

## 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, FIG, CRISPY SPECK

ROASTED MUSHROOMS, MANCHEGO, AGED BALSAMIC

SMASHED AVOCADO, TOMATO, RED ONION, BASIL

SICILIAN WHITE BEAN, MARINATED ANCHOVIES

### 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

PRAIRIE BREEZE aged white cheddar, fruity, with butterscotch 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

SPECK smoked pork from alto adige 06

MORTADELLA black pepper, cinnamon, no nuts 06

PROSCIUTTO DI PARMA salted, air cured italian ham 08

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

## weekend brunch

### DONUTS 10

tossed in cinnamon sugar, espresso chocolate sauce

### SMOKED SALMON TOAST 12

avocado smash, marinated tomatoes, everything bagel seasoning

### ROASTED BRUSSELS SPROUTS + CAULIFLOWER 12

crispy bacon, capers, parmigiano reggiano, lemon

### POLENTA FRIES 09

roasted garlic aioli, parmesan

### 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, speck,  
baked eggs, toasted ciabatta

### BREAKFAST PIZZA 16

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

### PORCHETTA BENEDICT 15

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

### MORTADELA PANINI 14

grilled mortadella, dijon mustard,  
giardiniera, arugula, gruyere

### SMOKED TURKEY PANINI 15

avocado, fontina, bacon, arugula,  
oven dried tomato, aioli

### CROQUE MADAME 15

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

### CARBONARA 17

thick spaghetti, mascarpone, speck,  
black pepper, peas, egg yolk



# frasca

PIZZERIA | WINE BAR

## 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 15

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

## wood fired pizza

### MARGHERITA 14

tomato sauce, fresh mozzarella, sliced tomatoes, basil

### PEPPERONI 15

tomato sauce, spicy soppressata, pepperoni, fresh mozzarella

### FUNGHI 15

roasted mushrooms, mozzarella, ricotta, chilis

### PROSCIUTTO 18

olive oil, fresh mozzarella, arugula, prosciutto

### PORCHETTA 17

smoked mozzarella, rapini, roasted garlic, red onion, calabrian chilies

### RUSTICA 17

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

Please inform your server of any allergies or dietary restrictions.