

# FRATM

## Menu

### Small Plates

**Casareccio 32**

Combination of cured meat and assorted cheese selection, bruschetta with tomato, mediterranean olives, toasted bread

**O Duck 16**

Aged Duck prosciutto, marmalade, served with crostino

**Olives 8**

Assorted Mediterranean olives served warm with lemon zest

**Yellowtail crudo 19**

Sliced yellowtail, Castelvetrano olive, fried capers, orange, mint, avocado, crumble pistachio, lemon citronette

**Meatball 15**

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

**Burrata 16**

Fresh burrata cheese, truffle honey, toasted hazelnut, toast olive oil bread

**Bruschetta 15**

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

**Beef Carpaccio 18**

Beef carpaccio, fried capers, arugula, toasted pine nut, lemon & parmesan dressing

**Beets \* 16**

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

**Smoke Trout 17**

Smoked Norwegian trout, arugula, red onion, lemon honey vinaigrette

**Heirloom tomato Caprese\* 16**

Heirloom tomato, Mozzarella cheese, balsamic dressing

**Octopus 19**

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

**Prosciutto and Burrata 22**

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

### Salads

**Nectarine \* 16**

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

**Add Grilled Salmon 10 Add Chicken 5**

**Little Gem 16**

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)

**Nata Cosa 23**

Roasted Eggplant pure, Fior di latte mozzarella cheese, goat cheese, light arugula, toasted hazelnut, truffle honey

**Pesto & Carciofi 23**

Basil pesto, artichokes, fresh mozzarella, black olives, calabrian chilies

**Anchovy 23**

mozzarella cheese, burrata cheese, anchovies, garlic, italian chilies, light arugula

**Fungo \* 23**

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

**Pera 23**

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

**Fratm 24**

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

**Figs & Prosciutto 25**

Fresh figs, Fior di latte mozzarella, prosciutto di parma 24 month, burrata, arugula, shaved Parmigiano Reggiano, balsamic reduction

**Genovese 24**

4HR Bred short ribs neapolitan style, caramelized onion, fresh mozzarella, cream of Parmigiano Reggiano

### Pasta

**Lasagna 25**

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

**Gnocchi Truffle 24**

Homemade potato dumplings with fondue truffle sauce, Parmigiano Reggiano

**Fettuccine Short Rib 26**

Homemade fettuccine pasta, with slow braised 6hr short rib in a chianti red wine reduction sauce, shaved parmesan cheese

### Entrée

**Eggplant Parmigiana 24**

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

**Salmone alla Griglia 29**

Baked salmon served with fresh vegetables, served with guazzetto sauce

### Sandwiches

(available Lunch only) served with salad

**Chicken 17**

Chicken, bell peppers, onion, mozzarella

**Prosciutto 17**

24 Month prosciutto, fresh mozzarella, cherry tomato, arugula

**Tricolore 17**

Tomato, fresh Mozzarella, avocado, arugula

**Meatball 18**

Neapolitan meatball, fresh mozzarella

### Red Pizza

**Margherita \* 19**

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

**Add Arugula 2**

**Add Anchovies 3**

**Add Prosciutto 5**

**Add Italian salami 3**

**Marinara 20**

San Marzano tomato, anchovies, black olives, garlic, oregano

**Marechiaro \* 23**

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

**Tre Carne 24**

San Marzano tomato, fior di latte mozzarella, italian salami, spicy soppressata, Italian sausage, parmigiano reggiano

**Diavoletta 23**

San Marzano tomato, fior di latte mozzarella, italian soppressata, calabrian chilies, light arugula

**Hot Honey. 23**

San Marzano tomato, fior di latte mozzarella, Fontina cheese, italian soppressata, calabrian chilies, Jalapeno honey

**Jalapeño 23**

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

**Salsiccia 23**

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

**Bufalina 24**

San Marzano tomato, imported fresh buffalo mozzarella, Parmigiano reggiano, Basil

**ADD Prosciutto 5**

### House Specialty

(Can't be modified)

**Star Pizza 24 (Available Monday-Tuesday only)**

Star Shape pizza with a center of margherita pizza, each point of the star with different ingredient of chef choice

**Pizza Calzone 22**

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

**Pizza La Vegana \* 24**

Roasted Eggplant pure, vegan mozzarella cheese, artichoke, bell peppers, leeks, Italian chilies, light arugula

• **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**