

All items are priced at portions for 10 people.
(All prices subject to change.)

FRANKIES ANTIPASTI

CURED MEATS PLATTERS

Prosciutto di Parma	~ 120
Faicco's Spicy Capicola	~ 90
Spicy or Sweet Soppressata	~ 80
Cacciatorini	~ 90
Cured Meat Tasting	~ 150

gluten free = gf
vegetarian = v
vegan = vg
no dairy = nd

FRANKIES SIGNATURE ANTIPASTI ~ 180

Prosciutto di Parma
Spicy and Sweet Soppressata
Aged Provolone
Pecorino Romano
Roasted Vegetables
Marinated Olives

ROASTED VEGETABLE ANTIPASTI ~ 65 (Selection of three)

Broccoli Rabe
Cremeni Mushrooms
Cauliflower
Heirloom Squash
Carrots

FRANKIES SALADS

Frankies Greens with Cippolini Onion Vinaigrette	~ 100
Escarole with Sliced Red Onion, Walnuts & Pecorino	~ 100
Arugula & Pecorino Romano with Merlot Wine Vinaigrette	~ 100
Romaine Hearts with Caesar Dressing	~ 100
Bufala Mozzarella & Arugula	~ 130
Roasted Beets & Avocados with Balsamic Vinegar (vg)	~ 120
Fennel, Celery Root & Parsley with Sliced Red Onion, Lemon, & Pecorino	~ 110

SIDES

Hot Pine Nut Polenta ~ 65
Frankies Marinated Olives ~ 15 (per quart)

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FRITTATAS

Seasonal Vegetables	~ 85
Prosciutto & Pecorino Romano	~ 100
Sausage & Broccoli Rabe	~ 100

HOUSE SPECIALS

House-made Gnocchi Marinara with Fresh Ricotta (vg)	~ 160
Cavatelli with Faicco's Hot Sausage & Browned Sage Butter	~ 210
Cavatelli with Roasted Cauliflower & Browned Sage Butter (v)	~ 150
Sweet Sausage, Roasted Peppers & Onions over Pine Nut Polenta	~ 160
Pork Braciola Marinara (gf)	~ 180
Meatballs (25) with Pine Nuts & Raisins	~ 80
Roasted Chicken Breast with Seasonal Greens (gf)	~ 180

FRANKIES SANDWICH PLATTERS ~125

~ Chef's selection of up to 5 varieties ~

Faicco's Soppressata & Provolone

Faicco's Sausage & Broccoli Rabe

Prosciutto & Pecorino

Bacon, Lettuce & Tomato

Mozzarella, Tomato, & Red Vegetables (v)

Roasted Vegetables (v)

FORMAGGIO ~90

~ Chef's selection of Farmhouse cheeses. ~
Includes one cow, one sheep & one goat cheese.
Selections vary seasonally.

DESSERT

Red Wine Prunes & Mascarpone	~ 70
Ricotta Cheese Cake	~ 80
Chocolate Ganache Tart	~ 70
Seasonal Fruit	~ 60