### CREATE-YOUR OWN PASTA

i<mark>ce of Pasta:</mark> Spaghetti, Linguine, Ziti, Rigatoni, Capellini, Penne, Fettuccine, Tri-color Fusilli, Whole Wheat Penne or Whole Wheat Spaghetti \* Gluten Free pasta available (add 1.00)

	nuice u	Jauce.	
PRIMAVERA	17.00	MEATBALL OR SAUSAGE (tomato sauce)	17.00
Mixed garden vegetables in a light pink sauce CARBONARA		ALFREDO (cream sauce)	15.00
Italian bacon and onions in a cream sauce	17.00	PUTTANESCA	16.00
VODKA	17.00	Capers, anchovies, garlic and olives in tomato	sauce
Prosciutto, peas, scallions and vodka in a pink		ARRABBIATA	16.00
FRESH (LAM SAUCE (red or white)	18.00	Prosciutto and peas in a spicy red sauce	
BOLOGNESE (meat sauce)	17.00	BUONGUSTAIO	17.00
MARINARA (tomato, garlic and fresh basil)	13.50	Roasted peppers and eggplant in a light marinara sauce topped with fresh mozzarella	
TOMATO SAUCE	12.50	PORTABELLA (in brown sauce)	17.00
BUTTER SAUCE	12.50	SAUSAGE AND PEPPERS	17.00
MUSSELS MARINARA (tomato and garlic)	18.00	BROCCOLI, GARLIC AND OIL	17.00
CALAMARI MARINARA	18.00	GARLIC AND OIL	13.00

### SANDWICHES =

GRILLED CHICKEN With American cheese, bacon and BBQ sauce	
GRILLED CHICKEN With Lettuce, tomato, onion, oil and vinegar	

GRILLED CHICKEN With fresh mozzarella, roasted peppers ar balsamic vinaigrette

	12.50	GRILLED VEGETABLES	13.00
e		CHEESESTEAK	11.45
	11.45	With Peppers, Onions and Potatoes	12.00
r		STEAK CALIFORNIA with Lettuce and tomato	11.45
d	13.00	CHICKEN PHILLY CHEESESTEAK	11.45
id			12.00

UNI SHNUWICHES	• • • • •		• • •
VEAL CUTLET with Lettuce and tomato	13.00	SAUSAGE, PEPPERS AND ONIONS	11.45
VEAL PARMIGIANA	13.00	POTATOES, EGG AND PEPPERS	11.00
VEAL AND PEPPERS	13.00	EGGPLANT PARMIGIANA	11.00
CHICKEN PARMIGIANA	12.00	ITALIAN HOT DOG	12.50
With Vodka Sauce	13.00	HOT SUBMARINE	12.00
CHICKEN CUTLET with Lettuce and tomato		HOT ROAST BEEF OR TURKEY	12.65
		with Gravy	
MEATBALL or SAUSAGE PARMICIANA	11.00	GRILLED CHICKEN with sautéed Broccoli Rabe	12.75
SHRIMP PARMIGIANA	14.10	BREADED EGGPLANT	12.00
SAUSAGE AND PEPPERS	11.00		

### COLD ITALIAN SANDWICHES Includes cold Lettuce, tomato, onions, oil and vinegar. Add Hot Peppers for .75 or Roasted Peppers for .75

SUBMARINE HAM, CAPPICOLA AND PROVOLONE	11.75	ROAST BEEF With Cheese FRESH MOZZARELLA	12.00 12.50
SALAMI AND PROVOLONE HAM AND SWISS CHEESE Tuna sub	10.75 10.75 11.00	AND ROASTED PEPPERS PROSCIUTTO AND FRESH MOZZARELLA	12.65 13.25
HAM AND AMERICAN CHEESE TURKEY BREAST With Cheese	10.75 11.00 11.50	With sun-dried tomato and olive oil EGGPLANT With fresh mozzarella. roasted peppers and balsamic vinaierette	12.00

