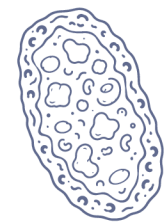


ANTIPASTI



HOUSEMADE FOCACCIA whipped ricotta, cold pressed EVOO	\$8
B.Y.O. BRUSCHETTA pesto tossed tomatoes, burrata, toasted flatbread	\$19
FRANKO'S FAMOUS MEATBALLS ground in house, san marzano pomodoro, whipped ricotta	\$16
CRISPY FRITTO MISTO calamari, shrimp, zucchini, fennel, lemons, spicy garlic aioli	\$21
ARANCINI GRANDE bolognese, fresh mozzarella	\$14
SAUSAGE STUFFED HOT PEPPERS mozzarella, san marzano pomodoro, parmesan	\$16
CRISPY BRUSSELS pistachio, goat cheese, dried cherries, pomegranate-honey glaze	\$16
TRATTORIA CAESAR chopped romaine, shaved parmigiano, focaccia croutons	\$14
ARUGULA & FENNEL oranges, pistachio, goat cheese, citrus vinaigrette	\$14

ROMAN FLATBREADS



sausage, roasted tomatoes, fontina, pistachio pesto	\$19
pepperoni, trattoria hot honey	\$19
roasted peppers, crushed tomatoes, fresh mozz, arugula	\$18
truffle mushroom, fontina cheese, fresh mozzarella, arugula	\$20
fig jam, pistachios, goat cheese, rosemary, EVOO	\$19

I DOLCI

Dolce
Vita

CANNOLI TRADITIONAL SICILIAN (2)	\$9
LEMON OLIVE OIL CAKE FRESH VANILLA BEAN WHIPPED CREAM	\$12
PISTACHIO TIRAMISU	\$14
DRIP COFFEE \$4 ESPRESSO \$2.50 CAPPUCINO \$5.00	

PASTA



CAVATELLI POMODORO burrata, san marzano pomodoro, parmesan	\$21
CARBONARA spaghettoni, smoked pancetta, egg yolk, black pepper, pecorino	\$21
SUNDAY GRAVY RIGATONI rich "all day" sauce, braised pork, beef, meatballs, sausage, ricotta	\$26
RIGATONI ALLA VODKA vodka, san marzano pomodoro, touch of cream, pecorino	\$22
LASAGNE 50 layers, bolognese, ricotta, mozzarella, parmesan	\$28
TAGLIATELLE prosciutto di parma, butter, parmigiano reggiano	\$26
BOLOGNESE cavatelli, all day bolognese, pistachio pesto, ricotta, parmesan	\$28
SPAGHETTONI ALLE VONGOLE little neck clams, smoked pancetta, white wine, shallots, garlic, fresh herbs	\$28
AMATRICIANA rigatoni, smoked pancetta, onion, roasted tomato, pecorino	\$21
RIGATONI CON POLLO crispy chicken, roasted peppers, fresh mozz, pomodoro sauce, basil pesto	\$28
RICOTTA GNOCCHI parmesan truffle cream, wild mushrooms	\$28

SECONDI PIATTI



GRILLED SALMON. charred onion chimmi, potatoes, seasonal veg, grilled lemon	\$36
CHICKEN PARMESAN topped with rigatoni alla vodka, burrata	\$28
BONELESS PORK CHOP. apricot-cherry mostarda, crispy potatoes, roasted veg	\$26
BREADED VEAL CHOP SCARPARELLO prosciutto, cherry peppers, potatoes, sausage, lemon butter, mozz & fontina	\$55
FRANKO'S PRIME RIBEYE. rosemary garlic butter, charred onions, crispy potatoes, roasted veg	\$59

VINO



	5 OZ	9 OZ	BTL
LAMBRUSCO Cleto Chiarli 'Centennario', Emilia-Romagna, Italy	\$11	\$17	\$42
LAMBRUSCO Lini 910 Reserva, Emilia-Romagna, Italy	\$17	\$26	\$64
BARDOLINA CHIARETTA (ROSE) Franko's Private Label, Veneto, Italy	\$9	\$14	\$40
PROSECCO 84, Veneto, Italy	\$10	\$15	\$40
MOSCATO Centorri, Piedmont, Italy	\$9	\$14	\$40
SAUVIGNON BLANC Villa Maria, Marlborough, New Zealand	\$9	\$14	\$40
PINOT GRIGIO Franko's Private Label, Veneto, Italy	\$9	\$14	\$40
PINOT GRIGIO Santa Margherita, Alto Adige, Italy	\$18	\$28	\$66
LUGANA Franko's Private Label, Veneto?, Italy	\$11	\$17	\$40
CHARDONNAY Hess 'Shirtail Ranches', California	\$10	\$15	\$40
CHARDONNAY La Crema 'Kellian Vineyard', Russian River, California	\$20	\$32	\$80
PINOT NOIR Meiomi, Central Coast, California	\$12	\$18	\$48
PINOT NOIR Belle Glos 'Clark & Telephone', Santa Maria Valley, Ca	\$18	\$28	\$66
MONTEPULCIANO Franko's Private Label, Abruzzo, Italy	\$9	\$14	\$40
BAROLO G.D. Vajra 'Albe', Piedmont, Italy	\$20	\$32	\$80
MALBEC Catena Zapata 'Vista Flores', Mendoza, Argentina	\$10	\$15	\$40
AGLIANICO Contado, Reserva	\$12	\$18	\$44
SUPER TUSCAN Grattamacco, Bolgheri, Italy	\$16	\$26	\$64
CABERNET SAUVIGNON Educated Guess, California	\$11	\$16	\$44
CABERNET SAUVIGNON Quilt, Napa Valley, California	\$16	\$26	\$64
AMARONE Franko's Private Label	\$20	\$34	\$80

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.