

Wine List

White Wines

	<i>Bottle</i>
1. House White	£12.95
2. White Zinfandel Rosé A delicious off-medium rosé wine from the North Central Valley of California made using Zinfandel grapes, beautiful salmon pink colour	£13.95
3. Rosé Wine Sprightly Sicilian rose, floral and fruit aromas with fresh strawberries and raspberries	£14.95
4. Grillo This superb wine has been long grown in Sicily. This unoaked blend of Grillo and Catarratto grapes offers a perfumed tropical fruit flavoured wine, with notes of pineapple which dominates the soft, round palate. Ideal on its own or with food	£15.95
5. Orvieto Abbocato Medium white wine, soft, fresh and balanced with a pleasantly fragrant aroma	£15.95
6. Chardonnay Fresh and youthful, with a dry flavour, full of delicious fruit on the nose and palate	£15.95
7. Frascati The classic Italian white wine. This easy drinking, light golden wine is dry and fresh, yet pleasantly fleshy and fruity, with a smooth taste and subtle hint of nuttiness	£16.95
8. Pinot Grigio In the distinctive Trentino style, delightfully dry and full of flavour, with a delicate fragrance and a smooth texture	£16.95
9. Verdicchio Made from Verdicchio grapes grown near the town of Jesi. Very elegant, soft, fresh style with hints of hazelnuts to the finish. Presented in the traditional bottle.	£16.95
10. Sauvignon Blanc Crispy and dry white wine from Marlborough in New Zealand with classic grassy-gooseberry aroma and flavours which have made 'Kiwi' sauvignon blancs world famous	£18.95
11. Prosecco The king of Italian sparkling dry white wine. Delicate and fruity, from Northern Italy. Recommended with fish, pasta or as an aperitif	£19.95
12. Gavi di Gavi This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere	£21.95



franco's
Italian Restaurant

Red Wines

	<i>Bottle</i>
13. House Red	£12.95
14. Valpolicella Ruby red in colour with a hint of garnet, dry, well balanced, with a rich aroma of ripe red fruits	£14.95
15. Merlot Medium-bodied, easy drinking from the popular Merlot grape. Plenty of colour, fruit and mouth feel	£14.95
16. Cabernet Pleasantly full bodied deep ruby red wine, with a fragrance of raspberries	£14.95
17. Nero d'avola An excellent fruit packed Sicilian red with silky texture with the impact of a rich fruit cake nose	£15.95
18. Primitivo Full bodied wine with deep colour with some mature hints. Palate starts deep and persists with the tremendous rich fruit tapering through to a slight pepper finish	£16.95
19. Rioja Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish	£16.95
20. Shiraz Lively red in colour with orange hues, medium to full bodied style. Rich and fruity with depth of flavour complemented by a long finish on the palate	£16.95
21. Chianti Full garnet red, warm round bouquet with flavours of ripe plum and spices. Firm palate with a good balance of tannins	£16.95
22. Salice Salentino The king of south Italian wine. Full bodied ruby red wine from Negroamaro and Malvasia grape. Suggested with roast game and steak	£17.95
23. Barbera Full bodied and rich-flavoured red wine. Bottled in an 'antique' piemontese bottle	£21.95
24. Barolo In the modern light style, medium flavoured brick red wine showing a little tannin and a good level of acidity	£29.95
25. Amarone Dry, rich and pleasantly full bodied. Matured in wood for a minimum of two years to balance all the flavours and aromas	£49.95

Champagnes & Spumante

Asti Spumante Sparkling sweet	£19.95
Moet & Chandon Delicate and fruity with a well rounded smoothness and fine persistent beringe	£45.95
Veuve Clicquot Reflecting the traditions of the past, this is full, yet dry and has a rich creamy style with biscuity flavours	£59.95
Bollinger With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish	£59.95
Laurent-Perrier Rosé The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness	£64.95



