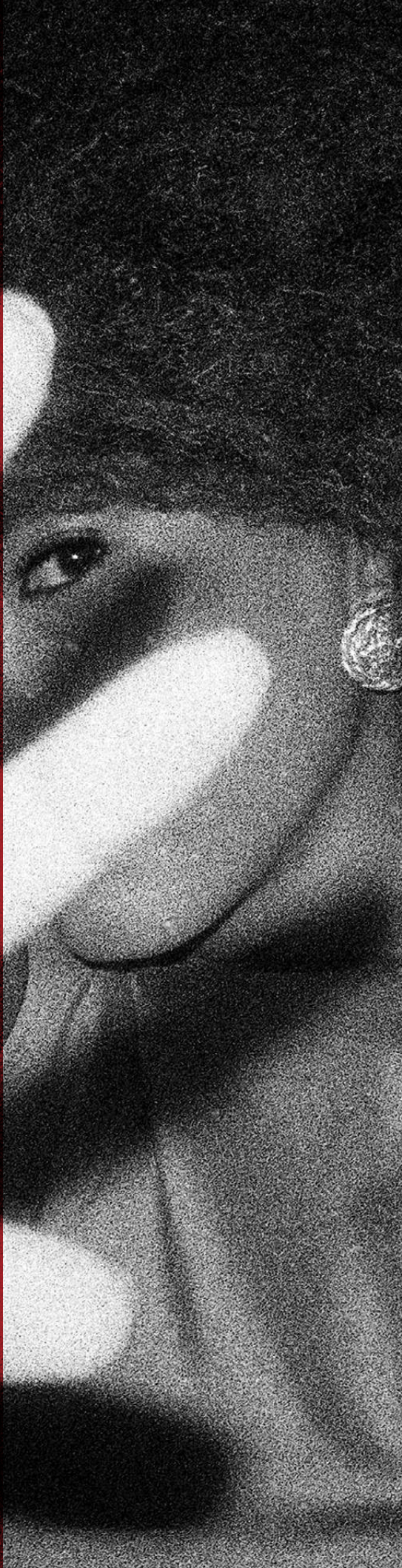




**MENUZINE 01**  
*SEPT 2021*

**RAP & RECORDS**  
**RED SAUCE**  
**COCKTAILS**

Vinny's Vision  
The Foundation of Hip-Hop  
Frank Who?



BAR

# COCKTAILS

## FRANK'S SIGNATURE

AVAILABLE ONLY IN THE DOWNSTAIRS BAR

|   |     |
|---|-----|
| <b>Miss American Pie</b> .....  | 115 |
| <i>Cinnamon Moonshine, Montenegro, Green apple, Demerara, Lemon, Biscotti Rim</i> |     |
| <b>Calabrian Lumberjack</b> .....   | 120 |
| <i>Laird's Applejack, Vermont Maple Syrup, Bergamot, Blood Orange</i>             |     |
| <b>Mulberry St. Sour</b> .....  | 95  |
| <i>Ezra Brooks Bourbon, Sugar, Lemon, Egg White, Barolo Chinato, Bitters</i>      |     |
| <b>Lucky Luciano</b> .....  | 95  |
| <i>Tito's Vodka, Ginger Soda, Sugar, Lime</i>                                     |     |
| <b>Sicilian Neck Tai</b> .....  | 115 |
| <i>Casta Grappa, Nocino, Limoncello, Sugar, Lime, Alamea Spiced Rum Float</i>     |     |
| <b>The Liberty Bell</b> .....   | 100 |
| <i>Sabatini Gin, Raspberry, Homemade Sour, Egg White</i>                          |     |
| <b>El Segundo</b> .....   | 100 |
| <i>Ocho Blanco Tequila, Homemade Grapefruit Soda, Lime, Zest</i>                  |     |
| <b>Riviera Spritz</b> .....   | 95  |
| <i>Select Amaro, Creme De Pêche, Peach, Prosecco</i>                              |     |
| <b>Bulletproof Cadillac</b> .....   | 120 |
| <i>Del Maguey Mezcal, Limoncello, Salted Caramel, Lemon, Salt &amp; Sugar Rim</i> |     |
| <b>The Big Sleazy</b> .....   | 115 |
| <i>Old No. 7, Vintage Grappa, Mancino Sweet Vermouth, Sambuca, Creole Bitters</i> |     |



## FRANK'S ORIGINAL BOTTLES

ALL SERVED WITH ACCOMPANYING GARNISHES

|  |     |
|--|-----|
| <b>Espresso Martini 750ml</b> .....                  | 650 |
| <i>Vodka, Coffee Liqueur, Espresso</i>               |     |
| <b>Pornstar Martini 1000ml</b> .....                 | 595 |
| <i>Vanilla Vodka, Passion Fruit, Sugar, Prosecco</i> |     |
| <b>Fish House Punch 750ml</b> .....                  | 650 |
| <i>Cognac, Dark Rum, Creme De Peche, Lemon</i>       |     |
| <b>Old Fashioned 750ml</b> .....                     | 595 |
| <i>Bourbon, Sugar, Bitters</i>                       |     |
| <b>Negroni 750ml</b> .....                           | 595 |
| <i>Gin, Sweet Vermouth, Campari</i>                  |     |