With fresh mozzarella and roasted peppers

Marcasto in a plant of solidate	. Willoui	midp	
GRILLED CHICKEN		GRILLED PORTOBELLO	12.1
With Lettuce, tomato and balsamic vinaigrette		With fresh mozzarella, roasted peppers and a	arugul
GRILLED CHICKEN CAESAR	11.00	GRILLED VEGETABLE	10.5
GRILLED CHICKEN AND VEGGIE		PHILLY CHEESE STEAK	11.0
BUFFALO OR BBQ CHICKEN WRAP	11.00	With potatoes, peppers and onions	
CAJUN CHICKEN	11.00	CHICKEN PARM	11.0
With Lettuce and tomato		ANTIPASTO	11.0
TUNA with Lettuce, tomato, oil and vinegar	10.25		12.1
TURKEY with Lettuce, tomato, oil and vinegar	10.25	With fresh mozzarella and roasted peppers	
EGGPLANT	10.75	GRILLED CHICKEN GREEK SALAD	12.1

# CATERING AVAILABLE!

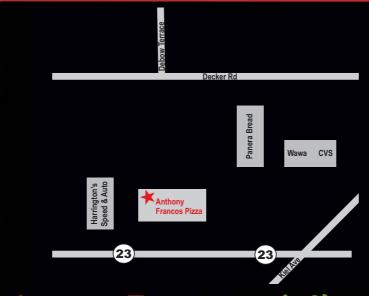
Dine-In \* Take-Out Free Delivery ... Hot and Fresh

\*\$10.00 minimum required Please add 6.625% sales tax Prices may vary for each location

### **Delivery Areas:**

Butler, Kinnelon, Riverdale and parts of other surrounding townships

Utensils packed in outgoing orders by request only



# ANTHONY FRANCOS Ristorante & Pizzeria Open 7 Days Sunday to Thursday: 10am - 10pm Friday and Saturday: 10am - 11pm

1516 State Route 23 • ButLer, NJ 07405

The Perfect Mix of Restaurant, Pizzeria and Home Delivery!

View our full menu and additional pictures online!

www.afpizza.com









Prices and menu items are subject to change without notice. We reserve the right to correct any errors

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# ANTHONY FRANCOS

### Ristorante & Pizzeria



FREE DELIVERY \* TAKE-OUT \* DINE-IN

(973) 492–1700

1516 State Route 23 \* ButLer, NJ 07405

www.afpizza.com

### **APPETIZERS**

BUFFALO WINGS	14.00	ZUCCHINI STICKS	9.5
MOZZARELLA STICKS	11.00	GRILLED PORTOBELLO MUSHROOMS	12.4
STUFFED MUSHROOMS	10.40	Topped with fresh mozzareLLa	
JALAPEÑO POPPERS	10.40	ZUPPA DI CLAMS	13.0
FRIED CALAMARI	13.00	SAMPLER	14.2
Served with a sweet or hot sauce		Mozzarella Sticks, Chicken Fingers	
FRESH MUSSELS	14.65	and Jalapeño Poppers	
Served with a red or white sauce, hot or	sweet	HOT ANTIPASTA Sm 17.75 Lg	25.5
BAKED CLAMS	12.45	Baked mussels, clams, shrimp, stuffed mushrooms and eggplant rollati	
CHICKEN FINGERS	11.85	SAUSAGE AND BROCCOLI RABE	''' 14.2
EGGPLANT ROLLATINI	12.45	Sautéed in garlic and oil	1 1.2
Eggplant filled with spinach and ricotta	cheese,	FRESH MOZZARELLA	
topped with marinara sauce and mozzaro	eLLa	AND ROASTED PEPPERS	11.8
EGGPLANT TOWER	12.45	FRESH MOZZARELLA,	11.0
Breaded eggplant Layered with fresh mo	zzarella	TOMATO, BASIL AND OLIVES	11.8
and roasted peppers, topped with olive o balsamic	IL and		
balsamic		BRUSCHETTA	11.0



DRESSINGS: ITALIAN \* RUSSIAN \* FRENCH \* BLUE CHEESE \* RANCH \* HONEY MUSTARD \* B CREAMY ITALIAN \* CAESAR | ONE BREADED OR GRILLED CHICKEN (Sm) 3.50

	Sm	Lg
CAESAR SALAD	8.00	
Crisp Romaine in our homemade	Caesar d	ressing
CHEF SALAD	10.35	14.85
Ham, turkey, Swiss cheese, tom		ons and
hard-boiled eggs on a bed of g	reens	
TUNA SALAD	10.35	14.85
A bed of greens topped with tu	na fish	
SPECIAL SALAD	10.35	14.85
COBB SALAD	10.35	
Bed of greens topped with toma	ato, hard-l	boiled
egg. avocado. blue cheese crum grilled chicken	nbles, bac	on and

