

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

ROASTED MUSHROOMS, MANCHEGO, AGED BALSAMIC

SMASHED AVOCADO, TOMATO, RED ONION, BASIL

CREAMY BRIE, MARINATED BERRIES, MINT, BALSAMIC

cheese

subject to change

served with jam, pickles, parmesan lavash

DELICE rich, creamy, the "ice cream" of cheeses 06

BURRATA mozzarella stuffed with fresh crème, evoo, sea salt 07

CYPRESS GROVE rotating selection of award-winning goat's milk cheeses 07

PLEASANT RIDGE RESERVE nutty, alpine-style cheese with fruit finish 07

BARELY BUZZED coffee and lavender rubbed, subtle sweet and floral notes 06

MANCHEGO buttery sheep's milk cheese, subtle tangy, nutty flavor 06

cured meats

served with bread

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

FUNGHI 15
roasted mushrooms, mozzarella,
ricotta, chilis

PROSCIUTTO 18
olive oil, fresh mozzarella,
arugula, prosciutto

MARGHERITA 14
tomato sauce, fresh mozzarella,
sliced tomatoes, basil

PORCHETTA 17
smoked mozzarella, rapini,
roasted garlic, calabrian chilies

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

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

CAPRESE 15

heirloom tomatoes, cucumbers, red onion, stracciatelle, herb pesto

WRIGHTWOOD 15

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

appetizers

MEATBALLS + MARINARA 13
beef and pork meatballs, marinara, toasted ciabatta

CALAMARI 12
lightly fried, spicy pomodoro

SKILLET PIZZA BREAD 12
garlic dough, three cheese blend, herbs, pomodoro

POLENTA FRIES 09
roasted garlic aioli, parmesan

ROASTED BRUSSELS SPROUTS + CAULIFLOWER 12
crispy bacon, capers, parmigiano reggiano, lemon

entrées + pasta

BUCATINI AMATRICIANA 16
guanciale, pancetta, red pepper, garlic, tomato, pecorino romano

PAPPARDELLE 17
wide ribbon pasta, nonno's bolognese, parmigiano reggiano

RIGATONI 17
sausage, tomato cream sauce, peas

CAVATELLI PRIMAVERA 15
asparagus, spinach, artichokes, lemon-white wine butter, pinenuts

FUSILI DE GAMBERI 18
corkscrew pasta, shrimp, oven dried tomato, basil pesto

SAUSAGE AND PEPPERS 17
wood-oven roasted, creamy polenta

*CHICKEN PARMESAN 19
crispy breaded chicken, red sauce, melted fontina, bucatini pomodoro

*BRICK CHICKEN DIAVOLO 22
pepper rubbed half chicken, broccoli rabe, calabrian chilies, chicken au jus

FISH OF DAY MKT
flown in daily, chef's seasonal preparation

gluten free pasta available upon request

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

frasca
PIZZERIA | WINE BAR

Please inform your server of any allergies or dietary restrictions.