

HAPPY HOUR
FOOD



MONDAY - FRIDAY
4:00 – 6:00 PM

SPUNTINI

WARM HOUSEMADE PIZZA BIANCA
& FRANKIES 457 OLIVE OIL ... 6

MARINATED OLIVES ... 6

SALUMI & CHEESE TASTING ... 15
CHEF'S SELECTION OF SALUMI & CHEESES

SALADS

ROMAINE HEARTS WITH CAESAR SALAD DRESSING ... 10

LITTLE GEM, ESCAROLE, CASTELVETRANO OLIVES,
HERBS & SHALLOT VINAIGRETTE ... 10

CLASSICS

MEATBALLS WITH PINE NUTS & RAISINS ... 12

SWEET SAUSAGE
WITH ROASTED PEPPERS, ONIONS & POLENTA ... 15

PASTAS

CAVATELLI WITH HOT SAUSAGE & BROWNED SAGE BUTTER ... 15
GNOCCHI MARINARA WITH FRESH RICOTTA ... 15

HAPPY HOUR
DRINKS



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BOTTLES OF WINE ... 30

ONLY AVAILIBLE WITH FOOD PURCHASE

~ SPARKLING ~

- PROSECCO (GLERA) – POGGIO COSTA NV VENETO, IT
- LAMBRUSCO – CANTINA DELLA PIOPPA NV EMILIA-ROMAGNA, IT

~ WHITE ~

- CORTESE – CASTELLO DI TASSAROLO ‘ORSOLA’ GAVI 2024, PIEDMONT, IT
- TEMPRANILLO – CONDE VALDEMAR BLANCO 2024 RIOJA, ES
- PINOT BLANC – KEUNTZ-BAS 2024, ALSACE, FR

~ RED ~

- SANGIOVESE – VOLIERO ROSSO DI MONTALCINO 2024 TUSCANY, IT
- BARBERA – LA MIRAJA ‘LE MASHE’ 2023 PIEDMONT, IT
- CAB. SAUVIGNON – DELILLE CELLARS MÉTIER 2022, WASHINGTON, USA

WINES BY THE GLASS ... 10

FRANKIES COCKTAILS ... 10

BEER ... 4

AMARI ... 6

- AVERNA
- MONTENEGRO
- CIOCIARO
- NARDINI
- CYNAR
- FERNET BRANCA

MARTINIS ... 8

- OLIO
- VESPER
- LEMON DROP
- ESPRESSO
- TRADITIONAL
- BARTENDER’S CHOICE