## FRANK'S VIRGINS

A SELECTION OF OUR SIGNATURE COCKTAILS WITHOUT THE BOOZE

|  |    |
|--|----|
| <b>Freedom Bell</b> .....                                  | 75 |
| <i>Ceder's Classic, Yuzu, Raspberry, Lime</i>              |    |
| <b>Impossible Sausage &amp; Peppers</b> .....              | 75 |
| <i>Ceder's Wild, Roasted Pepper Syrup, Grapefruit</i>      |    |
| <b>Po' Genovese</b> .....                                  | 75 |
| <i>Ceder's Crisp, Toasted Pine Nut Syrup, Lemon, Basil</i> |    |
| <b>Fresh Juice</b> .....                                   | 35 |
| <i>Orange, Grapefruit, Green Apple Juice, Pineapple</i>    |    |

BAR

SNACKS

FRANK'S FAVORITES

AVAILABLE IN THE BAR ONLY

|  |               |
|--|---------------|
| <b>Freshly Shucked Oysters</b> .....   | 50/pc         |
| Ask your server for today's selection, Served with Frank's Tomato Vinaigrette, X.O. Vinegar              | 300/1/2 dozen |
| Add caviar for.....  | 50/pc         |
| <b>Cured Scarlet Prawn</b> .....   | 150           |
| Red Pepper Vinegar, Prawn Head Oil, Pink Peppercorn  |               |
| <b>Caviar Service</b> (30 grams) .....   | 550           |
| Amur River Caviar, Tuscan Onion Dip, Chive, Shrimp Crackers  |               |
| <b>Baked Oyster</b> .....  | 65/pc         |
| Braised Onxtail, X.O. Aioli, Chives  |               |
| <b>Fried Manicotti</b> .....   | 95            |
| Spinach & Smoked Mozzarella Stuffed Pasta, Garlicky Tomato Sauce   |               |
| <b>Carne Cruda</b> .....   | 105           |
| Chopped Tenderloin, Anchovy, Fried Artichokes, Arugula, Black Truffle Salsa Fresca, Frank's Potato Chips |               |
| <b>Chips &amp; Tuscan Onion Dip</b> .....  | 55            |
| Frank's Potato Chips, Tuscan Onion Dip, Chives   |               |
| Add 5 grams of caviar for .....  | 60            |
| <b>Frank's Veal &amp; Lobster Meatball</b> .....   | 85/pc         |
| Lobster laced Red Sauce, Parm  |               |
| <b>Braised Oxtail Suppli</b> .....   | 115           |
| Taleggio Crema, Aged Balsamico   |               |
| <b>Eggplant</b> .....  | 75            |
| Minced Shiitake, Basil, Calabrian Chili  |               |
| <b>Bottarga &amp; Malt Vinegar Potatoes</b> .....  | 75            |
| Garlic, Parsley  |               |
| <b>Roasted Heirloom Carrots</b> .....  | 75            |
| Almond Pesto, Herb Oil   |               |



ITALIAN LARDER

ALL SERVED WITH FRANK'S POTATO CHIPS & FETT'UNTA

Meat

|                              |    |
|------------------------------|----|
| Mortadella.....              | 45 |
| Beef Tongue Salamistrata.... | 35 |
| Gourmet Spam.....            | 25 |

Seafood

|                         |    |
|-------------------------|----|
| Smoked Oysters.....     | 45 |
| Smoked Sardines.....    | 55 |
| Neonata Bruschetta..... | 40 |

Verdure & Formaggio

|                             |    |                          |    |
|-----------------------------|----|--------------------------|----|
| House Giardiniera.....      | 30 | Homemade Mozzarella..... | 55 |
| Marinated Cherry Tomatoes.. | 35 | Boursin Cheese.....      | 55 |
| Lunchbox Peppers.....       | 35 |                          |    |

Frank's Selection \$155  
A sampling of all larder items



BEERS & CIDER

DRAFT

|                              |    |
|------------------------------|----|
| Brooklyn Lager.....          | 75 |
| Kronenbourg Blanc 1664 ..... | 75 |

BOTTLES

|   |    |
|---|----|
| Deschutes Fresh Squeezed IPA 330ml, 6.4%..... | 75 |
| Stones Day Fold Wheat 330ml, 5.5%.....        | 75 |
| Oskar Blues Dales Pale Ale 330ml, 6.5%.....   | 75 |
| Asahi Super Dry Lager 330ml, 5.2%.....        | 75 |
| Sassy Organic Pear Cider 330ml, 2% .....      | 75 |