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Menu & Wine List

5 Rodney Street, Wigan, WN1 1DG
Tel: 01942 248668
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Starters

(V) Minestrone Soup	£3.95
Home made vegetable soup	
(V) Bruschetta	£4.20
Toasted Italian bread with tomatoes, basil, garlic and onions	
(V) Melon Fantasia	£4.50
Fresh melon served with coulis	
Paté Della Casa	£5.50
Chicken liver paté served with garlic bread	
(V) Stuffed Mushrooms	£5.95
Mushrooms stuffed with breadcrumbs, garlic, butter and baked in the oven	
(V) Funghi Stilton	£5.95
Fresh sliced mushrooms cooked in cream and stilton sauce	
(V) Aubergine Parmigiana	£5.95
Served either as a vegetarian dish or topped with a meat sauce	
Stuffed Peppers	£5.95
Peppers stuffed with mince meat, rice, mozzarella and baked in the oven	
Fried Whitebait	£5.50
Served with a salad and tartare sauce	
Spare Ribs	£5.95
Barbecued to our very own recipe	
Parma Ham and Melon	£5.95
Chicken Caesar Salad	£5.95
Black Pudding	£5.95
Black pudding cooked in a cream and peppercorn sauce	
Grilled Goats Cheese	£5.95
Grilled goats cheese served on toast with salad garnish	
Mussels Marinara	£5.95
Mussels cooked in garlic, tomatoes and a white wine sauce	
Prawn Cocktail	£5.95
Succulent juicy prawns served on a bed of lettuce topped with a marie rose sauce	
Calamari Fritti	£5.95
Rings of squid, battered and deep fried, served with a salad and tartare sauce	
Smoked Salmon and Prawns	£6.95
Smoked salmon served with prawns, salad and a marie rose sauce	
King Prawns	£6.95
King prawns cooked with garlic, tomatoes with white wine and a touch of chilli	

Garlic Bread Selection

Garlic Bread - Plain	£3.80
Garlic Bread - Tomato, Oregano	£3.95
Garlic Bread - Vesuvio Tomato, onions and chilli (Spicy)	£4.20
Garlic Bread with mozzarella cheese	£4.30

Pizza

(V) Pizza Margherita	£7.50
Tomato and Mozzarella cheese	
(V) Pizza Campagnola	£7.95
Tomato, onions, mushrooms, peppers and mozzarella cheese	
Pizza Mafiosa (spicy pizza)	£7.95
Tomato, spicy Italian sausage, onions, chillies and mozzarella cheese	
Pizza Pescatore	£7.95
Tomato, tuna, prawns, mussels and mozzarella cheese	
Pizza Quattro Stagioni	£7.95
Tomato, mushrooms, ham, onions, peppers and mozzarella cheese	
Pizza Capricciosa	£7.95
Tomato, ham, mushrooms and mozzarella cheese	
Pizza Tropicale	£7.95
Cheese, tomato, ham and pineapple	
Pizza Calzone	£7.95
A folded pizza filled with our finest ingredients - ham, mushrooms, onions and spicy Italian sausage	
Franco's Pizza (spicy pizza)	£7.95
Cheese, tomato, chicken, mushrooms, onions and sweetcorn and a touch of chilli	
Make Your Own Pizza	£7.95
Mozzarella cheese and tomato base with your own toppings	
Choice of three toppings. Extra toppings 80p	

