



ANTIPASTI

CAPRESE TROLLEY (V) 90

"Ultra Soft Big Buffalo Mozzarella" from Campania, Choose from a Selection of Italian Organic Tomatoes, Six Different Fragrances of Extra Virgin Olive Oil, Modena Aged Balsamic Vinegar, and Aromatic Herbs

ANTIPASTO MISTO ALL'ITALIANA 145 (For 1 or 2)

Selection of Italian Cold Cuts, 24-Month Aged Parmesan, Stuffed Olives, Sun-dried Tomatoes, Caper Berries, Eggplant Roll and Rosemary Focaccia

BURRATA (V) 100 F

Ultra Soft Buffalo Mozzarella, Organic Tomatoes, Fresh Basil, Smoked Eggplant

CARPACCIO DI MANZO 110 F

Prime Angus Beef Carpaccio, Mushroom Pecorino, Lemon Dressing, Arugula

BRUSCHETTA (V) 75

Roasted Ciabatta Bread, Tomatoes, Bell Pepper and Parmesan

CAPESANTE RIPIENE 120

Pan-seared Scallops Stuffed with Fresh Burrata, Organic Tomatoes, Chives and Lemon Dressing Homemade

SCAMPI E CAPESANTE GRATINATI 120

Fresh Langoustine and Scallop au Gratin Parsley Tomatoes, Balsamic Sauce

FRANKINO 105

Grilled Wagyu Beef, Wild Mushrooms, Cheese Polenta

POLPETTA DI GRANCHIO 110

Jumbo Lump Crab Cake, Chipotle Tartar Sauce

INVOLTINI DI MELANZANE (V) 90

Warm Eggplant & Ricotta Rolls, Parmesan, Tomato Sauce

FRITTO MISTO 95 F

Deep Fried Shrimp, Calamari and Zucchini served With a Trio of Frankie's Sauces

VITELLO TONNATO DELLA TRADIZIONE 90 F

Traditional Thinly Sliced Veal, Seasonal Herbs and Mustard Seeds

PIZZE

(Classic, Napolitana or Gluten Free)

PIZZA MARGHERITA (V) 90 F

Fresh Mozzarella, Frankie's Own Tomato Sauce, Oregano

PIZZA BUFALINA (V) 95

Cherry Tomatoes, Basil, Fresh Buffalo Mozzarella

PIZZA TARTUFATA (V) 115 F

Fresh Black Truffle, Pumpkin, Mushroom, Chives, Mozzarella, Fontina

PIZZA AI PEPPERONI 110

Beef Pepperoni, Frankie's Own Tomato Sauce, Mozzarella

PIZZA ALLE QUATTRO STAGIONI 95

Beef Pepperoni, Artichoke Hearts, Mushrooms, Frankie's Own Tomato Sauce, Olives

PIZZA CARBONARA 105

Smoked Beef Bacon, Red Onion, Egg, Tomato, Fresh Buffalo Mozzarella

PIZZA MARE 115

Fresh Seafood, Mozzarella, Basil Pesto and Tomato

PIZZA CALZONE 110

Folded Pizza, Beef Ham, Artichoke, Mushroom

PIZZA VEGETARIANA (V) 95

Mix Fresh Vegetable, Mozzarella and Tomato

PIZZA DIAVOLA 105 F

Beef Chorizo, Anchovies, Bell Pepper, Mozzarella, Tomato and Chili

CRISPY PIZZA SICILIANA 95

Sauté Eggplant, Parmesan, Tomato Sauce, Buffalo Mozzarella, Anchovies

PIZZA TIROLESE 110

Beef Speck, Braised Red Endive, Mozzarella, Gorgonzola, Tomato Sauce

PIZZA VENEZIANA 115

Pink Prawns, Green Asparagus, White Onion, Mozzarella, Tomato Sauce and Basil

LE INSALATE E LE ZUPPE

INSALATA DELLA CASA 110 F

Frankie's Special Salad, Smoked Duck, Red Cabbage, Foie-Gras, Mushroom and Orange Dates Sauce

INSALATA MISTA CON ASPARAGI (N V) 105

Asparagus Salad, Avocado Pesto, Chickpeas and Hazelnut Pâté, Garlic Bruschetta

INSALATA DI GRANCHIO 105

King Crab Salad, Fennel, Bell Pepper Coulis, Orange Vinaigrette

FRANKIE'S CAESAR SALAD (V) 80

Prepared Frankie's Way!

Add Chicken 20

Add Shrimps 25

INSALATA DI MARE 125

Fresh Daily Seafood, Cherry Tomatoes, Vegetable Julienne, Fresh Lime Juice, Basil

INSALATA DI RUCOLA (N) (V) 95

Arugula Leaves, Gorgonzola, Walnuts, Figs Sun-Dried Tomatoes, Croutons

MINISTRONE DI VERDURE E SALSA AL PESTO (N) (V) 75 F

Vegetable Soup and Pesto Sauce

ZUPPA DI MARE (A) 95

Caciucco alla Livornese, Selection of Fresh Seafood, Garlic, Pepperoncino, Tomatoes

