CREATE YOUR OWN PASTA

o<mark>ice of Pasta:</mark> Spaghetti, Linguine, Ziti, Rigatoni, Capellini, Penne, Fettuccine, Tri-color Fusilli, Whole Wheat Penne * Gluten Free pasta available (add 1.00) Make a half order for 3.00 Less

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PRIMAVERA	17.00	MEATBALL OR SAUSAGE (tomato sauce)	17.00
Mixed garden vegetables in a light pink sauce CARBONARA	17.00	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
(CONTAINS PORK)	17.00	ARRABBIATA	16.00
Prosciutto, peas, scallions and vodka in a pink	sauce	Prosciutto and peas in a spicy red sauce	
FRESH CLAM SAUCE (red or white)	18.00	BUNGUSTAIO	17.00
BOLOGNESE (meat sauce)	17.00	Roasted peppers and eggplant in a light marinara sauce topped with fresh mozzarella	
MARINARA (tomato, garlic and fresh basil)	13.50	PORTABELLA (in brown sauce)	17.00
TOMATO SAUCE	12.50	SAUSAGE AND PEPPERS	
BUTTER SAUCE	12.50		17.00
		BROCCOLI, GARLIC AND OIL	17.00
MUSSELS MARINARA (tomato and garlic)	18.00	GARLIC AND OIL	13.00
CALAMARI MARINARA	18.00		15.00

SANDWICHES =

GRILLED CHICKEN With American cheese, bacon and BBO sauce	14.10	GRILLED VEGETABLES CHEESESTEAK
GRILLED CHICKEN With Lettuce, tomato, onion, oil and vinegar	11.45	With Peppers, Onions and Potatoes
GRILLED CHICKEN With fresh mozzarella, roasted peppers and	13.00	STEAK CALIFORNIA with Lettuce and CHICKEN PHILLY CHEESESTEAK

HUI SHNUWICHES (10") • • •	• • • •	• • • • • • • • • • • • • • • • • • • •	• • •
VEAL CUTLET with Lettuce and tomato	13.00 13.00	SAUSAGE AND PEPPERS Sautéed with tomato sauce	11.00
VEAL PARMIGIANA VEAL AND PEPPERS	13.00	SAUSAGE, PEPPERS AND ONIONS Sautéed with tomato sauce	11.45
CHICKEN PARMIGIANA	12.00	POTATOES, EGG AND PEPPERS	11.00
With Vodka Sauce	13.00	ITALIAN HOT DOG	12.50
CHICKEN CUTLET with Lettuce and tomato MEATBALL or SAUSAGE PARMIGIANA SHRIMP PARMIGIANA EGGPLANT PARMIGIANA	12.00 11.00 14.10 11.00	Sautéed with tomato sauce HOT SUBMARINE HOT ROAST BEEF OR TURKEY with Gravy GRILLED CHICKEN with sautéed Broccoli Rabe	12.00 12.65 12.75

		Add Hot Peppers for .75 or Roasted Peppers fo	r .75
Submarine	11.00	ROAST BEEF	12.00
HAM, CAPPICOLA AND PROVOLONE	11.75	With Cheese Boar's Head	12.50
SALAMI AND PROVOLONE	10.75	FRESH MOZZARELLA	
HAM AND SWISS CHEESE	10.75	AND ROASTED PEPPERS	12.65
TUNA SUB	11.00	PROSCIUTTO AND FRESH MOZZARELLA With sun-dried tomato and olive oil	13.25
HAM AND AMERICAN CHEESE	10.75	EGGPLANT	12.00
TURKEY BREAST	11.00	With fresh mozzarella, roasted	12.00
With Chaosa	11 50	Will fresh mozzaterra, tousied	