# DRINKS

## FRANK'S RED SAUCE COCKTAILS

AVAILABLE ONLY IN DINING & COCKTAIL LOUNGE

|   |            |
|---|------------|
| <b>Arancini</b> .....   | <b>100</b> |
| <i>Pau Vodka, Mao Tai, Saffron Liqueur, Galliano, Orange, Egg White</i>                       |            |
| <b>Sausage &amp; Peppers</b> .....  | <b>115</b> |
| <i>Sabatini Gin, Roasted Red Pepper Syrup, Grapefruit, Fennel Tincture</i>                    |            |
| <b>Farfalle Alla Genovese</b> .....   | <b>115</b> |
| <i>Langley Old Tom Gin, Pine Nut Syrup, Lemon, Basil, Soda</i>                                |            |
| <b>Piccata</b> .....  | <b>90</b>  |
| <i>London Dry Gin, Caper Vinegar, Parsley Tincture, Lemon Bitters, Fernet Blend</i>           |            |
| <b>Alla Parmigiana</b> .....  | <b>100</b> |
| <i>Pickled Tomato Gin, Sun Dried Tomato Mancino, Roasted Tomato Campari</i>                   |            |
| <b>Tiramisu</b> .....   | <b>115</b> |
| <i>Matusalem 15 Year, Grappa, Coffee Liqueur, Biscotti Liqueur, Orange, Chocolate Bitters</i> |            |

## WATER

FREE FLOW ACQUA PANNA STILL & SAN PELLEGRINO SPARKLING  
All at \$35 per guest

# WINE

## BUBBLES

|   |               |             |
|---|---------------|-------------|
| <b>Borgo</b> Imperial Millesimato DOC.....                                      | <b>95/GL</b>  | <b>450</b>  |
| <b>Mumm</b> Champagne .....   | <b>130/GL</b> | <b>990</b>  |
| <b>Atilus</b> Prosecco Superior DOCG .....                                      |               | <b>540</b>  |
| <b>II Colle</b> Conegliano Valdobbiadene Duperios<br>DOCG Colle Baio Brut ..... |               | <b>700</b>  |
| <b>Dom Perignon</b> 2010 .....  |               | <b>4900</b> |
| <b>Perrier Jouet Bell Epoque</b> 2012.....                                      |               | <b>4500</b> |

OUR WINE LIST IS EXCLUSIVELY ITALIAN AND AMERICAN.  
CHOOSE TO EXPLORE THE HERITAGE AND TRADITION FROM THE  
MOTHERLAND OR EMBARK ON A JOURNEY TO THE NEW WORLD...

## WHITE

### AMERICAN

|  |               |             |
|--|---------------|-------------|
| <b>Canyon Oaks</b> <i>White Zinfandel</i> California 2018..                              | <b>75/GL</b>  | <b>350</b>  |
| <b>Kings Ridge</b> <i>Riesling</i> , Willamette Valley<br>Oregon 2019 .....              | <b>85/GL</b>  | <b>430</b>  |
| <b>Cline</b> <i>Viognier</i> North Coast, California, 2018                               | <b>110/GL</b> | <b>450</b>  |
| <b>Grevino</b> <i>Chardonnay</i> Red Carpet Santa Maria<br>Valley, California 2013 ..... | <b>110/GL</b> | <b>550</b>  |
| <b>Evolution</b> <i>Riesling</i> Columbia Valley,<br>Washington, 2018.....               |               | <b>650</b>  |
| <b>L'Ecole 41</b> <i>Chenin Blanc</i> Columbia Valley,<br>Washington 2019.....           |               | <b>700</b>  |
| <b>Sokol Blosser</b> <i>Pinot Gris</i> Willamette Valley,<br>Oregon, 2018.....           |               | <b>850</b>  |
| <b>Simi Reserve</b> <i>Chardonnay</i> Russian River Valley,<br>California, 2018.....     |               | <b>1200</b> |

WHITE  
ITALIAN

|   |                        |             |
|---|------------------------|-------------|
| <b>Terre Alegre</b> <i>Trebbiano</i> Puglia IGT, 2020 .....   | <b>75</b> / <i>GL</i>  | <b>350</b>  |
| <b>Cantina Zaccagnini</b> <i>Pecorino</i> Traicetto d’<br>Abruzzo DOC, 2020 .....                       | <b>95</b> / <i>GL</i>  | <b>490</b>  |
| <b>Frecciarossa</b> <i>Pinot Nero</i> Sillery, Oltrepo<br>Pavese DOC, Lombardia, 2018 .....             | <b>110</b> / <i>GL</i> | <b>500</b>  |
| <b>Casali Maniago</b> <i>Pinot Grigio</i> Colli Orientali<br>DOC, Friuli, 2019 .....                    | <b>115</b> / <i>GL</i> | <b>510</b>  |
| <b>Rivera</b> <i>Bombino Nero</i> Pungirosa Rose DOCG,<br>Puglia 2019 .....                             | <b>120</b> / <i>GL</i> | <b>550</b>  |
| <b>La Socla</b> <i>Cortese</i> Gavi Valentino DOCG,<br>Piedmonte, 2018.....                             |                        | <b>400</b>  |
| <b>Villa Matilde</b> <i>Falanghina</i> Falerno Del Massico<br>DOC, Campania, 2018 .....                 |                        | <b>580</b>  |
| <b>Morisfarms</b> <i>Ansonica</i> Amor, Maremma Toscana<br>DOC, Toscana, 2019.....                      |                        | <b>590</b>  |
| <b>F. Intorcia</b> <i>Grillo</i> Pre British, Vino Bianco,<br>Sicily, N.V.....                          |                        | <b>680</b>  |
| <b>Braida</b> <i>Nascetta</i> Langhe DOC Nascetta La<br>Regina, Piedmonte 2019.....                     |                        | <b>770</b>  |
| <b>Oltretorrente</b> <i>Timarosso</i> Colli Toronesi DOC,<br>Piedmonte 2014 .....                       |                        | <b>790</b>  |
| <b>Umani Ronchi</b> <i>Verdicchio</i> Verdicchio Castelli<br>Jesi DOC, Vecchie Vigne, Marche 2016 ..... |                        | <b>880</b>  |
| <b>Venica &amp; Venica</b> <i>Fruilano</i> Collio DOC Fruilano,<br>Ronco Delle Cime, Fruili, 2015.....  |                        | <b>970</b>  |
| <b>Donnafugata</b> <i>Cariante</i> Etna DOC White, Sul<br>Volcano, Sardegna, 2019.....                  |                        | <b>1100</b> |
| <b>Donnafugata</b> <i>Zibibbo</i> Passito di Pantelleria<br>DOC Ben Rye (375ml), Sicily 2018.....       |                        | <b>1500</b> |

