



MENUZINE 04
DEC 2021

**RED SAUCE
COCKTAILS
HIP-HOP**

Yo! Franks Raps
Holiday Hijinks
The Vinyl Countdown

The Secret's in the Sauce





COCKTAILS

FRANK'S SIGNATURE

AVAILABLE ONLY IN THE DOWNSTAIRS BAR

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

FRANK'S VIRGINS

OUR SIGNATURE COCKTAILS WITHOUT THE BOOZE

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

FRANK'S BOTTLES

ALL SERVED WITH ACCOMPANYING GARNISHES

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

BEERS & CIDER

DRAFT

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

BOTTLES

| | |
|-------------------------------------------------------|-----------|
| Deschutes Fresh Squeezed IPA 330ml, 6.4% | 75 |
| Stones Dayfall Wheat 330ml, 5.5% | 75 |
| Oskar Blues Dales Pale Ale 330ml, 6.5% | 75 |
| Asahi Super Dry Lager 330ml, 5.2% | 75 |
| Carbon Brews Earth People 330ml, 2.0% | 75 |
| Sassy Organic Pear Cider 330ml, 2.0% | 75 |
| Carlsberg Non-Alcoholic 330ml, 0.0% | 50 |

BAR SNACKS

FRANK'S FAVORITES

AVAILABLE ONLY IN THE DOWNSTAIRS BAR

| | |
|------------------------------------------------------------------------------------------------|-----|
| Freshly Shucked Oysters | |
| Ask your server for today's selection, served with Frank's Tomato Vinaigrette, X.O. Vinegar | |
| One Piece | 60 |
| Half Dozen | 350 |
| Add Caviar (Per Piece) | 50 |
| Homemade 'nduja & Urchin | 185 |
| Spicy Spreadable Salami, Fett'unta, Lemon, Extra Virgin | |
| Oyster Reale (1pc) | 150 |
| Cured Scarlet Prawn, Roasted Pepper & Caviar Mignonette, Extra Virgin | |
| Caviar Service (30 Grams) | 550 |
| Amur River Caviar, Tuscan Onion Dip, Chive, Shrimp Crackers | |
| Baked Oyster (1pc) | 65 |
| Braised Oxtail, X.O. Aioli, Pickled Scallion | |
| Terrina di Testa | 115 |
| Homemade Pigs Head Salami, Giardiniera, Fett'unta | |
| Steak Tartare | 110 |
| Chopped Raw Filet, Smoked Oyster, Pickled Pearls, Salted Egg Yolk | |
| Chips & Tuscan Onion Dip | 55 |
| Frank's Potato Chips, Tuscan Onion Dip, Chives Add 5 grams of caviar for | 60 |
| Frank's Veal & Lobster Meatball (1pc) | 90 |
| Lobster Laced Red Sauce, Parm | |
| Braised Oxtail Suppli | 115 |
| Taleggio Crema, Aged Balsamico | |
| Roasted Lunchbox Peppers | 75 |
| Homemade Herbed Farmers Cheese, Roasted Garlic | |
| Bottarga & Malt Vinegar Potatoes | 75 |
| Garlic, Parsley | |
| Charred Brussels Sprouts | 75 |
| Almond Pesto, Blood Orange, Chili, Mint | |



ITALIAN LARDER

A SELECTION OF CHEF VINNY'S FAVORITE PRESERVED,
FERMENTED AND CURED SNACKS FROM THE PANTRY.

All served with Frank's Potato Chips & Fett'unta

Meat

| | |
|-----------------------------------|----|
| Wild Boar Mortadella..... | 65 |
| Beef Tongue Salamistrata..... | 50 |
| Salami Petina - Sheep & Pork..... | 55 |
| Homemade 'nduja..... | 60 |

Seafood

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

Verdure & Formaggio

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

Frank's Selection \$155

A sampling of all larder items



LOUNGE COCKTAILS

FRANK'S RED SAUCE COCKTAILS

AN HOMAGE TO THE MOST ICONIC AND CLASSIC ITALIAN AMERICAN DISHES, THESE COCKTAILS ARE DESIGNED TO BE SIPPED AND PAIRED WITH FOOD – OR EVEN FOR DESSERT.

