



How many restaurants do you know where you can get healthy handmade food and pasta daily? Where sauces are made fresh for each dish? At Folco's, we work very hard to make your meal a memorable experience. All of our pasta is made here every morning, no preservatives and always fresh. We believe food and wine go hand in hand; therefore we are here to help you choose the perfect pairing for your meal. If you have any questions just ask! We are dedicated to bringing you fresh, healthy food. Giving you a place to enjoy friends, family and great loves. Enjoy it, these are the important things in life, and we are so glad you are sharing it with us. **Buon Appetito!! ....The Folco's**

### ANTIPASTI

#### **BRUSCHETTA PLATTER \$6.95**

*Freshly chopped tomatoes with fresh basil, extra virgin olive oil served with 6 pieces of garlic bread*

#### **CARPACCIO \$14.95**

*Paper thin beef tenderloin slices topped with baby capers and extra virgin olive oil served with shaved regiano parmigiano and topped with a balsamic glaze*

#### **CALAMARI \$9.95**

*Lightly battered with a lemon aglio olio*

#### **GRILLED CALAMARI \$9.95**

*Grilled calamari tossed with squeezed lemon and olive oil topped with sautéed tomatoes basil and garlic*

#### **FRESH MUSSELS \$9.95**

*Steamed with garlic, tomatoes, finished with a little hint of spice*

#### **ESCARGOT \$8.95**

*Wrapped in prosciutto and baked with mozzarella cheese*

#### **MEATBALLS \$6.95**

*Mario's famous meatballs in a tomato sauce*

#### **SEAFOOD PLATTER FOR 2 \$21.95**

*Scallops, shrimp, and calamari lightly battered with garlic and extra virgin olive oil*

### SALADS & SOUP

#### **PASTA FAGIOLI \$5.95**

*Homemade pasta and beans in a beef tomato broth*

#### **MISTA \$6.95**

*Fresh house greens, tomatoes and cucumber in our balsamic vinaigrette.*

#### **CEASAR \$6.95**

*Romaine, croutons, Padano cheese and our homemade Caesar dressing.*

#### **INSALATA CAPRESE \$8.50**

*bocconcini cheese, sliced tomatoes, and fresh basil drizzled with Extra virgin olive oil and balsamic vinegar*

### PASTA

**In Italy pasta making is a tradition, an art. Fresh pasta with no preservatives and the finest ingredients is a way of life for people in Italy. There is no comparison, and is why we make OUR PASTA right here in the restaurant every day.**

**Try it, and taste the difference!! We offer a whole wheat and spelt option of pasta every day. Please ask your server for more information.**

**There is a \$2 charge for whole wheat and spelt**

#### **SPAGHETTI & MEATBALLS \$15.95**

*Homemade meatballs with our fresh tomato sauce.*

#### **TAGLIATELLE BOLOGNESE \$15.95**

*Pasta and our rich tomato meat sauce. Slow cooked for 8 hours, a Folco Family specialty*

#### **PENNE ARRABBIATA \$14.95**

*Penne tossed with a spicy tomato sauce*

**PENNE ALLA VODKA \$15.95**

Penne noodles tossed with prosciutto in a vodka tomato cream sauce.

**PASTA PESCATORE \$19.95**

Spaghetti pasta tossed in a roasted tomato and virgin olive oil sauce with shrimp, scallops and mussels.

**LASAGNA \$16.95**

Traditional Italian dish, a specialty not to miss

**BUTTERNUT SQUASH GNOCCHI \$18.95**

*with sausages and mushrooms in a butter sage sauce, topped with grana padano cheese*

**RICOTTA GNOCCHI \$17.95**

Delicious homemade ricotta dumplings served with forest mushrooms, tomatoes, spinach and prosciutto in a white wine aglio olio.