Pasta

Lasagne	£8.50
Layers of baked pasta with a bolognese sauce, bechamel, tomato and parmesan cheese	
Cannelloni	£8.50
Rolled pasta stuffed with delicious chicken, veal and spinach, covered in bechamel and a touch of tomato	
Tagliatelle	£8.50
Ribbon pasta cooked with a sauce of ham, mushrooms, onions, oregano, tomato and a touch of cream	
Spaghetti Bolognese	£8.50
Spaghetti covered in a delicious bolognese sauce	
Spaghetti Carbonara	£8.50
Spaghetti sauteed with bacon, egg and creamy sauce	
Penne Al Tonno	£8.50
Penne pasta cooked with tuna, garlic, tomatoes, onions and Italian herbs	
Spaghetti Matriciana (spicy pasta)	£8.50
Spaghetti cooked with onions, bacon, tomatoes and chilli	
Penne Diavola (spicy pasta)	£8.50
Penne pasta cooked with onions, pepperoni sausage, tomatoes and a chilli sauce	
Tortellini Alla Crema	£8.95
Rings of pasta filled with meat, cooked with ham, mushrooms, onions and a creamy sauce	
Tortellini Boscaiola	£8.95
Rings of pasta filled with meat and cooked in a spicy sauce of mushrooms, tomatoes, peppers, cloves and a touch of chilli	
* Penne Franco's (spicy pasta)	£8.95
Penne pasta cooked with chicken, onions, mushrooms, tomatoes, cream and a touch of chilli	
* Fettuccine Alfredo	£8.95
Ribbon pasta cooked with a touch of garlic, mozzarella, chicken and cream sauce	
* Tagliatelle Al Salmone	£8.95
Ribbon pasta cooked with onions, smoked salmon and a creamy sauce	
* Chicken Risotto	£8.95
Rice cooked with chicken, onions, mushrooms, tomatoes and a touch of cream	
* Tagliatelle Broccoli	£8.95
Ribbon pasta cooked with garlic, broccoli, prawns, olive oil and a touch of chilli	
* Risotto Marinara	£9.95
The classic Italian risotto, rice cooked with prawns, calamari, mussels, king prawns, garlic, tomatoes and a touch of white wine	
* Linguine Marinara	£9.95
Linguine cooked with garlic, tomatoes, prawns, calamari, mussels and king prawns with white wine and a touch of chilli	
* Linguine King Prawns	£9.95
Linguine cooked with king prawns, garlic, tomatoes and a touch of chilli	
(V) Lasagne Vegetarian	£8.50
(V) Tagliatelle Alla Fiorentina	£8.50
Ribbon pasta cooked with spinach, onions, and a cream sauce	
(V) Penne Taormina	£8.50
Penne pasta with a sauce of aubergines, onions, garlic, basil, a little tomato and parmesan cheese. Originally from Sicily	
(V) Penne Arrabbiata (spicy pasta)	£8.50
Penne pasta cooked with tomatoes, onions and a chilli sauce	
(V) Spaghetti Vegetariana	£8.50
Spaghetti cooked with fresh vegetables, onions, basil and a tomato sauce	
(V) Tagliatelle Primavera	£8.50
Ribbon pasta cooked with tomatoes, cream, mushrooms and an onion sauce	
(V) Tagliatelle Siciliana	£8.50
Ribbon pasta cooked with olives, capers, peppers, garlic, onions, tomatoes and basil, a typical Sicilian vegetarian dish	
(V) Risotto Paella Vegetarian	£8.50
Rice cooked with onions, tomatoes and fresh vegetables	
(V) Risotto ai Funghi	£8.50
Rice cooked with onions, mushrooms, tomatoes and flambéd with white wine	