RED  
AMERICAN

|  |                        |             |
|--|------------------------|-------------|
| <b>Canyon Oaks</b> <i>Cabernet Sauvignon</i> California, 2017 .....                            | <b>75</b> / <i>GL</i>  | <b>350</b>  |
| <b>Cline</b> <i>Organic Syrah</i> California 2019 .....  | <b>85</b> / <i>GL</i>  | <b>430</b>  |
| <b>Grevino</b> <i>Pinot Noir</i> Limited Edition, Santa<br>Maria Valley, California, 2011..... | <b>110</b> / <i>GL</i> | <b>450</b>  |
| <b>Hahn Winery</b> <i>Merlot</i> Monterey County,<br>California, 2018.....                     | <b>120</b> / <i>GL</i> | <b>550</b>  |
| <b>Evolution</b> <i>Sangiovese</i> Willamette Valley,<br>Oregon, 2018.....                     |                        | <b>630</b>  |
| <b>Simi</b> <i>Merlot</i> Sonoma County, California, 2016..                                    |                        | <b>680</b>  |
| <b>Buehler</b> <i>Zinfandel</i> Napa Valley, California, 2015                                  |                        | <b>800</b>  |
| <b>L’ecole 41</b> <i>Merlot</i> Columbia Valley,<br>Washington 2016.....                       |                        | <b>990</b>  |
| <b>Robert Mondavi</b> <i>Pinot Noir</i> Napa Valley,<br>California, 2017.....                  |                        | <b>880</b>  |
| <b>Grevino</b> <i>Dolcetto</i> Element, Santa Maria Valley,<br>California, 2009.....           |                        | <b>1500</b> |

RED  
ITALIAN

|   |                        |             |
|---|------------------------|-------------|
| <b>Le Rive</b> <i>Pinot Nero</i> Trevenezie IGT, 2020.....  | <b>75</b> / <i>GL</i>  | <b>350</b>  |
| <b>Rivera</b> <i>Montepulciano</i> Rupicolo Castel Del<br>Monte DOC, 2018.....  | <b>85</b> / <i>GL</i>  | <b>480</b>  |
| <b>Rocca Delle Macie</b> <i>Sangiovese</i> Confini Chianti<br>DOCG, Tuscany, 2019.....  | <b>110</b> / <i>GL</i> | <b>480</b>  |
| <b>Frescobaldi</b> <i>Bordeaux Blend</i> Tenuta Di<br>Castiglioni DOCG, Tuscany, 2019 .....                                   | <b>120</b> / <i>GL</i> | <b>550</b>  |
| <b>Fattoria San Lorenzo</b> <i>Montepulciano</i> Rosso<br>Picento di Gino DOC, Marche, 2017.....                              |                        | <b>450</b>  |
| <b>Corzano E Paterno</b> <i>Canaiolo</i> Terre Di Corzano,<br>Chianti DOCG, Tuscany, 2019.....                                |                        | <b>680</b>  |
| <b>Morisfarms</b> <i>Blend</i> Morellino di Scansano DOCG<br>Riserva, Tuscany, 2016 .....                                     |                        | <b>880</b>  |
| <b>Librandi</b> <i>Galiocco</i> Val Di Neto Rosso IGT,<br>Magno Megonio, Calabria, 2015 .....                                 |                        | <b>950</b>  |
| <b>Frecciarossa</b> <i>Blend</i> Anamari, Rosso Riserva<br>Oltrepo Pavese DOC, Lombardia, 2017 .....                          |                        | <b>1000</b> |
| <b>Carlone Davide</b> <i>Nebbiolo Blend</i> Boca DOC,<br>Altos Piedmonte, 2016.....   |                        | <b>1050</b> |
| <b>Querciabella</b> <i>Sangiovese</i> Chianti Classico<br>Riserva DOCG, Tuscany, 2014.....                                    |                        | <b>1500</b> |
| <b>Arnaldo Caprai</b> <i>Sagrantino</i> Sagrantino Di<br>Montefalco DOCG, Umbria, 2009 .....                                  |                        | <b>1500</b> |
| <b>Castello Colle Massari</b> <i>Sangiovese</i> Poggio<br>Lombrone Montecucco Sangiovese Riserva DOCG,<br>Tuscany, 2015 ..... |                        | <b>1500</b> |
| <b>Oddero</b> <i>Nebiollo</i> Barolo Classico DOCG,<br>Piedmonte, 2016.....   |                        | <b>1700</b> |
| <b>Donnafugata</b> <i>Nerello Mascalese</i> Contrada<br>Montelaguardia, Fragore, Etna DOC, Sicily,<br>2016 .....              |                        | <b>2300</b> |
| <b>Enzo Boglietti</b> <i>Nebbiolo</i> Barolo Brunate,<br>Barolo DOCG, Sud Piedmonte, 2016 .....                               |                        | <b>2300</b> |
| <b>Querciabella</b> <i>Blend</i> Toscana IGT, Camartina,<br>Tuscany, 2004.....  |                        | <b>3990</b> |
| <b>Ornellaia</b> <i>Blend</i> Bolgheri Superior DOC, 2016..   |                        | <b>5200</b> |