with Lettuce, tomato, oiL and vinegar

WRHPS Available in a plain or whole	wheat	wrap	Š
GRILLED CHICKEN	11.00	TURKEY with Lettuce, tomato, oil and vinegar	0.25
With Lettuce, tomato and balsamic vinaigrette		GRILLED PORTOBELLO	12.15
GRILLED CHICKEN CAESAR	11.00	With fresh mozzarella, roasted peppers and arus	guLa
GRILLED CHICKEN AND VEGGIE	11.50	PHILLY CHEESE STEAK	- 11.00
BUFFALO OR BBQ CHICKEN WRAP	11.00	With potatoes, peppers and onions	
CAJUN CHICKEN	11.00	CHICKEN PARM 1	11.00
With Lettuce and tomato		GRILLED CHICKEN	12.15
GRILLED VEGETABLE	10.50	With fresh mozzareLLa and roasted peppers with	
EGGPLANT	10.75	balsamic vinaigrette	
With fresh mozzarella and roasted peppers and balsamic vinaigrette	10.75	GRILLED CHICKEN GREEK SALAD With romaine Lettuce, tomato, onion, cucumbers a	12.15 and

CATERING AVAILABLEI

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:

Wayne and parts of surrounding areas

Utensils packed in outgoing orders by request only

11.45 12.00

ith Lettuce and tomato 11.45

Includes cold Lettuce, tomato, onions, oil and vinegal

FRESHNESS GUARANTEE

At Anthony Francos, we believe that quality and satisfaction go hand in hand. We take great care to offer authentic, New York-style pizza, as well as many classic and modern Italian dishes without compromising on cost or relying on ingredients that are frozen or preserved. With several Locations serving Northern NJ, our many Loyal customers provide us with the buying power to make exclusive deals with Wisconsin's finest dairies, order pasta made weekly at one of Brooklyn's oldest pasta houses, and coordinate daily deliveries of the best fresh meat and produce from the Hunts Point Market in The Bronx.

INTHONY FRANCOS

Ristorante & Pizzeria Sunday to Thursday: 10am - 10pm Friday and Saturday: 10am - 11pm

(973) 633-8800

1176 Hamburg Tpke . Wayne, NJ

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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APPEtiZERS

BUFFALO WINGS 14.00	MOZZARELLA STICKS 11.
MiLd, Hot, BBQ or GarLic Parm	ZUCCHINI STICKS 9.
BONELESS WINGS 14.00	BAKED CLAMS 12!
MiLd, Hot, BBQ or Garlic Parm	GRILLED PORTABELLA MUSHROOMS 12!
STUFFED MUSHROOMS 10.40	Topped with fresh mozzarella
JALAPEÑO POPPERS 10.40	ZUPPA DI CLAMS 13.
FRIED CALAMARI 13.00	SAMPLER 14.
Served with a sweet or hot sauce	Mozzarella Sticks, Chicken Fingers
FRESH MUSSELS 14.65	
Served with a red or white sauce, hot or sweet	HOT ANTIPASTA Sm 17.75 Lg 25.
CHICKEN FINGERS 11.85	Baked mussels, clams, shrimp,
CHICKEN FINGERS AND FRIES 10.00	stuffed mushrooms and eggplant rollatini
(4pc and Fries)	SAUSAGE AND BROCCOLI RABE 14.3
EGGPLANT ROLLATINI 12.45	Sautéed in garlic and oil
Eggplant filled with spinach and ricotta cheese,	FRESH MOZZARELLA
topped with marinara sauce and mozzareLLa	AND ROASTED PEPPERS 11.8
EGGPLANT TOWER 12.45	
Breaded eggpLant Layered with fresh	TOMATO, BASIL AND OLIVES 11.8
mozzarella and roasted peppers, topped with olive oil and balsamic	BRUSCHETTA 11.