ZUPPA FRANTOIANA ALLA TOSCANA (V) 65

Cannellini Bean Soup, Tuscan Extra Virgin Olive Oil, Rosemary Bruschetta

FRANKIE'S SEAFOOD

BRANZINO SPADELLATO E FREGOLA IN ACQUAPAZZA 230 F

Pan-Seared Sea Bass, Basil Foam, Lime, Fregola, Tomato Water

CARTOCCIO SICILIANO 220

Oven-Baked Black Cod, Organic Tomatoes, Mediterranean Olives, Capers

GRIGLIATA MISTA DI MARE 255

Grilled Mediterranean Langoustine, Prawns, Calamari, Sea Bass, Mixed Green Salad

IMPEPATA DI COZZE (A) 170

Sauté Mussels, Tomatoes Stew, Garlic and Roasted Bread

FRANKIE'S MEAT

CARRE' DI AGNELLO E ROSA DI PATATE 235 F

Double Cooking Lamb Shank, Rose Potatoes, Roasted Pumpkin, Mint Sauce, Baby Leaks

FILETTO DI BLACK ANGUS AI PORCINI 220 F

Grilled Tenderloin, Mash Potatoes, Spinach Garlic and Porcini Mushroom Sauce

BISTECCA STAGIONATA DI MANZO (300G) 255 F

45 Days Air Aged Wagyu Beef Strip Loin on the Charcoal, Grill Sweet Potatoes, Beef Root Aged Balsamic Sauce

COSTOLETTA ALLA MILANESE 220 F

Breaded Jumbo Veal Chop, Rocket and Parmesan Salad

FILETTO DI MANZO ALLA ROSSINI (200G) (A) 275

Beef Tenderloin, Pan-Seared Foie Gras, Fresh Black Truffle, Barolo Red Wine

COSTATA AFFUMICATA ALLA FIORENTINA (400G) 275

Grilled In Pizza Oven Smoked Prime Rib Eye, Peppercorn Sauce, Cauliflower Gratin

GUANCETTA DI VITELLO 165

24-Hour Slow-Braised Veal Cheek, Parmesan and Truffle Potatoes

GALLETTO ALLE ERBE 155

Roasted Organic Baby Chicken, Fresh Herbs Sauce, Baby Leeks & Asparagus

OSSOBUCO ALLA MILANESE 195

Braised Veal Shank, Vegetable Gremolata, Saffron Risotto

I RISOTTI E LA PASTA

RISOTTO FUNGHI E TARTUFO (V) 120 F

Black Truffle, Wild Mushroom, Fresh Garlic Parsley, Parmesan

RISOTTO ALL'ASTICE (A) 180

Fresh Wild Blue Lobster, Organic Tomatoes

FRANKIE'S CLASSIC RAVIOLI ALL'ANATRA 105 F

Homemade Ravioli Filled with Duck Meat, Served with Thyme Sauce and Smoked Ricotta

PADELLATA AI FRUTTI DI MARE (A) 125 F

Homemade Egg Angel Hair Pasta with Mixed Seafood and Fresh Tomatoes

SPAGHETTI ALLA CARBONARA 90

Frankie's Signature Carbonara Sauce

FETTUCCINE ALFREDO DI LELIO (V) 90

Original Alfredo di Lelio's Famous Sauce Since 1914

SPAGHETTI ALLA CHITARRA 95

Homemade Spaghetti, Hand-cut Wagyu Beef Bolognese

GNOCCHI QUATTRO FORMAGGI (V) 105

Homemade Potato Gnocchi, Four Cheese Sauce

LASAGNA AL FORNO 100

Frankie's Signature Oven-baked Lasagna

TAGLIOLINI ALL'ASTICE E ASPARAGI (A) 155

Fresh Wild Blue Lobster, Organic Tomatoes, Garlic, Asparagus

RAVIOLI DI RICOTTA E SPINACI (V) 100

Homemade Spinach & Ricotta Ravioli, Butter & Sage Sauce, Shaved Parmesan

LINGUINE ALLE VONGOLE (A) 120

Fresh Clams, Garlic, Parsley, Bell Pepper

TAGLIATELLE AGLI SCAMPI (A) 170

Fresh Langoustine, Prawns, Chili, Organic, Tomatoes, Garlic

TROFIE GENOVESI (A) (N) 120

Homemade Genovese Trofie Pasta, Clams, Shrimp, Green Beans, Basil Pesto, Potato

TAJARIN AL TARTUFO 125

Tagliolini and Seasonal Fresh Truffle

CONTORNI (V) 35

Poached Asparagus

Sauté Mushrooms

Garlic Spinach

Grilled Vegetables

Steamed Vegetables

Mixed Salad

Green Salad

Oven-Roasted Potatoes

FRANKIE'S CHEF'S TABLE!

1.5 METRI CICCHETTI

1.5 METER OF SMALL ITALIAN STARTER'S TO SHARE

BURRATA SCOMPOSTA

HOME MADE MOZZARELLA TAGLIOLINI, BURRATA STUFFING, POACHED PRAWNS, TOMATOE'S AND BASIL

PAPPARDELLE CACIO E PEPE

FRESH PAPPARDELLE IN THE MONTE VERONESE WHEEL, MUSHROOM CREAM AND BLACK PEPPER

PROSCIUTTO CALDO DI VITELLO

12 HOURS BRAISED VEAL SHANK, ROSEMARY SAUCE FRIED PUMPKIN AND PURPLE MASH POTATOES

MERINGA SUL TAVOLO

ITALIAN MERENGUE & ICE CREAM

SET MENU @ 310 AED

ADD WINE PAIRING @ 125 AED

"24 HOUR PRIOR RESERVATIONS REQUIRED"