

## old world farmer's table

### butchers platter

SMALL 4 items from below, any combo 17

GRANDE 8 items from below, any combo 29

### bruschetta

combination of three 12

FRESH MOZZARELLA, TOMATO, BASIL

RICOTTA, PISTACHIOS, HONEY

WHIPPED GOAT CHEESE, MUSHROOMS, AGED BALSAMIC

### cheese

subject to change

served with jam, pickles, parmesan lavash

TRUFFLE TREMOR soft, goats milk, bloomy rind, stuffed with truffles 06

MANCHEGO sheeps milk, aged 4 months, buttery 05

BURRATA fresh mozzarella filled with fresh crème, evoo, sea salt, pepper 07

MOBAY goat/sheeps milk, vegetable ash, semi-firm, rich 06

PINOT ROSÉ cow's milk, fruity, floral 05

### cured meats

SALAMI BAROLO uncured and made with Italian red wine 06

SOPPRESSATA hand crafted, spicy, country-style salami 05

HOT COPPA SALAMI dry cured pork shoulder 05

BRESAOLA red wine marinated, air dried beef 06

PROSCIUTTO DI PARMA salted, air cured italian ham 07

## wood fired pizza

### FUNGI 15

roasted mushrooms, mozzarella,  
ricotta, chilis

### PROSCIUTTO 18

olive oil, fresh mozzarella,  
arugula, prosciutto

### MARGHERITA 14

tomato sauce, fresh mozzarella,  
sliced tomatoes, basil

### MEATBALL 16

meatballs, ricotta,  
homemade giardiniera

### PEPPERONI 15

tomato sauce, spicy soppressata,  
pepperoni, fresh mozzarella

### RUSTICA 16

prosciutto, oven dried tomato,  
basil pesto, provolone, mozzarella

### ITALIAN SAUSAGE 15

fennel sausage, sautéed onions,  
fresh mozzarella

### BUILD YOUR OWN 10

tomato sauce, grated provolone,  
mozzarella

### ADDITIONAL TOPPINGS

+ \$2 – caramelized white onions, red onions, garlic, red peppers,  
arugula, sliced tomatoes, chopped olives, ricotta cheese

+ \$3 – grated reggiano, pepperoni, bacon, roasted mushrooms,  
artichokes, goat cheese, fresh mozzarella, gorgonzola

+ \$5 – prosciutto, fennel sausage, oven dried tomatoes,  
italian anchovies, soppressata, meatballs, shrimp

## market fresh salads

### \*CAESAR 12

hearts of romaine, torn garlic croutons, parmigiano reggiano

### SPINACH + ARUGULA 13

light and fresh salad with apples, bacon, almonds, grated manchego

### WRIGHTWOOD 14

field greens, chicken, tomatoes, craisins, avocado, corn,  
almonds, goat cheese, croutons

# frasca

PIZZERIA | WINE BAR

## appetizers

### MEATBALLS + MARINARA 13

beef and pork meatballs, marinara, toasted ciabatta

### ROASTED BRUSSELS SPROUTS + CAULIFLOWER 12

crispy bacon, capers, parmigiano reggiano, lemon

## entrées + pasta

### BUCATINI 14

pomodoro sauce, parmigiano reggiano, basil  
~ add meatballs + \$3

### LASAGNA 17

layers of bolognese, garlic cream, ricotta

### RIGATONI 17

sausage, tomato cream sauce, peas

### TORTELLINI 16

roasted garlic cream, sundried tomatoes, spinach, pine nuts

### PAPPARDELLE BOLOGNESE 18

wide ribbon pasta, nonna's bolognese, parmigiano reggiano

### \*CHICKEN PARMESAN 19

crispy breaded chicken, red sauce, melted fontina,  
bucatini pomodoro

### \*WOOD ROASTED CHICKEN BREAST 19

spinach, white wine-lemon butter, capers

gluten free pasta available upon request

## desserts

### TIRAMISU 9

kahlúa soaked ladyfingers, mascarpone cream, espresso chocolate

### IRON SKILLET COOKIE 9

better than mom's! served with vanilla ice cream in a cast iron skillet

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies or dietary restrictions.

In an effort to help off-set COVID-19 costs (PPE supplies, rising food costs, disposables, additional labor & sanitation), a 4% fee will be added onto your bill subtotal.