

FRANKIES 925

NASHVILLE, TENNESSEE

Spuntino

PRIVATE EVENTS
& CATERING



Frankies takes great pride in our ability to bring our familiar and beloved restaurant classics to your events whether they’re in any of our spaces, at a local venue, or in your backyard.

Our hope is to serve as the steward of unforgettable gatherings large and small for many years to come, just like we’ve done things in Brooklyn for the last two decades.











Our spaces can accommodate
a wide array of events.
From our private dining room for
smaller gatherings,
to a buyout of the restaurant for
receptions of up to 130 guests.



PRIVATE DINING ROOM

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For parties of up to 50 guests
who desire total privacy, our private dining room evokes the warmth and celebratory feel of a dinner party held at a friend's home—and features its own private entrance.

- 10 to 50 guests for a seated dinner
- Up to 65 guests for a cocktail-style event
- À la carte beverage options
- Customizable menus of Frankies Classics & Seasonal Favorites
- Use of the adjoining lounge space is also available as an add on for $500

Food & Beverage Minimums

Sunday - Thursday: $2,000

Friday - Saturdday: $2,500




925 SPUNTINO PATIO

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For all your garden party needs,
the patio is a great option
for groups of 20-50 for a seated dinner
or up to 85 for a cocktail style event.
The perfect choice for rehearsal dinners and
welcome drinks.

- 20 to 85 guests
- Optional tent rental
- Customizeable food & beverage packages

$3,000 Food & Beverage Minimum



FULL BUYOUT OF FRANKIES 925 SPUNTINO



SPUNTINO 925 DINING ROOM

The Spuntino Dining Room is a grand, high-ceilinged space with warm wood accents. Designed to accommodate a variety of event styles, the room features a stunning bar upon entry, cozy booth seating, and long communal tables perfect for family-style dining and shared moments. Low lighting and candlelight set a romantic tone, while adjoining lounge areas offer relaxed spaces for mingling and conversation.

- Up to 150 guests seated
- Adjoining patio & lounge spaces included
- Customizable food & beverage packages
- Complete privacy and the dedication of our entire team to your event!

Inquire for Food & Beverage Minimums & Menus





CATERING & OFFSITE EVENTS

Put us in charge of the food for your next event!
We offer full service & staffing offsite
as well as custom food & beverage packages.
From backyard pizza dinners, to corporate holiday parties, or wedding receptions at other venus, our team can execute our menus from just about anywhere.





FRANKIES CLASSIC 4 COURSE MENU

$79.00 per person, served family style

For The Table
Chef's Selection of Salumi, Cheeses, Vegetable Antipasti, and Marinated Olives
Warm Pizza Bianca & Frankies 457 Olive Oil

Salad Course

Served Family Style, Please Select Two

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley
with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado
with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetrano Olives,
Herbs & Shallot Vinaigrette

Additional selections available for $10 per person

Main Course

Served Family Style, Please Select Two

Cavatelli with Hot Sausage & Browned Sage Butter

Gnocchi Marinara & Fresh Ricotta

Rigatoni alla Vodka & Fresh Ricotta

Frankies Meatballs with Pine Nuts & Raisins

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Chicken Scarpariello with Sweet Sausage,
Hot Cherry Peppers, & Polenta

Additional selections available for $10 per person

Dessert Course

Please Select Two

Red Wine Prunes with Mascarpone
Ricotta Cheesecake
Chocolate Tart
Large Format Tiramisu Available

Additional Selections

Served Family Style

Frankies Chicken Parmesan $8/person

Herb-Crusted Ribeye with Roasted Potatoes
+$12/person

Please inquire for large format offerings

SEASONAL 4 COURSE MENU

$95.00 per person, served family style

For The Table
Chef's Selection of Salumi, Cheeses, Vegetable Antipasti & Marinated Olives
Warm Pizza Bianca with Frankies 457 Olive Oil

Salad Course

Served Family Style, Please Select Two

Escarole Salad with Walnuts, Pecorino,
& Shaved Red Onion

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley
with sliced red onion, lemon, and pecorino