# FRANK'S ORIGINALS

|   |              |
|---|--------------|
| <b>Frank's Veal &amp; Lobster Meatball</b> .....  | <b>85/pc</b> |
| <i>Lobster Laced Spicy Tomato Sauce, Parm</i>   |              |
| <b>Table Side Mozzarella</b> .....  | <b>145</b>   |
| <b>Homemade Buratta</b> .....   | <b>165</b>   |
| <i>Peach &amp; Jalapeño Conserva, Smoked Anchovy, Opal Basil, Fett'unta</i>                 |              |
| <b>Handmade Orecchiette</b> .....   | <b>155</b>   |
| <i>Broccoli Rabe, Homemade Fennel Sausage, Pecorino</i>                                     |              |
| <b>Homemade Linguini Clams</b> .....  | <b>160</b>   |
| <i>White Wine, Butter, Lemon, Parsley</i>   |              |
| <b>Homemade Spaghetti &amp; Meatball</b> .....  | <b>165</b>   |
| <i>Veal &amp; Lobster Meatball, Parm</i>  |              |
| <b>Spicy Rigatoni alla Vodka</b> .....  | <b>145</b>   |
| <i>Homemade Pasta, Tomato, Cream, Basil, Calabrian Chili Crisp</i>                          |              |
| <b>Classic Chicken Parmigiana</b> .....   | <b>195</b>   |
| <i>Red Sauce, Homemade Mozzarella</i>   |              |
| <b>18 oz. Grilled Filet</b> .....   | <b>850</b>   |
| <i>Shiitake Rubbed Tenderloin, Pecorino &amp; Garlic Potatoes, X.O. Hollandaise, Chives</i> |              |

(for 2 to 4)



LOUNGE

# SEPTEMBER MENU

## CRUDO

|   |               |
|---|---------------|
| <b>Freshly Shucked Oysters</b> .....  | 50/pc         |
| Ask your server for today's selection, Served with Frank's Tomato Vinaigrette, X.O. Vinegar | 300/1/2 dozen |
| Add caviar for .....  | 50/pc         |
| <b>Cured Scarlet Prawn</b> .....  | 150           |
| Red Pepper Vinegar, Prawn Head Oil, Pink Peppercorn   |               |
| <b>Caviar Service</b> (30 grams) .....  | 550           |
| Amur River Caviar, Tuscan Onion Dip, Chive, Shrimp Crackers                                 |               |

## ANTIPASTI

|  |       |
|--|-------|
| <b>Frank's Insalata</b> .....  | 100   |
| Endive, Gems, Cherry Tomato, Olives, Shaved Onion, Red Wine Vinaigrette, Pepperoni Gremolata |       |
| <b>Heirloom Tomato Carpaccio</b> .....   | 130   |
| Red Onion, Orange, Calabrian Chili, Yogurt, Marjoram   |       |
| <b>Stracetti di Manzo</b> .....  | 115   |
| Sliced Rare Beef Tenderloin, Artichokes Chips, Arugula, Taleggio Crema, Fresh Black Truffle  |       |
| <b>Fried Manicotti</b> .....   | 95    |
| Spinach & Smoked Mozzarella Stuffed Pasta, Garlicky Tomato Sauce                             |       |
| <b>Baked Oyster</b> .....  | 65/pc |
| Braised Oxtail, X.O. Aioli, Pickled Scallion   |       |



## HOMEMADE PASTA

|   |     |
|---|-----|
| <b>Pan Fried Lasagna</b> .....  | 165 |
| Red Sauce, Roasted Garlic, Basil, Crispy Parm   |     |
| <b>Cha Chaan Teng Carbonara</b> .....   | 155 |
| Homemade Instant Noodles, Braised Pancetta, Black Pepper & Burnt Onion Oil, Pecorino          |     |
| <b>Urchin Caramelle</b> .....   | 180 |
| Urchin & Sun-Dried Tomato Filled Pasta, Colatura Butter, Garlic Chive, Fermented Chili, Lemon |     |
| <b>Mafaldine Bolognese</b> .....  | 170 |
| Eggplant, Shiitake, Tomato, Basil, Parm   |     |

