

FRANK'S

JANUARY MENU

ANTIPASTI

Pizzeria Insalata	\$100
<i>Endive, Gems, Cherry Tomato, Olives, Shaved Onion, Red Wine Vinaigrette, Pepperoni Gremolata</i>	
Frank's Veal & Lobster Meatball (1pc)	\$90
<i>Lobster Laced Spicy Tomato Sauce, Parm</i>	
Braised Oxtail Suppli	\$115
<i>Taleggio Crema, Aged Balsamico</i>	
Homemade Mozzarella	\$145
<i>Extra Virgin Olive Oil, Giardiniera</i>	
Homemade Buratta	\$185
<i>Heirloom Tomatoes, Smoked Anchovy, Basil, Cured Chili Vinaigrette</i>	
Chips & Tuscan Onion Dip	\$55
<i>Frank's Potato Chips, Chives</i>	
Gnocco Fritto	\$75
<i>Red Sauce</i>	
House Pickled Giardiniera	\$45

PASTA

Mafaldine Bolognese	\$180
<i>Eggplant, Shiitake, Tomato, Basil, Parm</i>	
Pan Fried Lasagna	\$170
<i>Red Sauce, Roasted Garlic, Basil, Crispy Parm</i>	
Sedanine Salsiccia	\$160
<i>Broccoli Rabe, Homemade Fennel Sausage, Pecorino</i>	
Linguini Clams	\$165
<i>White Wine, Butter, Lemon, Parsley</i>	
Spaghetti & Meatball	\$170
<i>Veal & Lobster Meatball, Parm</i>	
Spicy Rigatoni alla Vodka	\$165
<i>Tomato, Cream, Basil, Calabrian Chili Crisp</i>	

SECONDI

Classic Chicken Parmigiana	\$215
<i>Red Sauce, Homemade Mozzarella</i>	
Chicken Parm Supreme	\$245
<i>Deboned 1/2 Chicken, Red Sauce, Homemade Mozzarella</i>	
Grilled Skirt Steak	\$245
<i>Caramelized Onion Aioli, Smoked Oyster, Roasted Peppers</i>	

FRANK'S LUNCH HOMEMADE PASTA SET

Homemade Pasta Set \$188 +10%

PRIMO

Homemade Mozzarella
Gnocco Fritto
Red Sauce
House Pickled Giardiniera

ANTIPASTI

Pizzeria Insalata
Endive, Gems, Cherry Tomato, Olives, Shaved Onion, Red Wine Vinaigrette, Pepperoni Gremolata
Verdure
Chef's Selection of Vegetable Antipasti
Oxtail Suppli
Taleggio Crema, Aged Balsamico

SECONDI

Mafaldine Bolognese
Eggplant, Shiitake, Tomato, Basil, Parm
Sedanine Salsiccia
Broccoli Rabe, Homemade Fennel Sausage, Pecorino
Linguini Clams
White Wine, Butter, Lemon, Parsley
Spaghetti & Meatball
Veal & Lobster Meatball, Parm
Spicy Rigatoni Alla Vodka
Tomato, Cream, Basil, Calabrian Chili Crisp
Classic Chicken Parmigiana +40
Red Sauce, Homemade Mozzarella
Grilled Skirt Steak +80
Caramelized Onion Aioli, Smoked Oyster, Roasted Peppers
Soy Balsamic Glazed Black Cod +80
charred Brussels sprouts, blood orange citronette, mint

DOLCE

Espresso, House Amaro Or Tea
Homemade Biscotto

ADD A GLASS OF RED OR WHITE WINE \$238 +10%