SALADS





DRESSINGS: ITALIAN * RUSSIAN * FRENCH * BLUE CHEESE * RANCH * HONEY MUSTARD * [MY ITALIAN * CAESAR | ONE DRESSING PER SALAD (EXTRA DRESSING .50)

В	READED OR GR	RILLED CH	IICKEN 3.50 * SHRIMP 6		
	Sm	lg		Sm	Lg
CAESAR SALAD				8.40	12.9
	ade Caesar		lceberg Lettuce with tomatoes,	carrots,	
dressing			cucumber, onions and olives		
CHEF SALAD	10.35	14.85	With Romaine add	1.00	1.5
House salad topped with ha	rd boiled egg	g. ham.	GREEK SALAD	10.35	14.8
turkey & Swiss cheese			ANTIPASTO SALAD	10.35	14.8
TUNA SALAD			House salad ingredients, toppe		
House salad topped with ho	memade tuna	a fish	peppers, ham, salami and prov		
SPECIAL SALAD	10.35	14.85	SEAFOOD SALAD	14.50	19.3
COBB SALAD	13.85	18.85	Calamari, shrimp and olive oil		
Bed of greens topped with t	omato, hard-	boiled	ARUGULA SALAD	10 35	14 8

SOUPS SERVED WITH BREAD Sm (pint) 7.50 * Lg (quart) 13.25

PASTA FAGIOLI (pasta and beans) * MINESTRONE

SIDE ORDERS

FRENCH FRIES	5.50	SAUTÉED BROCCOLI	8.00		4.50
With Cheese	6.00	SAUTÉED		SIDE TOMATO SAUCE	
MEATBALLS (2)	6.55	BROCCOLI RABE	9.00	(30z cup)	.50
SAUSAGE (2)	6.55	GARLIC KNOTS	4.25	(pint) HOMEMADE SAUCES	8.55
SAUTÉED SPINACH	8.00	GARLIC BREAD	4.25	(pint)	8.55
MIXED VEGETABLES	8 55	With Cheese	5.25	(quart)	14.00
THINEY YEVEINDELS	0.55			SIDE DRESSING	.50

DESSERTS and BEVERAGES

CANNOLI 4.50 * TIRAMISU 4.50 * CHEESECAKE 4.50

LAVA CAKE 4.50 * CARROT CAKE 4.50

2 LITER SODA 4.30 * 20 OZ. BOTTLE 2.75 * 20 OZ. FOUNTAIN SODA 2.75



W BR AM CEL						
(Age)	Sicilian (12 slices)	Mini 9"	Small 14"	Large 16"	Slice	
CHEESE PIZZA	18.45	10.25	14.45	16.45	3.00	
First Topping	4.25	3.00	4.25	4.25	1.00	
First Half Topping	2.15	n/a	2.15	2.15		
Each Additional Topping	2.15	2.15	2.15	2.15		
ANTHONY FRANCOS COMBO	25.00	14.00	20.50	23.45		
Your choice of 5 toppings						
MINI 9" COMBO 19 50 9" V	VUITE DI770 10 EC	1				

SICILIAN SLICE 3.75 SPECIALTY SLICE 4.50

IFLOWER CRUST 10" PIZZA 14.00





TOPPINGS



EXTRA CHEESE * PEPPERONI * SAUSAGE * MU GREEN PEPPERS * OLIVES * GARLIC * MEATBALLS * SPINACH * BROCCO PEPPERS * ANCHOVIES * SALAMI * EGGPLANT * BACON * HAM TOMATOES * SUN-DRIED TOMATOES * RO

CALZONES SERVED WITH A CUP OF SAUCE.

EXTRA SIDE OF SAUCE .50

(ALZONE (ricotta and mozzarella)		CHICKEN RO Chicken breast
HAM CALZONE Ricotta, mozzarella and ham		mozzareLla
STROMBOLI Ham, salami, pepperoni, sausage and	11.25	VEGGIE STRO

SAUSAGE ROLL

Sausage, mozzarella, peppers and onion



	mozzareLLa	
125	VEGGIE STROMBOLI	11.00
1.25	Tomatoes, broccoli, mushrooms	and mozzarella
	SPINACH ROLL	11.00
1 00	DEDDEDAMI DALI	11 00

