

frasca

PIZZERIA | WINE BAR

appetizers

FRASCA FONDUE	09
<i>italian fontina and reggiano fondue with apples, toasted bread and sopressata</i>	
CHORIZO STUFFED DATES	08
<i>wrapped in smoked bacon</i>	
PROSCIUTTO WRAPPED FONTINA	08
<i>with arugula salad and aged balsamic vinegar</i>	
WILD MUSHROOM RISOTTO FRITTERS	07
<i>with reggiano crema</i>	
PIZZA BIANCA	05
<i>fresh baked pizza crust with sea salt and gourmet olive oil for dipping</i>	
MARINATED OLIVES	07
<i>italian and spanish olives with tomatoes, capers and aged balsamic</i>	
ROASTED ARTICHOKE	07
<i>with remoulade dipping sauce</i>	
PANKO CRUSTED CALAMARI	09
<i>fried, crispy calamari served with fresh marinara</i>	
SOUP OF THE DAY	05
<i>please ask your server for today's selection</i>	

market fresh salads

CAPRESE	07
<i>oven dried tomatoes, fresh mozzarella, basil and aged balsamic</i>	
WILD ARUGULA + FRESH SPINACH	7.5
<i>crispy bacon, shaved apples and maytag blue cheese</i>	
FARMER'S MARKET	07
<i>mixed greens with tomatoes, olives and chianti vinaigrette</i>	
CAESAR	07
<i>crisp romaine with croutons, fresh reggiano and homemade caesar dressing</i>	
INFAMOUS WRIGHTWOOD SALAD	12
<i>signature dish of dunlays on clark! field greens, chicken, tomatoes, craisens, avocado, corn, almonds and fresh goat cheese</i>	

seasonal pastas

FETTUCINE BOLOGNESE	15
<i>rich, slow simmered meat sauce with veal, barese sausage, and prosciutto</i>	
GNOCCHI	14
<i>potato dumplings with pancetta, wild mushrooms, asparagus in an herbed chicken broth</i>	
PAPPARDELLE	14
<i>roasted chicken, fresh herbs in a light chicken broth, topped with garlic-herb goat cheese</i>	
LINGUINE WITH PEAS AND PROSCIUTTO	15
<i>crispy prosciutto, garden peas, fresh herbs tossed in a garlic cream sauce</i>	
RIGATONI	14
<i>rigatoni pasta sauteed with fennel sausage, spring peas and a light tomato cream sauce</i>	
FOUR CHEESE RAVIOLI	14
<i>ravioli stuffed with ricotta, provolone, reggiano and mozzarella cheeses. served in a tomato cream sauce</i>	

entrées

WOOD ROASTED CHICKEN	16
<i>half chicken roasted, served with fingerling potatoes and asparagus</i>	
STUFFED PORK CHOP	18
<i>10oz, bone in chop stuffed with goat cheese, prosciutto and oven dried tomatoes, topped with au jus and crispy shallots</i>	
REGGIANO CRUSTED MAHI	19
<i>roasted mahi with a herb parmesan crust over roasted asparagus with a light basil sauce</i>	
STEAK FLORENTINE	19
<i>served with fingerling potatoes and spinach</i>	

sides

SAUTEED SPINACH	05
<i>spinach sauteed with white wine, olive oil and garlic</i>	
ASPARAGI al FORNO	06
<i>oven roasted with olive oil, sea salt, fresh pepper and reggiano cheese</i>	
HERB ROASTED FINGERLING POTATOES	05
<i>tossed in sea salt and shaved grana padana</i>	

pizza

PROSCIUTTO	14
<i>olive oil, fresh mozzarella, arugula, prosciutto</i>	
CAPONE	12
<i>tomato sauce, wood roasted onions, fennel sausage, fresh mozzarella</i>	
CAPONATA	12
<i>tomato sauce, eggplant, goat cheese, red peppers, mushrooms, artichokes</i>	
RUSTICA	14
<i>diced prosciutto, oven dried tomatoes, basil pesto, smoked provolone</i>	
SHRIMP + BACON	15
<i>bechamel sauce with mozzarella, wood fired onions, evoo</i>	
MARGHERITA	10
<i>tomato sauce, fresh mozzarella, sliced tomatoes, basil</i>	
SOPRANO	13
<i>hot capicola, sausage, pepperoni, sopressata and red peppers</i>	
PEPPERONI	11
<i>tomato sauce, oregano, provolone, fresh mozzarella</i>	
QUATTRO FORMAGGI	11
<i>mozzarella, gorgonzola, ricotta, provolone</i>	
BUILD YOUR OWN	8.5
<i>tomato sauce, grated provolone, mozzarella</i>	

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. 10.14d

Join us for Brunch!

Saturday + Sunday 10am to 3pm

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.

www.frascapizzeria.com

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