



## SALADS

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| Frankies' Greens with Shallot - Dijon Vinaigrette                         | 12 |
| Romaine Hearts with Caesar Dressing                                       | 11 |
| Endive & Bleu Cheese Salad                                                | 12 |
| Fennel, Celery Root & Parsley with Sliced Red Onion, Lemon & Pecorino     | 12 |
| Escarole with Sliced Red Onion, Walnuts & Pecorino                        | 12 |
| Baby Kale with Pecorino, Lemon & Breadcrumbs                              | 13 |
| Bufala Mozzarella & Arugula                                               | 13 |
| Roasted Beets & Avocados with Balsamic Vinegar                            | 13 |
| Quinoa Salad, Golden Raisins, Red Peppers, Pine Nuts & Sesame Vinaigrette | 12 |
| Braised Octopus with Dandelion Greens & Castelvetro Vinaigrette           | 18 |

## HOUSE-MADE PASTAS

|                                                               |
|---------------------------------------------------------------|
| Sweet Potato & Sage Ravioli<br>in Parmesan Broth - 16         |
| Linguine with Fava Beans, Tomato, Chili<br>& Breadcrumbs - 21 |
| Chestnut Pappardelle & Wild Mushrooms - 22                    |
| Gnocchi Marinara with Fresh Ricotta - 18                      |
| Tagliatelle & Lucanian Pork Bolognese - 22                    |
| Cavatelli with Hot Sausage & Browned<br>Sage Butter - 22      |
| Spaghetti with Clams - 23                                     |

## CLASSICS

|                                                                             |
|-----------------------------------------------------------------------------|
| Sweet Sausage, Roasted Red Peppers &<br>Onions over Creamy Polenta - 16     |
| Meatballs with Pine Nuts & Raisins - 15                                     |
| Eggplant Marinara with Pecorino - 16                                        |
| Slow Roasted Ribeye, sliced cold with<br>Arugula, Red Onion & Pecorino - 21 |

## HANDCRAFTED SOUP \$9.00

|                                     |
|-------------------------------------|
| Escarole & Cannellini Bean          |
| Lentil with Smoked Bacon & Pecorino |
| Vegetable Purée                     |

## VEGETABLE CONTORNI \$6.50

|                    |                 |
|--------------------|-----------------|
| Broccoli Rabe      | Roasted Carrots |
| Acorn Squash       | Cauliflower     |
| Radishes & Anchovy | Hot Pine Nut    |
| Vinaigrette        | Polenta         |

## ANTIPASTI

Frankies' Antipasto - 19

Beef Carpaccio with Aïoli - 17

Burrata with Pike Caviar & Parsley - 19

Marinated Olives - 5

Boquerones - 9

CROSTINI \$4.50 per piece

Cannellini, Caper, Lemon & Anchovy

Olive Tapenade

Chickpeas & Guanciale

Anchovy & Roasted Red Pepper

Cremeni Mushroom & Truffle Oil

Ricotta with Speck

Crab & Avocado - \$6<sup>00</sup>

## CURED MEATS

Prosciutto di Parma 12

Spicy Capicola 9

Spicy Soppressata 9

Sweet Soppressata 9

Cured Meat Tasting 16

## FRANKIES' SANDWICHES

- Made on Sullivan Street Pizza Bianca Bread -

Roast Beef w/ Pepperoncini & Red Onion - 14

Sicilian Tuna, Arugula, Tomato, Red Onion - 17

Fennel Sausage, Broccoli Rabe & Pecorino - 14

Bacon, Lettuce & Tomato (lunch only) - 12

Prosciutto & Pecorino - 15

Eggplant Marinara with Pecorino - 15

Meatball Parmigiana - 13

Mozzarella, Tomato & Red Peppers - 13

## FORMAGGIO

One - \$6.00

Three - \$15.00

Five - \$20.00

Old Chatham 'KINDERHOOK CREEK'

Sheep

Bloomy Rind, Creamy, Earthy - New York

Salva Cremasco

Raw Cow

Bright, Herbaceous, Washed Rind - Lombardia

Pecorino Toscano

Sheep

Semi-Firm, Rustic, Tangy - Toscana

Westfield Farm 'CLASSIC BLUE'

Goat

Fluffy, Tangy, Mild Blue Exterior - Massachusetts

Piave Vecchio

Cow

Rich, Nutty, Slightly Crumbly - Veneto

Bufala Mozzarella

Bufala

Bright, Sweet, Smooth - add \$2.00 - New York

Stracciatella

Cow

Fresh, Creamy, with Crostini - add \$4.00 - Puglia

FRANKIES' STABLE IS AVAILABLE FOR PRIVATE EVENTS.

PLEASE ASK YOUR SERVER FOR ADDITIONAL INFORMATION ON The Frankies Kitchen Companion & Cooking Manual,  
FRANKIES EXTRA-VIRGIN OLIVE OIL, AND OTHER RETAIL ITEMS.