Roasted Beets & Avocado
with Balsamic Vinegar

Arugula and Bufala Mozzarella

Little Gem, Radicchio, Castelvetrano Olives,
Herbs & Shallot Vinaigrette

Additional selections available for $10 per person

Main Course

Served Family Style, Please Select Three

Cavatelli with Hot Sausage & Browned Sage Butter

Ravioli with Spinach, Ricotta & Lemon

Bucatini Shrimp Scampi

Pappardelle with Braised Lamb Ragù

Frankies Meatballs with Pine Nuts & Raisins

Chicken Scarpariello with Sweet Sausage,
Hot Cherry Peppers, & Polenta

Additional selections available for $10 per person

Dessert Course

Please Select Two

Red Wine Prunes with Mascarpone
Ricotta Cheesecake
Chocolate Tart
Large Format Tiramisu Available

Additional Selections

Served Family Style

Frankies Chicken Parmesan $8/person

Herb-Crusted Ribeye with Roasted Potatoes
+$12/person

Please inquire for large format offerings

BUFFET STYLE MENU

$65.00 per person

Salad Course

Please Select One

Romaine Hearts with Caesar Dressing

Fennel, Celery Root, & Parsley with Sliced Red Onion, Lemon, and Pecorino

Little Gem, Radicchio, Castelvetrano Olives, Herbs & Shallot Vinaigrette

Entrée

Please Select Two

Additional selections available for $10/person

Cavatelli with Hot Sausage & Browned Sage Butter

Cavatelli with Roasted Cauliflower & Browned Sage Butter (Vegetarian)

Rigatoni alla Vodka & Fresh Ricotta

Chicken Scarpariello with Sweet Sausage & Hot Cherry Peppers

Frankies Meatballs with Pine Nuts & Raisins

Sweet Sausage with Roasted Peppers, Onions, & Polenta

Dessert

Please Select One

Red Wine Prunes with Mascarpone

Ricotta Cheesecake

Chocolate Tart

Large Format Tiramisu Available

COCKTAIL RECEPTION & PASSED CANAPES

Frankies Antipasto Table

$15 per person

Selection of Salumi, Cheeses, Vegetable Antipasti & Marinated olives Housemade Pizza Bianca Bread

$20.00 per person, per hour

Please select up to 5 from the choices below:

Canapés

Chicken Spiedini with Salsa Verde
Cocktail-Style Frankies Meatballs
Mozzarella and Prosciutto Skewer
Caprese Skewers with Balsamic Glaze
Crab Cakes with Calabrian Aioli +$5/person
Sicilian Pizza :
Choice of Regular, Pepperoni, or Tomato +$5/person

Crostini

Whipped Ricotta & Honey
Kale & Harissa
Mushroom & Pecorino
Tuna & Red Pepper
Boquerones

Raw Bar

Oysters with Red Wine Mignonette $10/person
Shrimp Cocktail with Cocktail Sauce $10/person
Fingerling Chips, Caviar and Crème Fraîche $20/person supplement

OPEN BAR BEVERAGE PACKAGE

A full selection of premium spirits and mixers,
flat and sparkling water, soft drinks, and juice.
Specially selected wines to complement our menus
and locally sourced beer.
All beverage selections are subject to seasonal availability.
$55.00 per person for three hours; $15.00 per person for each additional hour

LIQUOR

Wheatley Vodka

Askur London Dry Gin

Potro Tequila

Buffalo Trace Bourbon

BEER

Peroni, Italian Lager

Michelob Ultra

Avondale, *A-OK*, IPA

Wiseacre *Tiny Bomb*, Pilsner

SPARKLING WINE

Silver Gate, Cava Brut NV, Catalonia, Spain

A light, clean and dry Cava. Classic, versatile.

WHITE WINE

Falesco, Trebbiano, Lazio, Italy

A Light, Crisp Italian wine with soft minerality and juicy citrus notes. No oak. Versatile and crowd pleasing

RED WINE

Falesco, Sangiovese, Umbria, Italy

Light bodied red with bright red fruits, Mediterranean herbs and grippy tannins. A perfect pairing for all Frankies classics.

Beer & Wine Packages also available

UPGRADED BEVERAGE OPTIONS

The selection of premium spirits and wines are avaialable
as replacements to the beverage package, or in addition.

$65.00 per person for three hours

$15 per person each additional hour

Additional spirits are also available; please inquire with specific requests

LIQUOR

Roku Gin
Ketel One Vodka
Casamigos Blanco Tequila
Weller Reserve

Specialty Cocktails are available
starting at $5.00 per cocktail
inquire about custom cocktails

SPARKLING WINE

Seasonal Champagne Selection $15.00/person

A classic Champagne, please inquire

WHITE WINE

Colunna Albariño 2022, Galicia, Spain $5.00/person

A fresh, vibrant and light wine with fresh acidity. A perfect reception wine.