DRES	SING PER SALAD (EXTRA DRESSING .50 * STEAK OR SHRIMP (Sm) 6.50	.50)	50
sing	HOUSE SALAD Iceberg Lettuce with tomatoes, c	Sm 8.40 carrots,	Lg 12.90
1.85 and	With Romaine add GREEK SALAD		
1.85	ANTIPASTO SALAD Ham, salami, provolone, lettuce,	10.35 roasted	14.85 pepper.
1.85 1.85 ed	tomatoes, carrots, cucumber, oni SEAFOOD SALAD Calamari, shrimp and olive oil	ons and c 14.50	
	ARUGULA SALAD CALAMARI SALAD	10.35 11.50	



SERVED WITH BREAD 7.50

PASTA FAGIOLI (pasta and beans) \* MIN



### SIDE ORDERS

FRENCH FRIES	5.50	SAUTÉED BROCCOLI	8.00	PIZZA DOUGH	5.30
With Cheese	6.00	SAUTÉED		SIDE TOMATO SAUCE	
MEATBALLS	6.55	BROCCOLI RABE	9.00	(3oz cup)	1.00
SAUSAGE	6.55	GARLIC KNOTS	5.25	(pint)	8.55
SAUTÉED SPINACH	8.00	GARLIC BREAD	4.00	HOMEMADE SAUCES	
MIXED VECETABLES	8 55	With Cheese	6.00	(pint)	8.55

# **DESSERTS** and **BEVERAGES** —

CANNOLI 4.50 \* 2 LITER SODA 5.50 \* 20 OZ. BOTTLE 2.75 20 OZ. FOUNTAIN SODA 2.75



	Sicilian (12 slices)	Mini 9"	Small 14"	Large 16"	Slice
HEESE PIZZA	18.45	10.25	14.45	16.45	3.00
Each Additional Topping	4.25	3.00	4.25	4.25	1.00
Each Additional Half Topping	3.00	n/a	3.00	3.00	
NTHONY FRANCOS COMBO	25.00	14.00	20.50	23.45	4.50
our choice of 5 toppings					

MINI 9" COMBO 12.50 9" WHITE PIZZA 10.50 SICILIAN SLICE 3.75 SPECIALTY SLICE 4.50 JTEN FREE 12" PIZZA 14.85

LIFLOWER CRUST 14" PIZZA 14.00



### TOPPINGS



mozzarella

SAUSAGE ROLL

EXTRA CHEESE \* PEPPERONI \* SAUSAGE \* M GREEN PEPPERS \* OLIVES \* GARLIC \* MEATBALLS \* SPINACH \* B IOT PEPPERS \* ANCHOVIES \* SALAMI \* EGGPLANT \* BACON \* HAM TOMATOES \* SUN-DRIED TOMATOES \* ROASTED PEPPERS

### CALZONES

Ham, salami, pepperoni, sausage and

Sausage, peppers and onion

SERVED WITH A CUP OF SAUCE. EXTRA SIDE OF SAUCE .50



LZONE (ricotta and mozzareLLa)	10.75	CHICKEN ROLL
IM CALZONE	11.25	Chicken breast with tomatoes, basiL a
otta, mozzarella and ham		mozzarella
ROMBOLI	11 25	VEGGIE STROMBOLI

	mozzareLLa	
11 25	VEGGIE STROMBOLI	11.00
11.25	Tomatoes, broccoli, mushrooms a	nd mozzareLla
	SPINACH ROLL	11.00
11.00	PEPPERONI ROLL	11.00

## SPECIALTY PIZZAS =



opped with mozzarella, ricotta and spinach VEGGIE PIZZA

Comatoes, broccoLi and mushrooms

20.25 opped with mozzarella and ricotta cheese With Broccoli 23.25

BRUSCHETTA PIZZA (no cheese) 23.25 Topped with basil, onions, garlic and tomatoes 23.25 PENNE ALLA VODKA PIZZA 23.25 ed with penne pasta and vodka sauce

CHICKEN PARMIGIANA PIZZA CHICKEN PIZZA BQ, grilled or buffalo style

CAPRESE Plum tomatoes, basil and fresh wet mozzarella

Topped with ziti pasta, ricotta, sauce and mozzarella

GRANDMA PIE (thin Sicilian crust) Mozzarella, plum tomato sauce, basil, oregano and Romano cheese on a thin Sicilian crust

