BAR FRANCO
ITALIAN BAR
USA

Welcome to Bar Franco, a one-of-a-kind bespoke apertivo bar. Created by award-winning restaurateur and Hollywood producer Franco Porporino, Bar Franco is the unique fusion of old world Italian traditions and modern mixology.

Our bespoke cocktails can only be found here, as they are original recipes crafted by world renowned mixologist Luca Cinalli. Enjoy our special blends of Italian fruits, spirits, and garnishes - but be sure to say *cin, cin* before you take a sip!

(NO BASEBALL CAPS PLEASE)

CICCHETTI

CECI $12
crispy chickpeas, sea salt

CALAMARI FRITTI $24
fried calamari, sweet vinegar peppers, pomodoro

CAPRESE $21
heirloom tomato, buffalo mozzarella, micro basil, oregano, e.v.o.o.

SALUMI & FORMAGGIO $28
prosciutto di parma, mortadella, reggiano, fresh buffalo mozzarella, giardini

RICOTTA TARTUFO $20
honey whipped truffle ricotta, crostini

TARTARE DI TONNO $24
local yellow fin tuna, dijon vinaigrette, herbs, tonnato sauce

INSALATA DI CESARE $18
little gem lettuce, parmigiano, lemon anchovy dressing, garlic bread crumbs

POLPETTA DI MAMMA GIUSEPPINA $20
homemade meatball, san marzano tomato, ricotta salata

HEAD MIXOLOGIST

Luca Cinalli
Abruzzo, Italia