Available only in Dining & Cocktail Lounge

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

WATER

ACQUA PANNA STILL & SAN PELLEGRINO SPARKLING

Free flow at \$55 per guest



BUBBLES

| | | |
|-------------------------------------------------------------------------------------------|---------------|-------------|
| Atilius Prosecco Superior DOCG II Colle Conegliano Valdobbiadene Duperios | | 400 |
| Borgo Imperial Millesimato DOC | 95/GL | 450 |
| Mumm Champagne | 130/GL | 550 |
| Veuve Clicquot Rose | | 950 |
| Ruinart Blanc de Blanc | | 1100 |
| Perrier Jouët Bell Epoque 2012 | | 4500 |

WINE

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.

Available in the Dining & Cocktail Lounge as well as the Downstairs Bar.

WHITE

AMERICAN

| | | |
|-----------------------------------------------------------------------------------|---------------|-------------|
| Canyon Oaks White Zinfandel California 2018.. | 75/GL | 350 |
| Kings Ridge Riesling , Willamette Valley Oregon 2019 | 85/GL | 430 |
| Grevino Chardonnay Red Carpet Santa Maria Valley, California 2013 | 100/GL | 500 |
| L'Ecole 41 Chenin Blanc Columbia Valley, Washington 2019..... | | 700 |
| Sokol Blosser Pinot Gris Willamette Valley, Oregon, 2018..... | | 850 |
| Simi Reserve Chardonnay Russian River Valley, California, 2018..... | | 1200 |

WHITE ITALIAN

| | | |
|-----------------------------------------------------------------------------------------------|---------------|-------------|
| Terre Alegre Trebbiano Puglia IGT, 2020 | 75/GL | 350 |
| Frecciarossa Pinot Nero Sillery, Oltrepo Pavese DOC, Lombardia, 2018 | 90/GL | 390 |
| Casali Maniago Pinot Grigio Colli Orientali DOC, Friuli, 2019 | 100/GL | 500 |
| Rivera Bombino Nero Pungiroso Rose DOCG, Puglia 2019 | 120/GL | 550 |
| La Scolca Cortese Gavi Valentino DOCG, Piemonte, 2018 | | 400 |
| Villa Matilde Falanghina Falerno Del Massico DOC, Campania, 2018 | | 580 |
| Morisfarms Ansonica Amor, Maremma Toscana DOC, Toscana, 2019 | | 590 |
| F. Intorcia Grillo Pre British, Vino Bianco, Sicily, N.V. | | 680 |
| Braida Nascetta Langhe DOC Nascetta La Regina, Piemonte 2019 | | 770 |
| Oltretorrente Timorasso Colli Tortouesi DOC, Piemonte 2014 | | 790 |
| Umani Ronchi Verdicchio Verdicchio Castelli Jesi DOC, Vecchie Vigne, Marche 2016 | | 880 |
| Venica & Venica Friulano Collio DOC Fruilano, Ronco Delle Cime, Friuli, 2015 | | 950 |
| Donnafugata Carriante Etna DOC White, Sul Vulcano, Sicilia, 2019 | | 970 |
| Donnafugata Zibibbo Passito di Pantelleria DOC Ben Rye (375ml), Sicily 2018 | 130/GL | 1100 |

RED AMERICAN

| | | |
|---------------------------------------------------------------------------------------|---------------|-------------|
| Canyon Oaks Cabernet Sauvignon California, 2017 | 75/GL | 350 |
| Cline Organic Syrah California 2019 | 85/GL | 430 |
| Grevino Pinot Noir Limited Edition, Santa Maria Valley, California, 2011 | 110/GL | 450 |
| Simi Merlot Sonoma County, California, 2016 .. | | 680 |
| Buehler Zinfandel Napa Valley, California, 2015 | | 800 |
| L'ecole 41 Merlot Columbia Valley, Washington 2016 | | 990 |
| Robert Mondavi Pinot Noir Napa Valley, California, 2017 | | 880 |
| Grevino Dolcetto Element, Santa Maria Valley, California, 2009 | | 1500 |

