

frasca

PIZZERIA | WINE BAR

DINNER MENU \$36

Thank you for joining us for 2019 Chicago Restaurant Week.
Jan 25 – Feb 7

Please select one item from each course.

Hand Selected Wine Pairings +\$15 for 3 oz pours, +\$30 for 6oz pours

appetizers

BACON WRAPPED DATES

piquillo pepper sauce and ciabatta

Owen Roe Yakima Valley Blend | Yakima Valley, Washington

WINTER PANZANELLA GF | V

*apples, butternut squash, brussels sprouts, red onion,
goat cheese, mustard balsamic vinaigrette*

Pascal Jolivet Sancerre | Sancerre, France

SPINACH AND ARTICHOKE AL FORNO

served with ciabatta

Natura Sauvignon Blanc | Aconcagua, Chile

entrees

LOBSTER MAC + CHEESE

asparagus, roasted red bell peppers, toasted breadcrumbs

Domaine Billaud-Simon Chablis | Chablis, France

GNOCCHI WITH MUSHROOMS V

kale, caramelized onions, truffle butter, parmesan

Riofava Barolo | Piedmont, Italy

BRAISED PORK SHANK GF

creamy parmesan polenta, horseradish gremolata

Brolio Ricasoli Chianti Classico | Tuscany, Italy

dessert

CHOCOLATE CANNOLI

caramel pistachios, candied orange

Warre's Otima 10yr Port | Oporto, Portugal

BUTTERMILK PANNA COTTA GF

honey syrup with fresh berries

Chateau Bel Aire Dessert Wine | Bordeaux, France

TIRAMISU

kahlua fudge sauce

DunZin Red Zinfandel | Paso Robles, California

GF – GLUTEN FREE | V – VEGETARIAN

The restaurant week menu is designed for each guest to enjoy individually.

Regular menu items may be ordered in addition.

Beverages, tax and gratuity not included