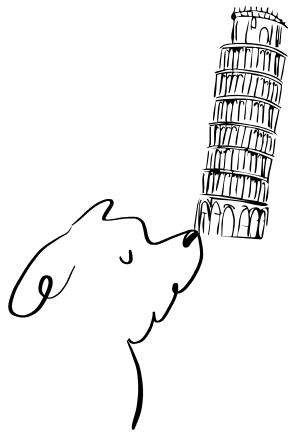


Cocktails

Americano	\$22
Cucumber, Tarragon, Melon, Bianco Aperitivo Blend	
Negroni	\$25
Charred Corn, Coconut, Prickly Pear	
Negroni Sbagliato	\$22
Blueberry, Bergamot, Pasubio	
P's Martini	\$22
Olive Vermouth, Olive Brine, Lemon Oil, Gin or Vodka	
Palermo	\$21 (\$18 na)
Tequila, Blood Orange, Bay Leaf, Calabrian Chile	
Manhattan Special	\$22 (\$18 na)
Vodka, Espresso, Mint, Baladin Spuma	
Nic of Time	\$23
Gin, Rhubarb, Celery, Nasturtium Leaf	
Together Forever	\$22
Strawberry Vodka, Chamberyzette, Basil, Limoncello, Prosecco	
Scorsese	\$24
Raspberry, Cognac, Stonefruit, Almond, Raimbow Cookie	
Frank & Sal's Negroni Collection	
Tiramisu Negroni	\$20
Aged Rum, Espresso Liqueur, Amaretto, Chocolate Bitters, Mascapone	
Negroni Arrabiata	\$20
Sun Dried Tomato, Tequila, Calabrian Chile, Smoke	
Negroni Fizz	\$20
Gin, Lemon, Egg White, Lucci Lambrusco, Peychaud's Bitters	
Beer	
Baladin Nazionale Blonde Ale, Italy	\$14
Return Brewing Polished Pilsner, NY	\$12
Grimm Wavetable IPA, NY	\$13

Frank & Sal's
NEW YORK



Wine by the Glass

Sparkling		
NV	Bisol 'Jeio', Brut, Prosecco, Veneto, Italy	\$16
NV	Lucci, Lambrusco, Emilia-Romagna, Italy	\$22
NV	Santa Lucia, Franciacorta, Brut, Lombardy, Italy	\$26
NV	Domaine Lagille Grande Reserve, Extra Brut, Champagne	\$32

Half Bottle		
NV	Ruinart, Rosé, Brut, Champagne 375ml	\$85
NV	Billecart, Réserve, Brut, Champagne 375ml	\$85
NV	Billecart, Rosé, Brut, Champagne 375ml	\$100

White		
2024	Moro della Genga', Verdicchio dei Castelli di Jesi, Marche, Italy	\$20
2024	Casa D'Ambra, Falanghina, Campania, Italy	\$18
2025	Benanti, Etna Bianco, Sicily, Italy	\$24
2022	Domaine de l'Horizon 'l'Espirit de l'Horizon', Cote Catalanes Blanc, France	\$24

Macerated & Chilled Red		
2024	Salvatore Marino 'Turi', Catarratto, IGT Sicilia Bianco, Italy	\$16
2025	Cataldo Calabretta 'Ciro', Gaglioppo, Rosato DOC, Calabria, Italy	\$18
2024	Mortellito 'Calaniuru', Frappato, Rosso Sicilia, Italy [chilled]	\$19

Red		
2022	Palmento Costanzo 'Mofete', Etna Rosso, Sicily, Italy	\$20
2022	Chateau Malherbe, GSM, Cote de Provence Rouge, Provence, France	\$22
2022	Mastroberadino Irpinia Aglianico, Campania, Italy	\$25
2024	La Rose de Margot, Malbec, IGP Vin de Pays, France	\$23

Dessert Wines by the Glass

2021	Marco de Bartoli 'Bukkuram', Passito di Pantellaria, Italy	\$25
2013	Lornano Vinsanto del Chianti Classico, Tuscany, Italy	\$27
2020	Cappellano Barolo Chinato, Serralunga, Italy	\$35

Primo

Sesame Loaf	\$12
Butter & Long Hot Peppers	

Antipasti	\$24
Burrata, Garbanzo, Roasted Red Peppers, Artichokes & Olives	
+ prosciutto \$10	

Cacio e Pepe Suppli (3)	\$18
Prosciutto	

Heirloom Tomato Salad	\$26
Peach, Ricotta & Pinenut	

Fennel & Arugula	\$24
Plums, Ricotta Salata & Pistachio	

Baked Cherrystone Clams	\$24
Lardo, Parsley & Bread Crumbs	

Pastas

Rigatoni with Frank's Sunday Sauce	\$29
Frank's Lil' Meatball, Italian Sausage & Pecorino Romano	

Spaghetti Lobster Fra Diavolo	\$40
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Pasta e fagioli	\$26
Ditalini, Butter Bean & Parmigiano Reggiano	

Secondi

Eggplant Parm	\$26
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Dover Sole Piccata	MP
Capers, Brown Butter and Lemon	

Bone-in Veal Milanese	MP
Cherry Peppers & Arugula	



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Pizza

Pepperoni	\$28
San Marzano Tomato, Mozzarella, Basil	

Fennel	\$28
Sweet Italian Sausage, Mozzarella di Bufala, Straciatella, Fennel Pollen	

Funghi	\$26
Oyster Mushroom, Cherry Peppers & Shallot Caciocavallo	

Vongole & Bottarga	\$32
Pecorino, Lemon & Garlic	

Dolce

Tiramisu	\$15
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Fior di Latte Gelato & Olive Oil	\$9
Affogato +\$3	
Amaro +\$5	

Cookie Plate	\$16
Rainbow Cookies, Amaretti & Biscotti	

Beverages

After Dinner		Parlor Coffee	\$5
		Espresso	\$5
		Macchiato	\$5
		Cortado	\$5
		Caffe Latte	\$6
		Cappuccino	\$6
		Iced Tea or Coffee	\$6
		Hot Teas	\$5
		San Pellegrino	\$10
		Acqua Panna	\$10
Averna	\$16		
Lucano	\$15		
Faccia Brutto Aperitivo	\$16		
Faccia Brutto Carciofo	\$16		
Faccia Brutto Centerbe	\$20		
Faccia Brutto Centerbe Gialla	\$20		
Faccia Brutto Gorini	\$16		
Faccia Brutto Fernet Pianta	\$18		
Le Citron du Roulot	\$25		
Capovilla Amarone	\$32		

NO FLASH PHOTOGRAPHY