RED ITALIAN

| | | |
|------------------------------------------------------------------------------------------------------------------|---------------|-------------|
| Le Rive Pinot Nero Trevenezie IGT, 2020 | 75/GL | 350 |
| Rocca Delle Macie Sangiovese Confini Chianti DOCG, Tuscany, 2019 | 100/GL | 480 |
| Frescobaldi Bordeaux Blend Tenuta Di Castiglioni DOCG, Tuscany, 2019 | 110/GL | 500 |
| Le Cantine Del Cardinale Sour Cherry Wine | | 580 |
| Fattoria San Lorenzo Montepulciano Rosso Piceno di Gino DOC, Marche, 2017 | | 450 |
| Corzano E Paterno Canaiolo Terre Di Corzano, Chianti DOCG, Tuscany, 2019 | | 680 |
| Morisfarms Blend Morellino di Scansano DOCG Riserva, Tuscany, 2016 | | 880 |
| Librandi Galiocco Val Di Neto Rosso IGT, Magno Megonio, Calabria, 2015 | | 950 |
| Frecciarossa Blend Anamari, Rosso Riserva Oltrepo Pavese DOC, Lombardia, 2017 | | 1000 |
| Carlone Davide Nebbiolo Blend Boca DOC, Alto Piemonte, 2016 | | 1050 |
| Querciabella Sangiovese Chianti Classico Riserva DOCG, Tuscany, 2014 | | 1500 |
| Arnaldo Caprai Sagrantino Sagrantino Di Montefalco DOCG, Umbria, 2009 | | 1500 |
| Castello Colle Massari Sangiovese Poggio Lombrone Montecucco Sangiovese Riserva DOCG, Tuscany, 2015 | | 1500 |
| Oddero Nebbiolo Barolo Classico DOCG, Piemonte, 2016 | | 1700 |
| Donnafugata Nerello Mascalese Contrada Montelaguardia, Fragore, Etna DOC, Sicily, 2016 | | 2300 |
| Tedeschi Capitel Monte Olmi, Amarone Della Valpolicella, Classico Riserva, 2012 | | 2300 |
| Querciabella Blend Toscana IGT, Camartina, Tuscany, 2004 | | 3990 |
| Ornellaia Blend Bolgheri Superior DOC, 2016 .. | | 5200 |



DECEMBER MENU

CRUDO

| | |
|--------------------------------------------------------------------------|-----|
| Freshly Shucked Oysters | |
| Ask your server for today's selection. | |
| Served with Frank's Tomato Vinaigrette, X.O. Vinegar | |
| One Piece | 60 |
| Half Dozen | 350 |
| Add Caviar (Per Piece) | 50 |
| Oyster Reale (1pc) | 150 |
| Cured Scarlet Prawn, Roasted Pepper & Caviar Mignonette, Extra Virgin | |
| Steak Tartare | 110 |
| Chopped Raw Filet, Smoked Oyster, Pickled Pearls, Salted Egg Yolk | |
| Caviar Service (30 Grams) | 550 |
| Amur River Caviar, Tuscan Onion Dip, Chive, Shrimp Crackers | |
| Homemade 'nduja & Urchin | 185 |
| Spicy Spreadable Salami, Fett'unta, Lemon, Extra Virgin | |

ANTIPASTI

| | |
|-------------------------------------------------------------------------------------------------|-----|
| Frank's Insalata | 100 |
| Endive, Gems, Cherry Tomato, Olives, Shaved Onion, Red Wine Vinaigrette, Pepperoni Gremolata | |
| Heirloom Tomato Carpaccio | 130 |
| Confit Tuna Aioli, Shaved Fennel, Lemon, Olive, Calabrian Chili, Marjoram | |
| Terrina di Testa | 115 |
| Homemade Pigs Head Salami, Giardiniera, Fett'unta | |
| Fried Manicotti | 115 |
| Spinach & Smoked Mozzarella Stuffed Pasta, Garlicky Tomato Sauce | |
| Baked Oyster (1pc) | 65 |
| Braised Oxtail, X.O. Aioli, Pickled Scallion | |
| F Frank's Veal & Lobster Meatball (1pc) | 90 |
| Lobster Laced Spicy Tomato Sauce, Parm | |
| F Tableside Mozzarella | 145 |
| F Homemade Burrata | 185 |
| Pumpkin, Pumpkin Blossom, Smoked Anchovy, Pesto | |

F = FRANK'S ORIGINALS

HOMEMADE PASTA

| | |
|--------------------------------------------------------------------------------------------------|-----|
| Pan Fried Lasagna | 170 |
| Red Sauce, Roasted Garlic, Basil, Crispy Parm | |
| Urchin Caramelle | 185 |
| Urchin & Sun-Dried Tomato Filled Pasta, Colatura Butter, Garlic Chive, Fermented Chili, Lemon | |
| Mafaldine Bolognese | 180 |
| Eggplant, Shiitake, Tomato, Basil, Parm | |
| F Orecchiette | 160 |
| Broccoli Rabe, Homemade Fennel Sausage, Pecorino | |
| F Linguini Clams | 165 |
| White Wine, Butter, Lemon, Parsley | |
| F Spaghetti & Meatball | 170 |
| Veal & Lobster Meatball, Parm | |
| F Spicy Rigatoni alla Vodka | 165 |
| Tomato, Cream, Basil, Calabrian Chili Crisp | |