**Option: Just with our homemade Meat Sauce**

**FETTUCCHINI ALFREDO \$15.95**

A favorite dish of a dear friend

Fettuccini in a light cream and parmigiano cheese sauce

**THREE MUSHROOM RAVIOLI \$17.95**

Homemade ravioli stuffed with wild field mushrooms with a brandy cream sauce

**SQUASH GOAT CHEESE RAVIOLI \$18.95**

Homemade ravioli stuffed with squash and goat cheese served with brown butter sage and mushroom sauce

**Please note there is a \$5.95 sharing charge on all meals.  
15% gratuity will be added to parties of 8 and over**

**SECONDI**

We choose our fish, poultry and meats very carefully, always looking for the best quality to serve you. Nothing is ever frozen, we believe in the importance of freshness. All of our entrées are served with potatoes and fresh vegetable of the day or our house made pasta.

**POLLO LIMONE \$19.95**

Chicken scaloppini sautéed in a white wine lemon reduction

**Pasta option: Spaghetti Aglio Olio – Extra Virgin Olive Oil and Garlic**

**VEAL MARSALA \$21.95**

Veal scaloppini sautéed with Marsala wine and crimini mushrooms.

**Pasta option: Spaghetti Aglio Olio – Extra Virgin Olive Oil and Garlic**

**VEAL PARMIGIANA \$19.95**

Veal scaloppini, breaded with a light Italian seasoned crumb and topped with mozzarella and parmigiana cheese, finished with our homemade tomato sauce

**Pasta Option: Pasta in tomato sauce**

**EGGPLANT PARMIGIANA \$18.95**

lightly battered eggplant with tomato sauce, served with spaghetti

**CATCH OF THE DAY**

**Please ask your server for today's catch**

**Please ask your server for today's specials. We take a lot of time and pride in our daily specials.**

**BAMBINI MENU**

**Offered for children 10 years of age and under**

**FETTUCCHINI \$6.95**

Cream sauce and chicken

**SPAGHETTI \$6.95**

with tomato or meat sauce.

**PENNE AND BUTTER \$6.25**

Topped with Parmesan cheese

**SPAGHETTI and MEATBALLS \$7.95**

## BEVANTE

Milk  
Chocolate Milk  
Cranberry Juice  
Orange Juice  
Pop  
Non Alcoholic Cocktails

Aqua Frizzante  
Aqua Naturale  
Perrier  
Apple Juice  
Shirley Temple

## CAFFÈ & TÈ

ESPRESSO  
DECAF ESPRESSO  
DOUBLE ESPRESSO  
CAPPUCCINO  
DECAF CAPPUCCINO  
CAFÉ LATTE  
COFFEE REGULAR or DECAF

AFFOGATO **\$7.95**  
*A specialty in Italy and at Folco's*  
*(gelato, espresso, your choice of liquor)*  
SPECIALTY COFFEE **\$6.95**  
BLUEBERRY TEA **\$8.95**  
(Grand Marnier, amaretto, tea)  
CAFÉ AMERICANO

## BIRRA ALLA SPINA

(Our beers on tap)

✓ ROBERT SIMPSON \$5.95      ½ ROBERT SIMPSON \$4.25

## BIRRE IN BOTTIGLIA

Blue, Blue Light, Coors Light, Canadian, Corona, Heineken, Moretti

## LIQUEURS AND DIGESTIVES (1 oz.)

Sambucca \$5.50  
Baileys \$5.50  
Grappa \$5.50  
Peach Schnapps \$5.50  
Frangelico \$5.50  
Amaro (2oz) 6.25  
Amaretto \$5.50  
Tia Maria \$5.50  
Campari (2oz) \$6.25  
Drambuie \$6.75  
Grand Marnier \$6.75

## SCOTCH (1 oz.)

Ballantine \$6.25  
Glenfiddich 6.75  
Johnny Walker Red \$6.25  
Glenlivet \$7.95

## COGNAC (1OZ)

Courvoisier \$7.50  
Remy Martin VSOP \$9.25

MIXED DRINKS (1OZ) \$5.95

MARTINIS (2OZ) \$7.25

GREY GOOSE MARTINIS (2oz) \$9.95