sautéed with garlic
tossed with mushrooms & spinach)

CLAMS (served either a garlic white wine & lemon, or our
house red sauce with a little extra garlic)

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