SECONDI

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| BBQ Pork Chop Fra Diavola | 225 |
| Sichuan Peppercorn, Pineapple & Cherry Mostarda | |
| Chicken Parm Supreme | 245 |
| Deboned 1/2 Chicken, Red Sauce, Homemade Mozzarella, Basil | |
| Smoked Black Cod | 205 |
| Grilled Cucumber, Cherry Tomato, Neonata, Whey Vinegar, Basil | |
| Crustacean Scampi | 395 |
| Maine Lobster, King Crab, King Prawn, Scallop, Scarlet Prawn Head Butter, Fermented Green Chili, Ritz Crackers, Parsley Add a side of linguini..... | 55 |
| Skirt Steak Landissimo | 225 |
| Truffled Tallegio Cheese, Peperonata | |
| Classic Chicken Parmigiana | 215 |
| F Red Sauce, Homemade Mozzarella | |
| 18 oz. Grilled Filet | 850 |
| F Shiitake Rubbed Tenderloin, Pecorino & Garlic Potatoes, X.O. Hollandaise, Chives | |

VERDURE

| | |
|---------------------------------------------------|----|
| Roasted Lunchbox Peppers | 75 |
| Homemade Herbed Farmers Cheese, Roasted Garlic | |
| Bottarga & Malt Vinegar Potatoes | 75 |
| Garlic, Parsley | |
| Charred Brussels Sprouts | 75 |
| Almond Pesto, Blood Orange, Chili, Mint | |
| Sautéed Spinach | 75 |
| Garlic, Lemon, Shrimp Flakes | |



FRANK'S AAA MENU

MEMBERS ONLY

SIGN UP NOW. ASK YOUR SERVER FOR DETAILS



DECEMBER MUSIC

JOURNEY INTO SOUND NINETEEN EIGHTIES

For our Journey Into Sound in December, we are circling back around to the early days of hip-hop music: the early to mid-80's. If the '70s were the adolescent days of hip-hop, the early '80s were it's teens: a period of near-exponential growth that eventually would transition itself into the "golden age" of hip-hop later in the decade. With tracks like the Sugarhill Gang's "Rapper's Delight" having broken through into the mainstream and Kurtis Blow becoming the first hip-hop artist to be signed to a major label, the once live-performance-only art form turned to the recording studios to create music that was increasingly growing in demand on the air waves. With the popularity of disco declining and funk bands moving toward a more electronic sound, hip-hop music naturally began to adopt new sounds and move in different directions. The increased use of synthesizers and drum machines, like the still-popular Roland TR-808, gave former breakbeat DJs like Afrika Bambaataa and Grandmaster Flash new and innovative ways to propel hip-hop into the future. "Planet Rock" by Afrika Bambaataa and the Soulsonic Force proved to be highly-influenced in the new direction of not only hip-hop, but electronic dance music as well, serving as one of the earliest examples of electro. Grandmaster Flash and the Furious Five's "The Message", also using mostly synthesized elements, was one of the first songs to use hip-hop as a platform for social commentary, later developed further by artists like Public Enemy and KRS-One.

As the mid-'80s approached, the increased prevalence of samplers opened up a world of possibilities using the very same concept of repurposing previously recorded music that originated at block parties in the '70s and was reborn in the studio. Producers began using drum loops or breaks in the studios and layering other music elements over them, creating new, original compositions. With this newfound ability to layer individual clips of music rather than loops, the sources that beatmakers could mine their sounds from became limitless and allowed hip-hop to cross into other genres. Russell Simmons and Rick Rubin's use of rock and roll drum breaks and samples on tracks for Run DMC and the Beastie Boys bridged the gap between the two genres, further popularizing hip-hop in the mainstream.

December's Journey Into Sound will bring us back to the funky, flamboyant front half of the 80's, starting with the spaced-electro of Bambaataa through the rock rap days of Run-DMC.



NEXT UP...

