

FRASCA FOOD AND WINE WELCOMES  
“WINEMAKER OF THE YEAR”  
DAN PETROWSKI

*Monday, June 18th, 2018*

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: INSALATA MISTA

baby lettuce · spring vegetables · hazelnut

PRIMO: BLECS

salumi · prosciutto · smoked ricotta

SECONDO: MANZO

beef strip loin · spigarello · wild mushroom · spina rossa polenta

DOLCE: CROSTATA

apricot · cherry · mango · buckwheat

FORMAGGI: \$21

selection of Italian cheese and seasonal jam