

frasca

PIZZERIA | WINE BAR

libations + such

FRASCA BOTTOMLESS MIMOSA <i>italian prosecco and orange juice that never ends</i>	13
BLOODY MARY <i>our version of the common Bloody, with loads of garnish</i>	07
BELLINI <i>peach puree and prosecco light crisp refreshing</i>	08
B.C. COCKTAIL <i>a refreshing drink with muddled cucumber, basil and vodka</i>	07

brunch entrees

* HOT + FRESH CINNAMON SUGAR DONUTS WITH WARM HONEY *	07
BREAKFAST PIZZA <i>three over easy eggs, sausage and cheese atop our house made crust</i>	10
EGGS FLORENTINE <i>toasted brioche, smoked turkey, poached eggs and hollandaise sauce</i>	10
FRIED EGG SANDWICH <i>2 eggs over easy, cheddar, bacon, lettuce, tomato, onion and mayo on rye</i>	09
LINCOLN AVE. OMELETTE <i>3 eggs with goat cheese, asparagus, roasted red peppers and artichokes</i>	09
PAULINA ST. OMELETTE <i>3 eggs with mozzarella, bacon, wild mushrooms, spinach and hollandaise sauce</i>	9.5
ROSCOE ST. OMELETTE <i>3 eggs with mozzarella, provolone, italian sausage, bacon and caramelized onions</i>	9.5
GOOD 'OL BLT <i>bacon, lettuce, tomato and cheddar, served with fruit or breakfast potatoes</i>	08
PANCAKES <i>oatmeal pancakes topped with maple butter, served with potatoes or fruit</i>	07
FRESH FRUIT PANCAKES <i>a full stack loaded with seasonal fresh fruit, served with potatoes or fruit</i>	09
FRENCH TOAST <i>hand dipped baguette with maple butter and choice of potatoes or fruit</i>	08
GRANOLA + YOGURT <i>housemade granola and yogurt served with fresh fruit</i>	08

starters + salad

SOUP OF THE DAY <i>please ask your server for today's selection</i>	05
FONDOTA <i>italian fontina and reggiano fondue with apples, toasted bread and sopressata</i>	09
INFAMOUS WRIGHTWOOD SALAD <i>field greens, sliced chicken, tomatoes, craisens, avocado, corn, almonds + fresh goat cheese</i>	12

panini served with our farmer's market salad 09

CHICKEN PESTO <i>fresh mozzarella, oven dried tomatoes and basil pesto</i>	
SMOKED TURKEY PANINI <i>smoked turkey, avocado, fontina, bacon and tomato</i>	
PROSCIUTTO E FONTINA <i>sliced prosciutto, fontina and garlic aioli</i>	

extras

SAUSAGE, BACON, FRUIT OR POTATOES add \$4
WHITE, WHEAT OR RYE TOAST add \$1.50

* new item! super delicious!

pizza

PROSCIUTTO <i>olive oil, fresh mozzarella, arugula, prosciutto</i>	14
CAPONE <i>tomato sauce, wood roasted onions, fennel sausage, fresh mozzarella</i>	12
CAPONATA <i>tomato sauce, eggplant, goat cheese, red peppers, mushrooms, artichokes</i>	12
MARGHERITA <i>tomato sauce, fresh mozzarella, sliced tomatoes, basil</i>	10
PEPPERONI <i>tomato sauce, oregano, provolone, fresh mozzarella</i>	11
BUILD YOUR OWN <i>tomato sauce, grated provolone, mozzarella</i>	8.5

ADDITIONAL TOPPINGS

add \$1.50 – caramelized white onions, red onions, garlic, red peppers, arugula, sliced tomatoes, fresh mozzarella, goat cheese, or ricotta cheese

add \$2.50 – grated reggiano, fennel sausage, pepperoni, bacon, roasted mushrooms, chopped olives, marinated eggplant, artichokes or gorgonzola cheese

add \$4 – shrimp, prosciutto, oven dried tomatoes or italian anchovies

18% gratuity will be added to parties of 6 or more. We are sensitive to food allergies, please advise your server if any exist. 10.27b

OUR INSPIRATION

The culture and cuisine of the neighborhood frasca began in the Friuli region of Italy. Literally meaning "branch," the frasca was identified by a wreath of branches hanging over a farmhouse door signifying the sale of food and wine within. Often attached to a winery, the frasca provided a pleasant and informal gathering place for family and friends to share a meal, a bottle of wine and warm hospitality. Welcome to frasca.