NEW YEARS EVE
CHAMPAGNE & CAVIAR DEC 31



Spotify
 Mixcloud

MEET THE DJ

MIKE D

My start with DJing can be traced back to my long-time love of hip-hop music. The first hip-hop song that clicked with me was "Ain't No Half Steppin'" by Big Daddy Kane. I'd first heard it from a Yo! MTV Raps! compilation CD that my older brother Todd and I listened to back when I was still young enough to be more interested in watching cartoons than actual MTV. Having an older sibling gave me the advantage of being able to experience music I may not have been exposed to until I was older. When Doggystyle by Snoop Doggy Dogg came out with a Parental Advisory sticker, naturally I wasn't old enough to buy it myself. However, Todd was so I would often go into his room to listen to it and while I likely didn't fully understand some of his explicit lyrics, I nonetheless enjoyed the experience of listening to something that I wasn't supposed to, a feeling similar to sneaking into an R-rated movie.

By the time I was in high school, I'd become a true hip-hop head. It was all Biggie, Mobb Deep, Gang Starr, and anything Wu-Tang Clan. Eventually, I got myself my first pair of decks, a very basic mixer, and starting slowly collecting whatever hip-hop vinyl I could get my hands on. These were the days before Discogs and being able to find damn near anything online so in order to pick up some wax, I would most likely need to take trips into New York City and wander around to various records stores in hopes of finding some gems. After high school, I briefly took an office job in mid-town Manhattan that, while I found it mundane, gave me some extra cash and put me in the middle of the city on a daily basis. I frequently found myself spending my lunch breaks hitting up record stores nearby rather than actual food and, after work, would often beeline straight to the long-time mecca of hip-hop, Fat Beats, and spend nearly half my paycheck on records.

Not long after I started collecting, I got my first DJ gig at my friends bar and was essentially playing to my friends who filled the place. It was a fun, casual gig that allowed me to play the music we all loved. That gradually snowballed to more varied gigs in New Jersey and New York and eventually I made my way to Hong Kong. After some time here, we started planning Frank's and one of the things we knew we needed to have was a vinyl-only music program and, since hip-hop runs through our company DNA, have it rooted in hip-hop music and culture.

A few years in, it feels like I've come full circle. The seeds that were planted decades ago in our childhoods have grown into this place as we know it today. It's a great feeling to know that the music that's been with us most of our lives resonates so strongly with the diverse crowd we have regularly through our doors.

Also, in case you were wondering, I still know all of the words to "Ain't No Half Steppin'".

FRANK'S RESIDENTS

WEDNESDAYS

This could be you. Grab Mike D or Tiga for a chat.

Special Guests

THURSDAYS

Journey into Sound: Nineteen Eighties

6-10 Tiga
10-2 Brahms

FRIDAYS

Non Stop Classic Hip-Hop Party Jams

6-10 Mike D & Tiga
10-2 DJ Fu

SATURDAYS

Hip-Hop Bangers & Eclectic Mashups

11 DEC Neeno x Brahms
18 DEC Reflex
25 DEC Tiga Claus



GOT SAUCE?

Friday's at Franks. We 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.



CHRISTMAS TIME IS HERE

WITH VINNY LAURIA

PARTNER & EXECUTIVE CHEF

For Italian American families the holiday season is an important time of the year. Being predominantly Roman-Catholic, everything revolves around Christmas. When my brothers, Ricky, Chris and I were growing up I have memories of Christmas Eve trips down to my father's parents, where we would reunite with our cousins, Anthony, Joey, Ryan and DJ. While the adults would drink beers and what Nana called Tonics (red wine mixed with some orange soda) the kids would play, rough house and wrestle around in the family room until the massive spread of seafood-centric dishes were laid out on the kitchen table. We would feast on a bounty of dishes that made their appearance year after year; bright pink shrimp cocktail with tangy cocktail sauce, buttery breadcrumb laden shrimp scampi, whole calamari stuffed with breadcrumbs and pursed shut at the end with a toothpick and simmered in garlic and olive oil laced red sauce for hours, so tender they practically dissolved when touched with your fork, linguini clams, pasta with red sauce, squares of pizza that were as delicious at room temperature as they were fresh out of the oven. A surprising favorite of ours was the humble but memorable dish that Nana would prepare annually. Broccoli blanched until tender and then battered in a parmesan egg batter and fried until golden. To this day the succulent fritters often make an appearance on the Posto specials board as "Nana's Broccoli". Auntie Lois' made her famous cheesecake with raspberry and all in life was joyful.

