

MONDAY JANUARY 22ND, 2018

FRASCA WELCOMES PAUL STROUD
POURING NATE READY'S SMOCKSHOP BAND

SALUMI: \$18

prosciutto di san daniele riserva | *friuli, italy*

speck | *alto adige, italy*

black pepper salami | *elevation meats, denver co*

HOUSE-SPICED NUTS: \$6

COLESLAW: \$5

FRICO CALDO: \$10

MARINATED OLIVES: \$6

QUATTRO PIATTI: \$55

ANTIPASTO: FINOCCHIO

fennel · citrus · black olive · marcona almond

PRIMO: BLECS

rabbit ragù

\$35 white truffle supplement

SECONDO: BRASATO DI MANZO

shortrib · potato · carrot · parsnip · lavender

DOLCE: CROSTATA DI FORMAGGI

filone sorbet · quadrello di bufala · pine nut

FORMAGGI

\$5 supplement

selection of Italian cheese and seasonal jam