## SECONDI

|   |     |
|---|-----|
| <b>Spicy Pork Chop alla Pizzaiola</b> .....   | 210 |
| Sichuan Peppercorn, Charred Padrons, Boconcini, Marinated Cherry Tomato, Basil  |     |
| <b>Chicken Parm Supreme</b> .....   | 215 |
| Deboned 1/2 Chicken, Red Sauce, Homemade Mozzarella, Basil  |     |
| <b>Smoked Black Cod</b> .....   | 195 |
| Grilled Cucumber, Cherry Tomato, Neonata, Shiitake Vinegar, Mint  |     |
| <b>Lion's Mane Marsala</b> .....  | 185 |
| Melted Shallot, Marsala Jus, Parsley  |     |
| <b>Crustacean Scampi</b> .....  | 395 |
| Maine Lobster, King Crab, King Prawn, Scallop, Scarlet Prawn Head Butter, Fermented Green Chili, Ritz Crackers, Parsley |     |
| Add a side of linguini for .....  | 55  |

## VERDURE

|   |    |
|---|----|
| <b>Young Gai Lan</b> .....                        | 75 |
| Peach Emulsion, Black Garlic, Black Salt          |    |
| <b>Eggplant</b> .....                             | 75 |
| Minced Shiitake, Basil, Calabrian Chili           |    |
| <b>Bottarga &amp; Malt Vinegar Potatoes</b> ..... | 75 |
| Garlic, Parsley                                   |    |
| <b>Roasted Heirloom Carrots</b> .....             | 75 |
| Almond Pesto, Herb Oil                            |    |
| <b>Sautéed Water Spinach</b> .....                | 75 |
| Lemon, Shrimp Flakes                              |    |

# MUSIC SEPTEMBER

## THIS IS A JOURNEY INTO SOUND THE FOUNDATION OF HIP-HOP

For this month's Journey Into Sound, we are diving deep into the original music that hip-hop was built upon. These are the funk and disco records that Kool Herc and Grandmaster Flash were playing through loudspeakers at block parties in the Bronx in the '70s. They're the jams and grooves whose breakbeats served as the basis for decades of hip-hop music. This is where it all started and for the month of September it's the soundtrack at Frank's. Every Thursday dive deep into the foundation of hip-hop with Brahms and Tiga spinning from 6 - 2 in the bar.

## FRANK'S RESIDENTS

### WEDNESDAYS

**Guest DJ's  
on Special**

### THURSDAYS

*The Foundation of Hip-hop*

**6-10 Tiga  
10-2 DJ Brahms**

### FRIDAYS

*If you know...you know.*

**6-10 Mike D & Tiga  
10-4 DJ Fu**

### SATURDAYS

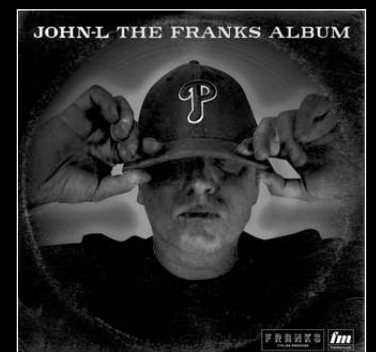
*Ripped up classics & a side of mash*

**6-10 Tiga  
10-4 John L**

Interested to spin vinyl at Frank's? Grab Mike D or Tiga for a chat.

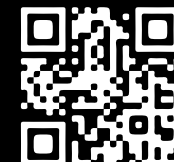
## FEATURED DJ: JOHN L

Growing up in Philly I was fortunate enough to rock parties along side countless DJ greats. Subsequently DJing on both the East and West coasts through the 90's and 00's I refined my skill and personal taste for hip-hop and other genres that added more depth and diversity to my performance. Presenting music in unexpected ways through context and genre is the most interesting and personal part of DJing for me. I have found a like-minded "musical home" at Franks working along side other music lovers and "creativity-first" DJs. Being able to focus on strictly vinyl records is the most exciting part of the experience at Franks for me as it brings DJing back to the beautiful tactile art that I first fell in love with.



NEXT UP...

**RECORD MART**  
OCTOBER 03 | OPEN DECKS



 Spotify

 Mixcloud



# GOT SAUCE?

Friday's at Franks. We only shoot film and every Wednesday the latest saucy shots go up on @frankshkg IG. If you see yourself in one, DM us for a zero cost hand-processed silver gelatin print.



# STIRRING THE POT

## WITH VINNY LAURIA

PARTNER & EXECUTIVE CHEF

*HONG KONG'S A REGION OF ITALY? THE EVOLUTION  
OF OUR ITALIAN AMERICAN CUISINE IN HONG KONG.*

My grandparents moved from Sicily to America in search of opportunity. They had the clothes on their back and not much else. They didn't have the luxury of having ingredients from Italy so they used the ingredients that grew locally. Italian American cuisine took root when Italians began cooking in America with local ingredients.

When I moved to Hong Kong, I turned to local farms like my grandfather did when he moved to America. The tomatoes I found in Hong Kong were far tastier picked ripe from vines. The sweet peppers plucked from bushes and roasted an hour later, drenched in olive oil transported me back to gramp's kitchen. With careful attention to tradition, I swapped ingredients and used local techniques. I saw Hong Kong as a region of Italy and the Italian American cuisine I grew up with began to evolve with me here in Hong Kong.