On Christmas Day we would exchange presents around the tree before the big family feast at Mom's parents. The meal would begin with some raw fennel and black olives, some salumi and other antipasti, and then move into a massive salad, pasta served with tender meatballs, pork ribs and other meat that melted off the bone from simmering all day in red sauce. The main attraction would be some sort of roast, usually beef, rubbed generously with salt, pepper, rosemary and garlic and cooked lovingly by my grandfather. That was to be followed by an array of Italian pastries and coffee. Wine was consumed

in plenty and laughs were had by all. Family and friends would come by throughout the day to say hello to the family and join in for a course or even just a coffee.

As my brothers and I grew older and became more serious about sports, the holiday season took on a whole different shape. Thanksgiving marked the beginning of wrestling season. All of us being in contention for state championships and potential scholarships, the coming of Autumn went from being a time of over abundance and indulgence to strict dieting, lifting and workout programs as we began that season's quest. Sitting through Thanksgiving and Christmas became more torturous than joyous. In order to resist the temptation of the holiday spread, many of my Christmas Eves were spent at home, riding an exercise bike with a rubber suit, while watching Vision Quest, shedding pounds and getting myself mentally prepared for competition.

Ironically from a young age I chose a career that was equally unfavorable to the holiday season. Upon finishing college, I had received my first head chef job in Denver, Colorado, at Bravo! Ristorante in the Adam's Mark Hotel. Each holiday meant creating a special menu to feed hoards of hungry festive patrons. I began to recognize the holiday season as what was contrary to most peoples' perception; the busiest and most stressful time of the year, often impossible to take a single day off. I recall on one December 24th in the wee small hours of the morning after prepping throughout the night all alone in the restaurant, I allowed myself to collapse onto the private dining room banquet for a brief nap. Exhausted and anxious for that evening's menu, I gazed out of the massive picture window and watched the snow fall and accumulate covering the sidewalk of the 16th Street mall as Vince Guiraldi's "Christmas Time Is Here" played through the empty 180 seat dining room. I remember the feeling as I drifted off to sleep. I missed my family. I was lonely, yet at the same time I felt a strange sense of fulfillment. I wasn't with my family celebrating, laughing and drinking like most folks. I was taking care of people. It was an unconventional kind of happiness and warmth.

It's been 18 years since my first Head Chef position and Hong Kong is now my home. Much has changed in that 18 years, but some things remain. The stress of the holiday season still creeps up as Autumn approaches, I still miss spending those special days with my family, but the sense of satisfaction I get from making hundreds of people smile is never fleeting.

On Christmas and Christmas Eve, you know where to find me, giving the best gift I know how to give, Cooking. ■



CHRISTMAS EVE

FRUTTI DI MARE SEAFOOD & CHAMPAGNE DINNER

FIRST FLOOR DINING ROOM | DECEMBER 24

ANTIPASTI

Freshly Shucked Oysters

Served with Frank's Tomato Vinaigrette, X.O. Vinegar

Frank's Buratta

Pumpkin, Pumpkin Blossom, Smoked Anchovy, Pesto

Frank's Insalata

Endive, Gems, Cherry Tomato, Olives, Shaved Onion,
Red Wine Vinaigrette, Pepperoni Gremolata

PRIMI

Lobster Linguini

Buttered Lobster Laced Red Sauce

Pan Fried Lasagna

SECONDI

King Prawn & Scallop Scampi

White Wine, Lemon, Butter, Ritz Crumb

Shiitake Rubbed Prime Rib

Horseradish Crema

CONTORNI

Selection of Seasonal Vegetables

DESSERT

Oreo Cookie Canolli

DINNER \$1250 PER HEAD

(Pre booking required. 48 hours advance)

FREE FLOW DRINKS \$999 PER HEAD

(3 hours - Champagne, Beer, Wine & Cocktails)

BOOK NOW Call +852 9097 9730

NEW YEAR'S EVE 2021

**FRANKS
RECORDS**

**SUNSET BARBECUE
WITH DJS, SKEWERS & NEON VIEWS**

FRANKS
ITALIAN AMERICAN SOCIAL CLUB

**CHAMPAGNE & CAVIAR DINNER
WITH CHEF VINNY LAURIA**

FRANKS
ITALIAN AMERICAN SOCIAL CLUB

**THE VINYL COUNTDOWN
WITH DJ FU & MIKE D**

**FOR MORE INFO SCAN HERE
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A LEAGUE OF HIS OWN

WITH WAHID MOHAMMAD

GENERAL MANAGER

I'd always had the goal of becoming a soccer player or a coach, but then I started working in Chinese cuisine and ended up there for about 4 years. Still, during that time I would go for soccer training every Wednesday in Aberdeen during my break and every Sunday would be match day. My heart was still very much in soccer, but I was growing to enjoy the world of F&B. Customers would always ask me "What are you doing here?" - not in Western restaurants - calling it "Sai Chuan". By then, my brother Tofiq was already with Red Sauce, and I was at Pizza Express when he called me to join him. I got hired as a server and from then my career in the industry was kick started.

