APPETIZERS

Colossal Shrimp
endive, baby carrots, radish, Bagna Cauda 24

Frank’s Clams
steamed clams, tomato, garlic, oregano 20

Beef Carpaccio*
petite turnips, sunchokes, leeks, truffle butter vinaigrette, smoked ricotta salata 24

Baccala Croquettes
whipped salt cod fritter, lemon aioli 16

Eggplant Napolitana
tempura eggplant, pomodoro, burrata 22

Smoked Oyster Chowder
potato, celery, fennel oyster cracker 17

Antipasti
culatello, wagyu bresaola, local burrata, caponata, mushrooms, sweet and sour pumpkin 36 to share

PASTA

Frank’s Spaghetti
housemade spaghetti, manilla clams, tomato garlic broth 34

Truffle Agnolotti
black truffle cheese and ricotta filling, foie-Cognac cream, shaved Parmigiano-Reggiano 38

Tagliatelle
traditional ribbon pasta, prosciutto di Parma, black truffle cream, aged provolone 37

Spaghetti Pomodoro
housemade spaghetti, tomato garlic sauce, basil, Parmiggiano-Reggiano 29

Lasagna Bolognese
veal, pork and beef ragu, layered with whipped ricotta 33

Beef Caramelle
smoked Parmigiano-Reggiano, poppy seed, vegan lemon-butter sauce 34

Lobster & Shrimp Linguine
lobster bisque, confit tomatoes, Meyer lemon 48

“Sunday” Rigatoni
braised pork, pomodoro, smoked mozzarella 34

\[\text{\textit{\textcopyright} Vegan}\]

We are proud to work with local & artisanal purveyors:
Verrill Farm/Fat Moon Farm/Commonwealth Farms/Creekstone Farm/Liuzzi Cheese

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
**SEAFOOD**

- **Scallops***
  seared Georges Bank scallops, crisp potato cake, fennel marmalade, sea urchin-burro fuso  
  44

- **Arctic Char***
  parsnip purée, Brussels sprouts, pancetta, black truffle emulsion  
  46

- **Cioppino***
  ½ Maine lobster, shrimp, clams, scallops, tomato lobster saffron broth, grilled Tuscan bread  
  66

- **Wood-Grilled Whole Fish**
  fingerling potatoes, blood orange-olive sauce  
  52

**HOUSE SPECIALTIES**

- **Pork Chop***
  spiced grapes, guanciale lardons, Lambrusco, wilted bitter greens  
  39

- **14oz. New York Strip***
  dry-aged Creekstone Farms striploin, bone marrow crust, Barolo jus  
  68

- **Ossobuco “My Way”**
  braised veal shank, saffron risotto Milanese, wild mushrooms, gremolata  
  54

- **Lion’s Mane Mushroom Scallopine**
  porcini-crusted lion’s mane mushroom steak, marsala jus, sunchokes, parsnip purée  
  32

**CLASSICS**

- **Alla Milanese**
  prepared with your choice of Bell & Evans chicken cutlet or milk-fed veal chop, crispy herb breadcrumbs, tri-color lettuce, marinated tomatoes, shaved Piave cheese, aged balsamic

- **Alla Parmigiana**
  prepared with your choice of Bell & Evans chicken cutlet or milk-fed veal chop, crispy herb breadcrumbs, pomodoro, stracciatella cheese

  - **Chicken Cutlet** 36
  - **Veal Chop** 54

**SIDES**

- **Whipped Potatoes** – truffle, cream  
  13
- **Braised Tuscan Kale** – Fresno chilies  
  14
- **Brussels Sprouts** – pear mostarda, balsamic  
  14
- **Chickpea Fries** – romesco sauce  
  13
- **Saffron Risotto** – roasted squash, brown butter, sherry  
  14
- **Housemade Spaghetti**  
  pomodoro  
  16
- **Roasted Wild Mushrooms** – fine herbs, Marsala cream  
  16

