Frankie's

FRANKIE DETTORI MARCO PIERRE WHITE

IL GALATEO A TAVOLA

La tavola italiana e' il palcoscenico di uno spettacolo che mette in mostra l'armonia di spirito dei protagonisti.

I momenti piu' importanti della vita in famiglia e di compagnia di amici comprendono sempre il condividere del cibo. Esiste una serie di riti attorno alla presentazione e al consumo del pasto che sottolinea la sollenita' con il quale gli Italiani si uniscono per mangiare.

Qui a Frankies faremo del nostro meglio per assicurare che abbiate un'esperienza della tavola italiana con le passioni che conserviamo per il cibo Italiano e le sue tradizioni.

TABLE MANNER

The Italian table is the stage for a performance that demonstrates the harmony of spirit among the protagonist.

The most important moments in family life and when in the company of friends always include sharing food.

A series of rites exists around the presentation and consumption of a meal that underlines the solemnity with which Italians get together to eat.

Here at Frankie's we will do our best to make sure that you get the experience of an Italian table with the passion that we have for Italian food and its tradition.

DAILY SPECIALS

MONDAY	**Ravioli D'Astice in Salsa di Gamberi** Lobster Ravioli, Shrimps Sauce	**140**
TUESDAY	**Sogliola Alla Griglia** Grilled Whole Dover Sole, Fresh Herbs and Lemon, Debone at the Table	**175**
WEDNESDAY	**Frutti di Mare Royale** Chilled S Royal Seafood Platter - Lobster, Mussels, Shrimps Alaska Crab & Oysters – Served with Lemon, Tartar & Chilly Sauce	**225**
THURSDAY	**Grigliata Mista di Pesce** Grilled Seafood Platter. Ask your Waiter for the Daily Selection	**225**
FRIDAY	**Grigliata Mista di Carne** Mix Grill Platter - Lamb Chop, Wagyu Steak, Veal Cutlets & Chicken	**225**
SATURDAY	**Cosciotto D'Agnello Toscano** Baked Leg of Lamb, Florentine Style Peas, Roasted Potatoes, Mint Jus	**165**
SUNDAY	**Ossobuco Alla Milanese con Polenta e Funghi** Veal "Ossobuco", Creamy Polenta, Sautee Wild Mushrooms	**160**

ANTIPASTI

Bruschetta **50**
Roasted Ciabatta Bread
Organic Tomatoes, Bell Peppers, Parmesan

Fegato D' Oca **95**
Foie Gras, Apple Compote, Toasted Brioche
Macadamia Nuts

Caprese **70**
Organic Tomatoes
Fresh Mozzarella Cheese, Basil

Capesante Gratinate **95**
Broiled Live King Scallops
Parsley, Garlic, Bread Crumbs, Parmesan

Pane Rustico **69**
Crispy Bread, Rosemary, Parmesan, Olives, Sweet Cherry Tomatoes, Beef Salami

Polpetta Di Granchio **85**
Jumbo Lump Crab Cake
Chili Pepper Tartar, Mash Salad

Carpaccio di Manzo **75**
Angus Beef Carpaccio
Rocket, Lemon Dressing, Parmesan

Carpaccio Di Barbabietola Arrostita **70**
Roasted Beet Carpaccio
Goat Cheese, Walnuts, Raspberry Vinaigrette

Salmone Curato **75**
Cured Salmon, Sardinian Bread
Ricotta Cheese, Mustard Vinaigrette

Frittura Mista **75**
Selection of Fried Seafood
Cocktail and Tartar Sauce

Involtini Di Melanzane **75**
Warm Eggplant & Ricotta Rolls
Parmesan, Tomatoes Sauce

Raviolini Scampi **95**
Langoustine Stuffed Ravioli
Lavender Sauce

Burrata **85**
Ultra Soft Mozzarella Cheese
Organic Tomatoes, Fresh Basil

INSALATE

Insalata di Spinaci e Fragole **50**
Baby Spinach & Strawberry Salad
Goat Cheese, Toasted Pine Nuts, Aged Balsamic

Insalata Verde con Arance **50**
Mixed Baby Greens, Orange
Olives, Green Beans, Fresh Tomatoes

Caesar Salad **55**
Prepared Frankie's Way!
Add Chicken *10*
Add Shrimps *15*

Insalata Rucola **55**
Rocket Salad, Gorgonzola Cheese, Figs
Walnuts, Sun-Dried Tomatoes Crouton

Insalata Mediterranea **55**
Romaine Salad, Grilled Zucchini, Bell Pepper
Eggplant, Scallions, Parmesan, Balsamic

Insalata Estiva **85**
Octopus, Shrimp, Calamari, Cherry Tomatoes
Rocket, Cucumber, Fresh Squeezed Lemon Juice

ZUPPE

Minestrone **45**
Traditional Vegetables Soup
Toasted Garlic Ciabatta

Zuppetta Di Mare Alla Mediterranea **65**
Mediterranean Seafood Soup
Basil & Garlic Croutons