When I started at Linguini Fini (now FINI'S), I didn't know much about what hospitality was. I was a party animal. I would party after work, get home super late and come back to work the next day - and then do it all again the next day. It was Tofiq who helped me realise what's important. Working with family isn't always the easiest. It took us a while to understand each other. We got closer, and he taught me how to push hard to achieve something in life. Working with Josh Chu and Vinny Lauria taught me so much about hospitality and you can see their passion through their work, and that's what inspired me. They all motivated me to work harder and I got to work with an amazing team after all. Not quite a soccer team, but the Red Sauce team.

And then when Frank's opened, I finally got to be the Coach I'd always wanted to be, training the Frank's team and working through service. So here I am now with Frank's - I got to fulfil my initial goal, maybe not soccer, but I still get to work alongside an amazing team and now it's my turn to teach them what I've learned from nearly 10 years with Red Sauce.

F&B is a funny old game but one thing's for sure - for us here at Frank's every day is match day.



SHE'S THE ONE

WITH KIRSTEEN BARLOW

GUEST RELATIONS MANAGER

"Do not settle until you've found the one". Those were the words running through my mind as I worked my way through different restaurants, learning various cuisines and submerging myself in different company cultures before I decided I would settle down and sink my roots into "the one."

There was no particular grand event that propelled me into hospitality, but a comforting memory of visiting a restaurant 10 years back when I was still a full time model. Back then, I would go out every night, and every week we'd go to a new restaurant, one that I'd never been to before, exploring and indulging all the styles of food and wonderful service this invigorating city had to offer. There was one restaurant that stood out particularly in my mind. It wasn't just the food that captivated me, it was the hospitality and level of care we were always given throughout the entire meal. It felt like coming home, like I received a big hug from the whole team from the moment I stepped through the door. That was Posto Pubblico, the first Red Sauce joint in Hong Kong, and I was inspired to work in F&B ever since. I wanted to make others feel how they made me feel, but I understood that true hospitality is a balance between warmth and structure - the attention to all details.

So I spent years working in different restaurants and bars absorbing all the knowledge I could, paying attention to the how the "pros" worked, watching and listening to their every move and learning from their mistakes and mine, yet trying my best to stay authentic to myself. But still, I refused to settle until I found a restaurant and company that felt right to me. There are many great restaurants out there but not many embrace you for everything that you are and accept you with all your flaws. When I joined Frank's I immediately knew this was the place for me, that I had finally found "the one". It is hard to find a healthy work-life balance working in F&B, but it is made much easier when your work becomes a large part of your family. It felt like I had come full circle, joining the team that originally inspired me into becoming a hospitalitarian.

Now everyday I go to work, a different quote runs through my mind - "People will forget what you said. They will forget what you did. But they will never forget how you made them feel." My goal now is simple - to provide every guest at Frank's a delicious meal, memorable atmosphere and personalised service in the hopes to make their day one to remember.