I fell in love with Hong Kong food like the complex flavors of the century egg and the heritage of roast goose. But the dish I go back to again and again is a humble bowl of cha chaan teng noodles. It never fails me. In Italy, carbonara is an everyday dish just like a bowl of noodles. In my carbonara, I use a form of pasta that's between instant noodles and traditional spaghetti covered in egg and pecorino. The braised pancetta reminds me of the pork cubes that never disappoint. It's finished with a burnt onion and black pepper oil. Call them noodles or call them a pasta. I call them comfort.



# MIXING IT UP

## WITH ALEX CHATTÉ

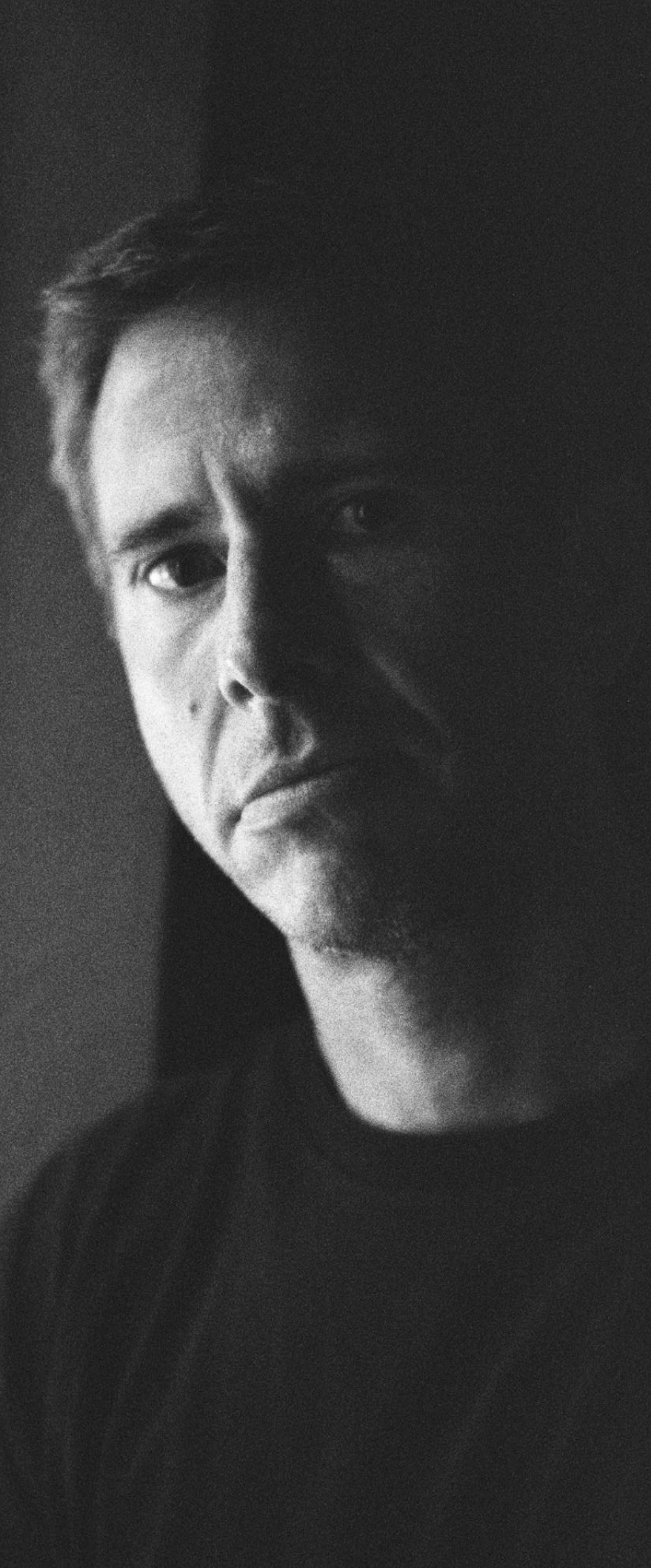
BEVERAGE DIRECTOR

### *THE BEST OF BOTH WORLDS.*

Born in France, my family transplanted to Hong Kong in 1989. I'm forever grateful to have the opportunity to grow up outside the French culture and customs. As a young bartender, I developed a taste for local flavours but longed for the spirits and liquors from back home that we couldn't get here.

At Frank's, my passion for local ingredients, traditional aperitifs, and digestifs that I had dreamed about in the past came together. Staying true to who we are, I've emphasized Italian American traditions. In the downstairs bar you'll find a selection of thirteen forgotten classics made exclusively with Italian and/or American ingredients found only at Frank's.

Meanwhile, cocktail connoisseurs can retreat from the lively main bar to a seductive cocktail lounge upstairs where we serve unique cocktails inspired by classic Italian American dishes that blur the boundaries between eating and drinking, each with a unique sweet, savory feel. Try the Alla Genovese inspired by a traditional pesto recipe and the iconic Tom Collins. I combined award-winning old tom gin with homemade toasted pine nut syrup, some freshly muddled Italian basil for fragrance and color, then balanced out with Italian lemon juice.



