

## 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

## weekend brunch

### DONUTS 10

tossed in cinnamon sugar,  
espresso chocolate sauce

### TRADITIONAL BREAKFAST 12

2 eggs, choice of bacon,  
sausage, porchetta  
choice of hashbrowns or fruit

### NUTELLA PANCAKES 12

warm maple syrup

### ITALIAN FARMHOUSE BREAKFAST 13

spicy tomato sauce, prosciutto,  
baked eggs, toasted ciabatta

### BREAKFAST PIZZA 15

bacon, sausage, mozzarella, eggs  
make it a benedict by adding prosciutto  
and hollandaise +\$3

### SMOKED SALMON TOAST 12

avocado smash, marinated tomatoes,  
everything bagel seasoning

### PORCHETTA BENEDICT 14

porchetta, oven-dried tomato,  
hollandaise, basil  
choice of hashbrowns or fruit

### MEATBALL PANINI 14

giardiniera, mozzarella, sourdoug

### CROQUE MADAME 15

prosciutto panini smothered in  
fontina bechamel, and topped  
with a sunny-side egg



## 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

## 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

\*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.