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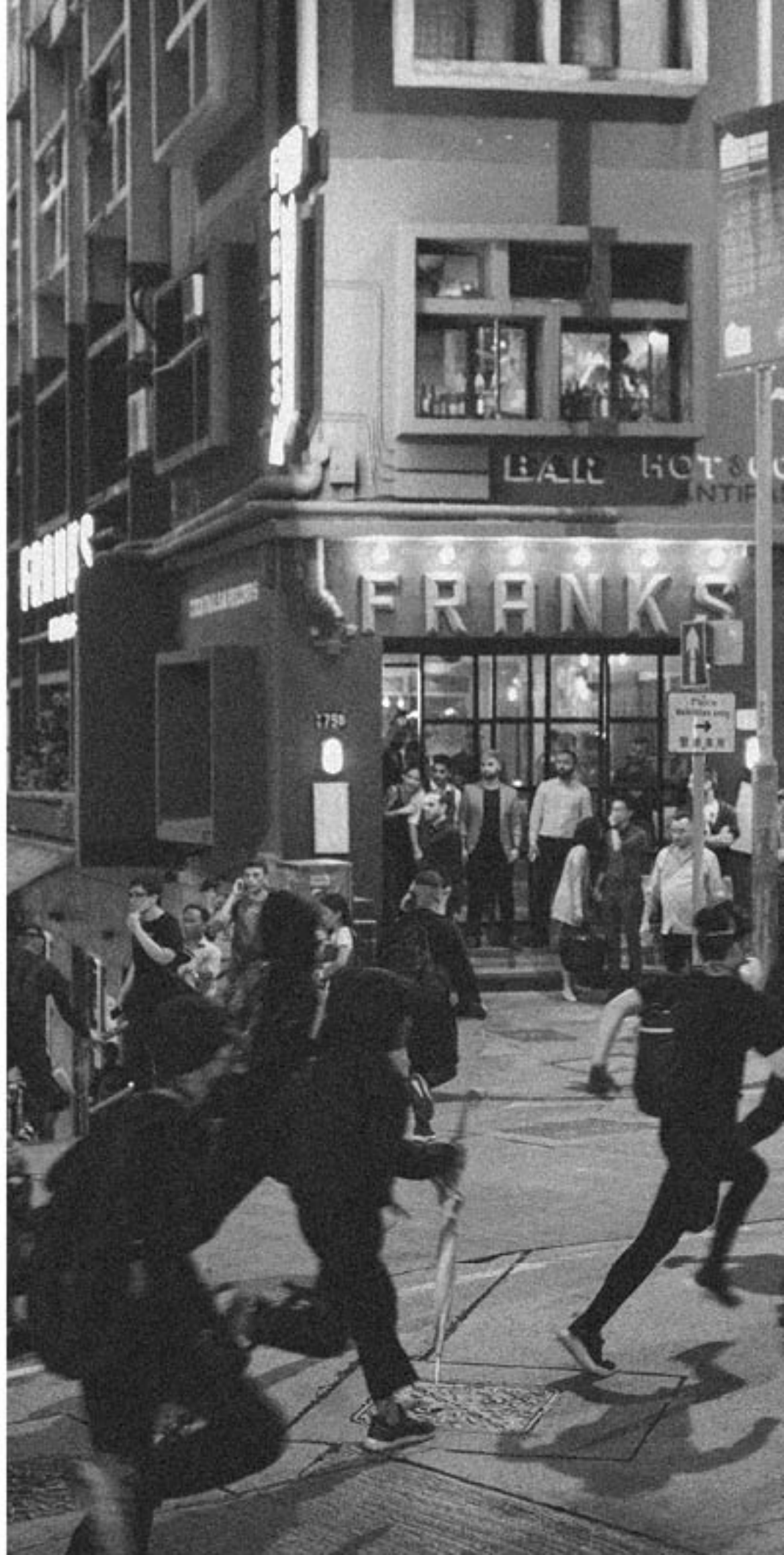
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12 DEC 2021





THE LAST WORD WITH FRANK AMEN

*"Don't be afraid to make mistakes
with my money - just don't
make them twice."*

GO FIGURE



We've freshly made
49,100 tonnes of
mozzarella since we started
operating in Hong Kong
in 2009.

DAILY
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 event space, we're currently accepting limited numbers of like-minded folks to join the Franks AAA Membership Program. Find out more at <https://franksaaa.com>

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IN REVIEW



THIS MONTH'S LOWLIGHTS

★☆☆☆

*I'll give them 0 star if
I could cuz the DJ seems
he need more sleep.*

Xue Pan

FARM TO TABLE

Did you know that Chef Vinay sources as much local and organic produce on our menu as possible from Zen Organic Farm (pictured on page 7) in the New Territories? As well as the many environmental benefits of this we also just know that local produce tastes sooooo much better and we get to support our awesome local farmers. We get a fresh delivery every single morning and that's what you'll find on our daily verdure selection.



The zine you're reading (as well as many of the other artistic flourishes you'll see throughout Franks), is all down to our creative partners at Stylus Design. We've worked with these guys and gals on all our graphics since day one and they're a big part of what makes us unique. Whether it's our trademark vintage record flyers, custom wallpaper, neon signs or handmade furniture, Stylus bring it all to life with an unmatched eye for detail and a flair for the funk.

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No. of 88