# FRANK'S STORY

BY TODD DARLING

RESTAURANT OWNER

## *WHO THE HELL IS FRANK?*

Opened in 2018, Frank's was named after my mentor Frank Amen, the legendary New Jersey restaurateur. He schooled me as a food runner, a waiter, and later, as a manager. "How the fuck are you college boy?", he'd ask me as I polished the steak knives and cut lemon wedges preparing for another monster Saturday, a cigarette dangling out of his mouth and sharp kitchen fork leaning halfway out of his faded polo shirt, the same one he shook at you with praise or condemnation.

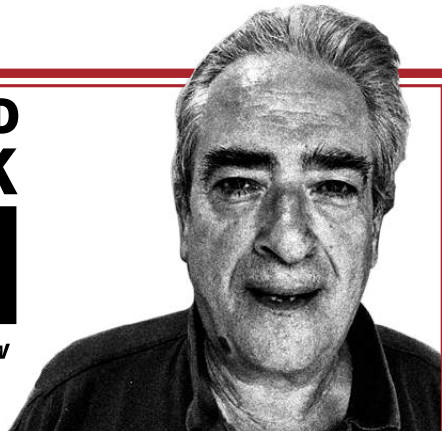
At Frank's restaurant, I learned what real restaurateurs were made of, though, that's a name that Frank would never use to describe himself, blowing it off as stuck-up with a dismissive waive of that fork. But he taught me that restaurants are built a guest at a time. "Just go out there and make sure every guest leaves happy and you'll be fine", reassuring me the first time he gave me the keys to his restaurant. That didn't stop Frank from refusing to cook the same meal twice for some unlucky guy who made the mistake of sending back a perfectly cooked veal parmigiana. "If he didn't like this one, then I'm not wasting his time or mine cooking it twice. Tell him to order something else", he'd insist. "Look at this piece of veal. It's fucking beautiful. What a shame", he'd say to himself quietly as he stabbed his fork at it, smoke bursting from his pursed lips.

My brother Mike and I grew up in New Jersey listening to stolen tapes and bootlegs of Public Enemy and the Beastie Boys on a boom box in my bedroom while Motown streamed from a pair of old Dynaco speakers in the living room. We were implanted with the groundbreaking sound of 80's hip-hop with its iconic scratch and Marvin Gaye's soulful voice. Our neighbors were Jews and Italians so we ate matzah ball soup and meatballs. When we went out with our girlfriends we ate at neighborhood red sauce joints and snuck into clubs like the Tunnel with fake IDs. We dreamed of opening our own place that married our love for the neighborhood Italian spot and our passion for vinyl and rap. The kind of diverse and democratic crowds that Frank pulled at his joint, and we found smoking Ls at APTs on a Thursday would be the secret in the sauce. We never thought our dream would be realized in Hong Kong. Frank's is an exclusive social club. The doors are open for people who love hip-hop and vinyl, red sauce, and good drinks.

Salute, Frank. This one's for you.

# THE LAST WORD WITH FRANK AMEN

*"They wouldn't know how  
to have a good time  
if it wasn't for us."*



## GO FIGURE

Over **1,000,000**  
meatballs have been sold  
in our restaurants in  
the past 10 years



MON-FRI  
5-7PM



HAPPY  
HOUR

FRANKS FREQUENT FLYERS

# AAA

ACCESS ALL AREAS

As we expand Frank's in the coming months with a new cocktail lounge, record shop and outdoor event space, we're currently accepting limited numbers of like-minded people to join the Franks AAA Membership Program.

Join at <https://franksaaa.com>

CONTRIBUTORS: Todd and Mike Darling,  
Alex Chatté, Vinny Lauria

PHOTOGRAPHY: Todd Darling, Cédric  
von Niederhäusern

ART DIRECTION: Stylus Design

PRINTING: InkChacha

WRANGLERS: Kimi & Yanmy

## IN REVIEW

THIS MONTH'S HIGHLIGHTS.

*Meh, not worth it* ★☆☆☆☆



The service and the dining room were nice and we got some 'free samples' to test food.

But the dishes we tried weren't good, it kind of tasted like ready meals bought in a cheap supermarket. Not worth the money and will not come back.

Irisp803 | Hong Kong

## WHY VINYL?

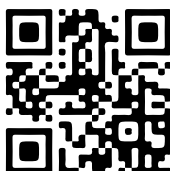
It sounds better. In analog, the sound quality is enhanced by three defining characteristics: warmth, richness, and depth. Warmth is the combined effect of the physical nature of analog recording processes as well as the vinyl records and turntables needed to play them which, much like musical instruments, gives emphasis to mid-range sounds and allows for a more natural auditory experience to the human ear. Richness is a result of the quantity of details that can be found within the space of the open grooves of a record, which mirror the original sound's waveform and, as a result, leads to more accuracy. Finally, depth refers to the quality of sound and how much of it can be heard. This is how music was meant to be heard.

## MID-AUTUMN JAM

SEPTEMBER 21  
7 TILL LATE

Neeno and Brahms spin nasty  
takes on all things mooncake.

今個中秋夜，  
不許你注定一人！



[f Frankshkg](#)

[@ Frankshkg](#)

[www.frankshk.com](http://www.frankshk.com)

No.

of 100