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DESSERTS

The Greatest Hits on Vinyl
Tiramisu
Pizzella, Marsala gelato sandwich
Cannoli, ricotta, pistachio
Olive oil cupcake, chocolate crema
Piastrella bon bon, chocolate, orange
29

Frank's Hat
hazelnut mousseline, feuillete crunch, meringue, praline 16

Tiramisu
mascarpone mousse, soaked lady fingers,
coffee toffee sauce, chocolate crumble 15

Coconut Panna Cotta
passion fruit gelato, crispy corn 14

Roasted Apple Olive Oil Sponge
Golden Delicious apple compote,
whipped cream cheese, almond crunch 14

Warm Cherry Crostata
preserved cherry, vanilla gelato 14

Selection of Gelato & Sorbeti
Frangelico coffee  pistachio  apricot passionfruit  grapefruit campari
choice of any three 14

Chef’s Daily Cheese Selection
served with honeycomb and Sardinian crackers 12

DESSERT COCKTAILS

Lemon Granita
Sogno di Sorrento blood orange limoncello,
lemon purée, raspberry purée, mint 16

Zabaglione
Remy VSOP Cognac, Marsala, vanilla,
lemon, whipped egg 16
## SPIRITI

### DESSERT & FORTIFIED WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>La Spinetta Moscato d’Asti</td>
<td>14</td>
</tr>
<tr>
<td>Donnafugata Ben Rye</td>
<td>28</td>
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<tr>
<td>De Bartoli Vigna Micci Marsala</td>
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### AMARO

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<tbody>
<tr>
<td>Amaro dell’Etna</td>
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<tr>
<td>Averna</td>
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<tr>
<td>Braulio</td>
<td>13</td>
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<tr>
<td>Contratto Fernet</td>
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<tr>
<td>Nonino</td>
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<td>Ramazotti</td>
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<tr>
<td>Sibilla</td>
<td>15</td>
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<tr>
<td>Zucca</td>
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<tr>
<td>Zwack ‘Unicum’</td>
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### GRAPPA

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<tr>
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<tbody>
<tr>
<td>Berta Tre Soli Tre Nebbiolo 2005</td>
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<tr>
<td>Nonino Antica Cuvee</td>
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<tr>
<td>Sassicaia</td>
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<td>Jacopo Poli Secca</td>
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<td>Jacopo Poli Aromatica</td>
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<td>Sibona Camomille</td>
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<td>Gaja Darmagi</td>
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### AMERICAN WHISKEY, BOURBON & RYE

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<tbody>
<tr>
<td>Jack Daniel’s ‘Sinatra Select’</td>
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<tr>
<td>Michter’s 10yr</td>
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<tr>
<td>WhistlePig</td>
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<tr>
<td>‘Boss Hog The Spirit of Mauve’ Rye</td>
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### SCOTCH WHISKEY

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<tr>
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<tbody>
<tr>
<td>Balvenie ‘Doublewood’ 12yr</td>
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<tr>
<td>Balvenie ‘Caribbean Cask’ 14yr</td>
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<td>Balvenie ‘Portwood’ 21yr</td>
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<tr>
<td>Highland Park 18yr</td>
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<tr>
<td>Johnnie Walker ‘Blue Label’</td>
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<tr>
<td>Johnnie Walker ‘King George’</td>
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<tr>
<td>Macallan 18yr Sherry Cask</td>
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<td>Macallan 25yr Sherry Cask</td>
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<td>Macallan 30yr Sherry Cask</td>
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<td>Macallan ‘No. 6’</td>
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<td>Macallan ‘M’</td>
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<tr>
<td>Macallan Reflexion</td>
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### COGNAC

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<tbody>
<tr>
<td>Hennessy ‘Paradis’</td>
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<tr>
<td>Hennessy ‘Richard’</td>
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<tr>
<td>Remy Martin Louis XIII</td>
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<tr>
<td>½ Ounce Pour</td>
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<tr>
<td>1 Ounce Pour</td>
<td>225</td>
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<tr>
<td>2 Ounce Pour</td>
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