11.25

SPECIALTY PIZZAS =



VEGGIE PIZZA opped with mozzareLLa and ricotta cheese

BRUSCHETTA PIZZA (no cheese) 23.25
Topped with basil. onions, garlic and tomatoes 23.25

PENNE ALLA VODKA PIZZA opped with penne pasta and vodka sauce CHICKEN PARMIGIANA PIZZA 23.25 CHICKEN PIZZA

BBQ, grilled or buffalo style BAKED ZITI PIZZA

Copped with ziti pasta, ricotta, sauce and GRANDMA PIE (thin Sicilian crust)

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

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 ARUGULA SALAD PIZ

EGGPLANT ROLLATINI PIZZA

CHICKEN BACON RANCH PIZZA Breaded chicken and bacon 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

DRUNKEN MARGHERITA (vodka sauce) 23.35

23.35 SHRIMP FRANCESE

Sautéed with garlic and wine in a spicy tomato aded shrimp sautéed in a tomato sauce and ped with mozzarella bautéed in tomato sauce, garlic and white wine GRILLED SHRIMP with Mixed Vegetables 23.35 SHRIMP WITH GARLIC AND OIL

SHRIMP PRIMAVERA 23.35 Sautéed with garden vegetables in a pink sauce SHRIMP AND BROCCOLI RABE Sautéed with garlic and oil CHICKEN and VEAL SERVED WITH PASTA OR SALAD SPLIT DINNER FEE 3.00

23.35

23.35

ALL SIDE PASTAS COME WITH TOMATO SAUCE * SAUCE UPGRADE 2.00

MIGIANA	Chicken		OI EDE DA	Chicken	VeaL
MIGIANA	17.15	22.73	ALFREDO	19.15	n/a
			With broccoli and sweet peas in	an HLtredo	sauce
ato sauce and topped with	mozzareLL	a	ARRABBIATA	19.15	2245
RSALA	19.15	22.45	Prosciutto and sweet peas in a		
téed with mushrooms and M	MarsaLa wi	ine	GRILLED CHICKEN		
CATA	19.15	22.45	With sautéed veggies, broccoli	& broccol	i rabe
h capers and Lemon in a wh	nite wine s	auce	or sautéed spinach		

Fontina cheese and prosciutto in a brown sauce Sautéed in white wine and topped with spinac fresh tomatoes and mozzarella in a light red FRANCESE 19.15 22.45 Chicken breast or veal dipped in egg. sautéed with Lemon, butter and white wine

Sautéed with garden vegetables in a pink sauce

Topped with tomato, eggplant and mozzarella

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

22.45 Sautéed with peppers, mushrooms, oni and potatoes in a red sauce

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

SALTIMBOCCA 19.15 22.45
Sautéed with prosciutto and spinach in a white wine sauce topped with mozzareLLa

PASTA SPECIALTIES ADD SIDE SALAD 3.00



17.00 Potato filled pasta in a meat sauce CAVATELLI AND BROCCOLI 17.00 TORTELLINI DELLA NONA In a pink sauce with prosciutto and peas SPINACH RAVIOLI TORTELLINI IN MARINARA SAUCE With chopped grilled chicken in a pink sauce RAVIOLI (meat or cheese) LOBSTER RAVIOLI In vodka or tomato sauce RAVIOLI (meat or cheese) BOLOGNESE 17.00 **GNOCCHI IN VODKA SAUCE** 17.50 **GNOCCHI IN TOMATO SAUCE** 16.45 Prosciutto, peas and scallions GNOCCHI MARINARA

OVEN BAKED PASTAS ADD SIDE SALAD 3.00 SPLIT DINNER FEE 3.00

BAKED ZITI STUFFED SHELLS 16.45 BAKED ZITI BOLOGNESE EGGPLANT PARMIGIANA Served with Pasta or Salad Eggplant filled with spinach and ricotta
17.00 cheese, topped with marinara and mozzarella
16.45 Served with Pasta or Salad HOMEMADE LASAGNA BAKED RAVIOLI