PASTA

Pappardelle con Pollo & Funghi **80**
Sauté Chicken, Cream
Bottom Mushrooms

Ravioli di Ricotta e Spinaci **75**
Spinach & Ricotta Ravioli
Butter & Sage Sauce, Shaved Parmesan

Penne All' Arrabbiata **65**
Fresh Tomatoes & Tomatoes Sauce
Garlic, Chili Pepper

Spaghetti Bolognese **70**
Frankie's Classic Bolognese Ragu'
Parsley, Olive oil

Spaghetti ai Frutti di Mare **95**
Seafood, Garlic, Chili
Olive Oil, Tomatoes Sauce

Lasagna al Forno **85**
Oven Baked Frankie's
Traditional Lasagna

Linguine Alle Vongole **95**
Fresh Clams, Garlic, Parsley
Bell Peppers, Olive Oil

Maccheroni 5 Formaggi **85**
Broil Maccheroni Pasta
Five Italian Cheeses, Truffle Oil

The Only and Original Fettuccine Alfredo Di Lelio Since 1914 **75**
The dish was invented by Di Lelio at his restaurant Alfredo alla Scrofa in 1914 as a variation of fettuccine al burro. Di Lelio's original contribution was to combine Parmesan and Butter in the bowl before the fettuccine would be poured in. He started preparing this dish for his pregnant wife and later Alfredo added the new dish to his restaurant's menu. In Frankie's we present the original version of Alfredo's world renowned handmade Fettuccini

Spaghetti alla Carbonara **75**
Beef Bacon
Carbonara Sauce

Tagliatelle Scampi **130**
Langoustine, Prawns
Garlic, Chili, Fresh Tomatoes

Lobster Tagliolini **135**
Canadian Lobster
Organic Tomatoes, Garlic

Gnocchi alla Crema **75**
Potatoes Gnocchi, Creamy Pesto Sauce
Parmesan

RISOTTI

Risotto Funghi **85**
Porcini, Morel, Shimeji
Garlic, Parsley, Parmesan

Risotto Astice **125**
Canadian Fresh Lobster
Organic Tomatoes

PIZZA

Pizza Margherita **60**
Tomatoes Sauce, Mozarella
Basil Leaves, Oregano

Pizza Vegetariana **70**
Eggplant, Zucchini, Bell Peppers
Mushrooms, Tomatoes, Mozzarella

Pizza Al Pollo e Patate **75**
Grilled Chicken Breast
Thin Sliced Potatoes, Tomatoes, Mozzarella

Frutti Di Mare **110**
Seafood, Chili Garlic Oil, Tomatoes
Mozzarella, Oregano, Basil Pesto

Pizza Quattro Stagioni **70**
Artichoke, Beef Pepperoni
Black Olives, Mushrooms, Basil

Pizza Bufalina **75**
Tomatoes, Fresh Buffalo Mozzarella
Basil, Oregano

Pizza "Diavola" **80**
Red Bell Pepper, Chili, Beef Chorizo
Anchovies, Tomatoes Sauce, Olive Oil

Pizza Pepperoni **80**
Tomatoes, Mozzarella
Beef Pepperoni

PESCE

Salmone alla Piastra **145**
Grilled Atlantic Salmon
Steam Vegetables, Herbs Vinaigrette

Branzino Spadellato **160**
Pan- Seared Seabass, Apple, Cucumber
Capers, Fresh Tomatoes, Lime

Merluzzo Nero al Cartoccio **160**
Black Cod Baked in a Parchment Paper Served with Tomatoes Garlic, Red Pepper
Capers and Olives

Hilali alla Griglia **135**
Grilled Local Hilali
Seasonal Vegetables, Lemon Herb Emulsion

Gamberi & Calamari **145**
Grilled Tiger Shrimps & Calamari
Garden Salad, Lemon Vinaigrette

CARNE

Costoletta di Vitello alla Milanese **160**
Jumbo Veal Chop "Milanese"
Potatoes, Tomatoes Salsa, Rocket, Parmesan

Costolette D' Agnello **165**
Herbs Encrusted Gras Fed Lamb Chop
Potatoes Gratin, Baby Vegetables, Mint Jus

Filetto di Manzo Rossini 195
Beef Tenderloin "Rossini" Style, Pan Seared Foie Gras, Black Truffle
Barolo Red Wine Sauce

Bistecca di Manzo Stagionata **190**
300g Fire Grilled, 21 Days Dry Aged
Gras Fed Beef Strip Loin, Shaved Parmesan
Oven Dry Tomatoes, Arugola, Rosemary Potatoes

Petto di Pollo Ripieno **130**
Grilled Corn Fed Chicken Breast
Stuffed with Sun-Dry Tomatoes
Creamy Mushrooms Sauce, Roasted Potatoes

CONTORNI

Grilled Vegetables	29	Grilled Polenta	25
Steamed Vegetables	29	Creamy Polenta	25
Roasted Potatoes	25	Garden Salad	29
Garlic Baby Spinach	29	French Fries	25

"As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat."
"Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness."