



FRASCATI

Take-out menu Wednesday through Saturdays from 5:30 - 8:30 or until supplies last

With entrée purchases, we are offering a 15% discount on bottles of wine

You may pre-order your meal by 4:30 for same day pick up at info@frascatisf.com or call direct

After 4:30, please phone 415-928-1406 for your same day comfort meal

As always, gift certificates are available at frascatisf.com

MENU AS FOLLOWS FOR:

MARCH 25TH – 28TH

FEATURED WINES OF THE WEEK

(Discount does not apply)

Chardonnay, Mossback, Russian River, 2018 30

Pinot Noir, Picket Fence, Russian River Valley, 2016 33

THE ARTISANAL CHEESE PLATE

ALL 4 CHEESES: 16

Marin French Brie: Local triple crème; mushrooms, rich and buttery

Purple Haze: Cypress Grove goat cheese flavored with fennel pollen and lavender

Garrotxa: Spanish goat's milk; sweet, with herbal essences

Jersey Blue: Swiss Cow's milk; fudgy and pungent

TO BEGIN

Russet Potato Gnocchi with Peas, Favas, Asparagus, Mushrooms, Thyme, Parmesan and White Truffle Oil 14

Burrata with Prosciutto di Parma, Fig Jam, Micro Basil, Grilled Baguette and Balsamic 16

SOUP AND SALAD

Mushroom Bisque with Crème Fraiche 11

Grilled Bread Salad with Romaine Lettuce, Cucumbers, White Beans, Red Onions, Olives, Feta and Champagne Vinaigrette 13

MAIN COURSES

Fresh Fettuccini 25

with Beef Bolognese, Roasted Tomato, Scallions and Parmesan Cheese

Pan Seared Filet Mignon 32

with Mashed Potato, Green Beans, Broccolini, Herb Butter, Blistered Cherry Tomatoes and Red Wine Demi

Duck Confit Risotto 28

with Melted Leeks, Baby Spinach, Wild Mushrooms, Dried Cherries, Parmesan Cheese and Balsamic

Roasted Half Chicken 29

with Herb Bread Crumbs, Mashed Potato, Green Beans, Broccolini and Lemon-Oregano Jus

DESSERTS

Apple Cobbler with French Vanilla Ice Cream 6

Warm Black and White Bread Pudding with Hazelnut Ice Cream 7

Baileys Irish Cream Cheesecake with Chocolate-Graham Cracker Crust 6

Almond Toffee Panna Cotta with Caramel Sauce 5