



HOLIDAY SEASON MENU

28 NOVEMBER - 03 JANUARY 2023

ANTIPASTI

Mozzarella & Heirloom Tomato Salad
Polenta Corn Bread
Sicilian Seafood Salad
Frank's Insalata
Specialty Salumi Platter

PASTA

Truffled Raviolini Del Plin
Rigatoni Alla Vodka

SECONDI

(CHOOSE ONE)

Roasted Goose

With Fig & Pancetta Stuffing, Balsamic & Juniper Jus

Salmon en Croute

Served with Preserved Lemon & Capers

Shiitake Rubbed Prime Rib Roast +\$100

With Horseradish Crema, Roasted Garlic Jus

ALL SERVED WITH

Green Bean Casserole

Shiitake Mushroom Gravy, Fried Shallots

Roasted Garlic & Chive Mashed Potato

Balsamic Glazed Brussels Sprouts

Guanciale, Parsley

DESSERT

Chocolate Fondant

Served With Peanut Praline Semifreddo

\$650 PER PERSON

Pre-booking 72 Hours in Advance Essential. Minimum 10 People.

DRINKS

Prosecco

House Red or White Wine

Peroni Beer

Hot Buttered Rum

\$208 2 hours freeflow per person

PREMIUM DRINKS

Champagne

Chianti or Pinot Grigio

Peroni Beer

Hot Buttered Rum

\$288 2 hours freeflow per person

FRANKS

ITALIAN AMERICAN SOCIAL CLUB