(V) denotes vegetarian dishes

Meat & Fish

All meat dishes are served with vegetables and potatoes unless marked *

Grilled Sirloin Steak	£14.95
Plain grilled sirloin steak	
Steak Diane	£15.95
Sirloin steak cooked with mushrooms, onions, French mustard, cream and a red wine sauce	
Roast Lamb	£14.95
Slices of lamb, cooked with rosemary and a red wine sauce	
Bistecca Al Pepe	£15.95
Sirloin steak cooked in brandy, black pepper, demiglace, cream and peppercorn sauce	
Steak Pizaola	£15.95
Sirloin steak cooked with tomatoes, oregano, olives, capers and a red wine sauce	
Steak Stilton	£15.95
Sirloin steak cooked in a creamy blue Stilton sauce	
Steak Diavola (spicy steak)	£15.95
Sirloin steak cooked with onions, peppers, chilli, tomatoes and red wine	
* Vitello Milanese	£15.95
Breaded veal, pan fried and served with spaghetti bolognese	
Saltimbocca Alla Romana	£15.95
Escalope of veal cooked with sage, parma ham and a touch of white wine, classic Roman dish	
* Beef Stroganoff	£15.95
Pieces of beef steak cooked with red wine, onions, mushrooms and paprika served on a bed of rice	
Filetto Rossini	£18.95
Fillet steak served on a toasted crouton, topped with paté and Marsala sauce	
Fillet Mignon	£18.95
Pieces of fillet steak cooked with mushrooms, onions, English mustard, cream and red wine	
Filetto Mexicano (spicy fillet)	£18.95
Fillet steak cooked with onions, peppers, tomatoes and chilli	
Filetto Al Pepe	£18.95
Fillet steak cooked in brandy, black pepper, demiglace, cream and peppercorn sauce	
Fillets of Plaiçe Goujon	£13.95
Fillet of plaiçe in breadcrumbs	
Fillet of Seabass	£14.95
Fillet of seabass cooked with cream, prawns and a touch of white wine	
* King Prawns	£15.95
King prawns cooked with garlic, tomatoes, chilli and a touch of white wine served with rice	
Swordfish Alla Siciliana	£14.95
Swordfish steak cooked in a sauce of garlic, white wine, tomatoes, capers and black olives	
Salmone Franco's	£13.95
Poached salmon cooked with a cream, prawns and white wine sauce	

Special Offer

Monday and Tuesday nights
HAPPY HOUR ALL NIGHT
3 Course Meal £11.95
ASK STAFF FOR SPECIAL MENU
 Also Wednesday, Thursday and Friday
 from 5.30p.m. to 7.00p.m.
 and Sunday from 4.00p.m. to 7.00p.m.


Please note Special Offers not available during
 December and other Special Occasions.

Chicken

All chicken dishes are served with vegetables and potatoes unless marked *

Pollo Alla Crema	£12.95
Chicken breast sauteed in butter and a superb sauce of mushrooms, onions, wine and a creamy sauce	
Pollo Cacciatora	£12.95
Chicken breast sauteed with onions, mushrooms, tomatoes, basil, white wine and herbs	
Pollo Della Casa	£12.95
Chicken breast sauteed with garlic, lemon and Italian herbs	
Pollo Diavola (spicy chicken)	£12.95
Chicken breast cooked with onions, peppers, chilli, tomatoes and a white wine sauce	
Pollo Principessa	£12.95
Chicken breast cooked with onions, asparagus, cream and a white wine sauce	
Pollo Al Pepe	£12.95
Chicken breast cooked with brandy, cream, demiglace and a peppercorn sauce	
Pollo Valdostana	£12.95
Chicken breast cooked with Parma ham, mozzarella cheese, tomatoes and a touch of white wine	
Pollo Monte Bianco	£12.95
Chicken breast stuffed with goats cheese, cooked with ham and cream sauce	
* Chicken Stroganoff	£12.95
Pieces of chicken cooked with red wine, onions, mushrooms and paprika served on a bed of rice	
* Pollo Milanese	£12.95
Breaded chicken pan fried and served with spaghetti in a tomato sauce	

Vegetables

French Fried Potatoes	£2.95
Tomato and Onion Salad	£2.95
Mixed Salad	£2.95
Italian Potatoes 	£2.95

Children's Menu (Children Only)

Penne Bolognese	£3.95
Spaghetti Bolognese	£3.95
Lasagne	£3.95
Pizza - Margherita and any 2 toppings	£3.95
Chicken Fillets and Chips	£4.95
Fish Goujons and Chips	£4.95
4oz. Steak and chips	£4.95
Ice Cream - two scoops of ice cream	£2.50
Chocolate Gateau	£2.50

Please see Blackboard for Specials
 See overleaf for Wine List

Gratuities at customers discretion
 All prices are inclusive of VAT