Sandhi Chardonnay 2022, California, USA $7.00/person

Classic Chardonnay with notes of orchard fruit and citrus.

RED WINE

G.D. Vajra Langhe Nebbiolo 2022 Piedmont, Italy $5.00/person

Classic Nebbiolo from the Langhe with red fruit, spice and gentle tannins.

Volpaia Chianti Classico 2022 Tuscany, Italy $7.00/person

100% Sangiovese with dark red fruit, velvety tannins and hints of earth.

Please inquire about additional wines available from our cellar

2025 Frankies Drop Off Catering Menu

All Items Priced at portions for 10 people unless otherwise specified

FRANKIES SIGNATURE ANTIPASTI ~ $190
Includes Chef 's selection of Cured Meats, Cheese, Roasted Vegetables, & Olives
Housemade Pizza Bianco ~ $12 / loaf

SALADS
Escarole Salad with Walnuts, Pecorino, & Shaved Red Onion ~ $120
Romaine Hearts with Caesar Dressing ~ $115
Fennel, Celery Root, & Parsley
with sliced red onion, lemon, and pecorino ~ $120
Roasted Beets & Avocado with Balsamic Vinegar ~ $120
Little Gem, Radicchio, Castelvetrano Olives, Herbs & Shallot Vinaigrette ~ $120

PIZZA
18" round - 8 slices
Classic $27
Bianco DiNapoli Tomatoes, mozzarella, Pecorino-Romano, Sicilian oregano
Tomato $25
Bianco DiNapoli Tomatoes, Sicilian oregano
Pepperoni $32
Bianco DiNapoli Tomatoes, mozzarella, pepperoni, Pecorino-Romano, Sicilian oregano
Supreme $ 35
Bianco DiNapoli Tomatoes, cacio e pepe sausage,
pepperoni, peppers, black olives, mushrooms, mozzarella, Pecorino-Romano
Frankies Hot $32
Bianco DiNapoli Tomatoes, Frankies hot sausage, mozzarella, Pecorino-Romano

HOUSE-MADE PASTAS & SPECIALS
Cavatelli with Hot Sausage & Browned Sage Butter ~ $195
Cavatelli with Roasted Cauliflower & Browned Sage Butter ~ $195
Rigatoni alla Vodka with Fresh Ricotta ~ $145
Bucatini Shrimp Scampi ~ $210
Sweet Sausage, Roasted Peppers, & Onions over Polenta ~ $150
Meatballs (25) with Pine Nuts & Raisins ~ $190
Chicken Parmesan ~ $195
Chicken Scarpariello with Fennel Sausage Cherry Peppers & Polenta ~ $ 195
Herb Crusted Roasted Ribeye with Potatoes ~ $270

Gluten-free pasta is available

LASAGNA ~ $185
requires at least 1 week notice
Traditional Bolognese & Bechemel Lasagna

DESSERT
Tiramisu ~ $120
Chocolate Tart ~$90
Ricotta Cheesecake ~ $90

Inquire about half portions for groups of 4-6
$300 Minimum Order Requested
All orders are subject to a 5% Admin fee
Delivery Available for $50. Please inquire

Additional Costs

The following costs are based on the specifics of your event
and are in addition to the food & beveragae minimum requirements of each space.

STAFFING SERVICE:

The staffing needed to execute your event is based on your final guest count, the venue & event timeline logistics, the amount of setup and break down time required, as well as the complexity of the menu. The service team is exclusive to your event and will manage the full run of show from set up to breakdown.

SERVICE WARE RENTALS:

Frankies will handle all rental logistics and ordering for your event and include that total on your invoice proposal. Service ware rental costs vary depending on event needs and what the venue already provides, so each proposal will include an estimated charge tailored to your specific logistics—whether hosted at Frankies or an off-premise location.

BOOKING, ADMINISTRATIVE, & CREDIT CARD FEE:

Events in the private dining room are subject to a flat $100 booking fee. Patio events, buyouts, and offsite events are subject to a 10% administrative fee calculated from the food and beverage total. This fee is not a gratuity and offsets ancillary expenses associated with the planning, administration, and production of your event. A 3% fee will be added for all invoices paid via Credit Card. There is no charge for bank transfers and checks.

CONTRACT & DEPOSIT:

All events require a signed contract and are not secured until the 50% deposit of the estimated total is received. Additionally, a Credit Card Authorization form must be kept on file.

TAX:

All event charges are subject to applicable TN sales & alcohol tax.

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