

FRATM

Menu

Small Plates

Casareccio 32

24 month prosciutto, mortadella, soppressata, pecorino al pistachio, aged garlic machego, bruschetta, olives

Affettati (Cured Meat)

Prosciutto 24Month black Label 14

Salame 10

Mortadella 10

Soppressata 10

Cheese

Aged Garlic Machego 14

Pecorino al Pistachio 12

Truffle Caciotta 12

O Duck 15

Aged Duck prosciutto, marmalade, served with crostino

Olives 8

Assorted Mediterranean olives served warm with lemon zest

Meatball 14

Neapolitan style meatballs in a spicy tomato sauce. Served with pizza bread

Bruschetta 14

Toasted bread , chopped tomato, garlic, basil, extra virgin olive oil

Crostino del Vesuvio 15

Yellow and red semi dry tomato from Vesuvius Naples , burrata cheese, over crostino bread

Beets * 15

Yellow and red beets, truffle burrata cheese, balsamic olive oil, toasted hazelnuts

Brussels Sprout 15

Baked brussels sprout, Pancetta (BACON), parmesan cheese, red wine vinegar

Burrata * 16

Burrata cheese, crostini, truffle honey and toasted hazelnuts

Octopus 18

Baked Mediterranean octopus, wild arugula, cherry tomato confit , red onion, anchovies dressing

Prosciutto and Burrata 20

24 Months Prosciutto di Parma, burrata cheese, salt, pepper and drizzle of E.V.O.O.

Salads

Asian Pear * 15

Fresh organic arugula, Asian pear, goat cheese, pumpkin seeds, lemon honey thyme vinaigrette

Add Grilled Salmon 10 Add Chicken 5

Little Gem 15

Little Gem Lettuce, marinated anchovies, watermelon radish, parmesan cheese, croutons, anchovies avocado dressing.

Add Grilled Salmon 10 Add Chicken 5

White Pizza

(No tomato sauce)

Formaggi & Sage 20

Fior di latte mozzarella cheese, gorgonzola cheese, fontina cheese, smoked mozzarella, Parmesan cheese, fresh sage

Add Prosciutto 5 Add Italian salami 3

Fungo * 22

Wild mushrooms, fontina cheese, goat cheese, thyme, Italian chilies, truffle oil

Mortadella 22

Fresh Italian mortadella (PORK), fresh mozzarella, burrata cheese, crumbled pistachios

Friarielli 22

Italian sausage, broccoli rabe, fresh mozzarella,

Pera 22

Fresh pear, fresh mozzarella, goat cheese, crispy bacon, drizzled honey

Fratm 22

Burrata cheese, 24 months Prosciutto di Parma, arugula, cherry tomato, shaved Parmigiano Reggiano, E.V.O.O.

Noci & Funghi 22

Cream of walnut, porcini mushroom, fior di latte mozzarella, crumbled baked prosciutto

Sandwiches

(available Lunch only) served with salad

Chicken 16

Chicken, bell peppers, onion, mozzarella

Prosciutto 16

24 Month prosciutto, fresh mozzarella, cherry tomato, arugula

Tricolore 16

Tomato , fresh Mozzarella, avocado, arugula

Meatball 17

Neapolitan meatball, fresh mozzarella

Red Pizza

Margherita * 17

San Marzano tomato, fior di latte mozzarella, Parmigiano Reggiano, basil

Add Arugula 2

Add Anchovies 3

Add Prosciutto 5

Add Italian salami 3

Marechiaro * 20

San Marzano tomato, fresh mozzarella, eggplant, basil pesto, shaved parmesan, basil

Meat 22

San Marzano tomato, fior di latte mozzarella, spicy soppressata,, Italian sausage .

Diavola 22

San Marzano tomato, fior di latte mozzarella, Fontina cheese, soppressata, calabrian chilies, HOT HONEY

Jalapeño 22

San Marzano tomato, fior di latte mozzarella, Italian salami, spicy Italian sausage, leeks, basil, jalapeño

Salsiccia 22

Light San Marzano tomato, fresh mozzarella, Italian sausage, red & yellow bell peppers, black olives, red onion

Bufalina 22

San Marzano tomato, fresh buffalo mozzarella, Parmigiano cheese, Basil

ADD Prosciutto 5

Vesuvio 23

Yellow tomato puree, fior di latte mozzarella, capocollo (Cured Porck), burrata cheese, shaved parmigiano reggiano.

Genovese 24

4HR Breded short ribs neapolitan style, caramelized onion , fresh mozzarella, cream parmesan cheese

House Specialty

(Can't be modified)

Pizza Calzone 21

Half-moon Shaped calzone, Fior di latte mozzarella, ricotta, San Marzano tomato, mushrooms, Italian salami, basil

Pizza Vegan * 22

Yellow tomato pure, eggplant, wild mushrooms, bell peppers, drizzling basil pesto

Lasagna 24

Neapolitan meat lasagna, made with (veal,beef,pork) tomato sauce, fresh mozzarella, ricotta, Parmigiano Reggiano, basil

Eggplant Parmigiana 20

Layers of eggplant, San Marzano tomato sauce, fresh mozzarella, parmigiano Reggiano, basil

Gnocchi Truffle 22

Homemade potato dumplings with fondue truffle sauce, parmesan cheese

- **Bread served upon request**
First Basket is complimentary second basket \$2.50

- **Please notify us for any allergies concern**

- **Vegetarian ***

- **Party 6 or more 20% gratuity included**

Short Rib 36

4HR Braised short ribs neapolitan style, served with rosemary fingerling potato