25.00 HAWAIIAN STYLE (ham and pineapple) 23.25 CHICKEN FRANCESE/MARSALA PIZZA 23.25 PHILLY STEAK PIZZA 23.2
With steak or chicken, potatoes, peppers and MEAT LOVER PIZZA

23.25 Bacon, pepperoni and sausage ARUGULA SALAD P

EGGPLANT ROLLATINI PIZZA

MARGHERITA PIZZA (fresh mozzarella) 23.25

CHICKEN BACON RANCH PIZZA

Breaded chicken, bacon and chopped tomatoes
drizzled with ranch dressing (no sauce)

PRIMAVERA With sautéed garden vegetables in a pink

CHICKEN VODKA SAUCE PIZZA Topped with breaded chicken in pink sauce

SAUSAGE & BROCCOLI RABE PIZZA 23.25 Sweet Italian sausage with sautéed broccoli

### **SEAFOOD**

SERVED WITH PASTA (ADD SIDE SALAD 4.00)

SHRIMP SCAMPI 23.35	SHR
Sautéed with garLic, Lemon and white wine	Sau
SHRIMP PARMIGIANA 23.35	
Breaded shrimp sautéed in a tomato sauce and	SHR
topped with mozzarella	Sau
SHRIMP MARINARA 23.35	sau

Sautéed in tomato sauce, garlic and white

SHRIMP WITH BROCCOLI Made with Light tomato sauce SHRIMP FRANCESE

A combination of shrimp, clams, mussels and calamari in our special marinara sauce GRILLED SHRIMP 23.35 with Mixed Vegetables

with garlic and wine in a spicy toma

### CHICKEN and VEAL SERVED WITH SALAD OR PASTA

NP FRA DIAVOLO

SEAFOOD MARECHIARA

19.15 22.45 ALFREDO 19.15 Breaded chicken or veal cutlet sautéed in tomato sauce and topped with mozzarella With broccoli and sweet peas in an Alfredo

ARRABBIATA Sautéed with mushrooms and Marsala wine GRILLED CHICKEN Fontina cheese and prosciutto in a brown sauce

Chicken breast or veal dipped in egg, sautéed with Lemon, butter and white wine

Sautéed with garden vegetables in a pink sauce 19.15 opped with tomato, eggplant and mozzarella

Topped with prosciutto, eggplant and

19.15 Breaded chicken or veal cutlet topped with fresh arugula and chopped tomatoes

FLORENTINA 19.15 22.4 Sautéed in white wine and topped with spinac fresh tomatoes and mozzarella in a light red **SCARPARIELLO** 

in garlic, oil and white wine sauce CACCIATORE

Sautéed with peppers, mushrooms, onions and potatoes in a red sauce

PIZZAIOLA Sautéed with onions, peppers, black olives and mushrooms in a red sauce

SALTIMBOCCA

Sautéed with prosciutto and spinach in a white wine sauce topped with mozzarella

# PASTA SPECIALTIES ADD SIDE SALAD 3.00

TORTELLINI ALLA PANNA 17.00 Stuffed pasta with mushrooms in a cream sauce TORTELLINI DELLA NONNA In a pink sauce with prosciutto and peas TORTELLINI IN MARINARA SAUCE RAVIOLI (meat or cheese) In Tomato Sauce RAVIOLI (meat or cheese) BOLOGNESE 16.45 In vodka or tomato sauce **GNOCCHI IN TOMATO SAUCE** 

17.00 GNOCCHI BOLOGNESE Potato filled pasta in a meat sauce

GNOCCHI MARINARA 16.45 CAVATELLI AND BROCCOLI 17.00 16.45 In Garlic and Oil 1645 SPINACH RAVIOLI 18.00 With chopped grilled chicken in a pink sauce LOBSTER RAVIOLI

### OVEN BAKED PASTAS ADD SIDE SALAD 3.00



BAKED ZITI 16.45 BAKED RAVIOLI STUFFED SHELLS 16.45 MANICOTTI 16.45 17.00 EGGPLANT PARMIGIANA BAKED ZITI BOLOGNESE EGGPLANT ROLLATINI HOMEMADE LASAGNA

Eggplant filled with spinach and ricotta cheese, topped with marinara and mozzarella



