

MS

FRANKIE

SUMMER \ 23

SHAREBOARDS(MIN OF TWO)

Served w/ house bread

Mixed Board - a selection of cured meats, Italian & local cheeses, olives, grilled and pickled veg. 19pp

Sicilian Street Food Board (Veg) - a selection vegetarian fritti, Italian & local cheeses, olives, grilled and pickled veg. 17pp

STARTERS

Insalata di Mare - Fremantle octopus, prawns, calamari, clams, mussels, carrot, celery, parsley, EVO, lemon \$32

Panzanella - Char grilled cos lettuce, tomatoes, olives, buffalo mozzarella, croutons, EVO, vinegar \$25

Fritto Misto - crunchy fried school prawns & calamari w/ aioli \$24

Potato Croquette - w/ parmesan, mozzarella, mint (3) \$15

Arancini Burro - w/ ham, mozzarella & butter (3) \$18

Burrata - w/ salsa verde, tomatoes, basil and croutons \$28

Marinated Olives served w/ house bread \$12

House Bread(6 pieces) w/ EV olive oil & sea salt \$6

SIDES

Parmesan & Truffle Friesw/ aioli \$14

Roasted Potatoes w/ rosemary \$14

MixedSalad - Mixed lettuce, cucumber, onion, EVO &vinegar \$16

PASTA

Linguine Spanner Crab - a hint of cream and napoli, topped w/ spring onion \$42

Spaghetti Vongole - clams, aglio (garlic), olio (oil), parsley & chili w/mullet roe bottarga & lemon zest \$36

Spaghetti Marinara Bianco - Mixed seafood, white wine, garlic, parsley & chilli \$39

Spaghetti Puttanesca - napoli, black olives, capers, chilli & anchovies topped w/ parmigiano (vegan available) \$30

Gnocchi Beef Ragu- topped w/ parmigiano \$34

Fettuccine Beef Bolognese topped w/ parmigiano \$32

Rigatoni allaNorma napoli base. fried eggplant, topped w/ ricotta salata (vegan available) \$29

Gnocchi Ricotta- napoli base topped w/ stracciatella, basil & parmigiano \$34

Tortelloni Quattro Formaggi - filled with ricotta, gorgonzola, auricchio, provolone w/ a roasted capsicum purée topped w/ basil & parmigiano \$34

Spaghetti Tre Pomodori- napoli with a tomato medley topped w/ parmigiano (vegan available) \$26

Gluten free short pasta + \$5 or house made gluten free Gnocchi \$7

SECONDI

Mixed Grilled Fish- \$38

Grilled swordfish, prawns & calamari w/ salad

Pork Chop alla Milanese- \$32

crumbed pork cutlet served w/ roast potatoes

PIZZA \ Rossa:

Anchovy Pizzetta- \$28
Fresh tomato, basil, garlic & anchovies

Margherita - \$24
Tomato, fior di latte, basil, EVO (vegan available)

Diavola - \$29
Tomato, mozzarella, spicy salami & nduja

Capricciosa - \$28
Tomato, mozzarella, artichokes, ham, mushroom, olives

Prosciutto Crudo-\$33
Tomato, mozzarella, rocket, prosciutto crudo, parmigiano

Vegetariana - \$26
Tomato, mozzarella, eggplant, zucchini, capsicum, artichoke, mushroom (vegan available)

Sicilian Norma- \$26
Tomato, mozzarella, fried eggplant & ricotta salata

The Calabrese-\$32
Tomato, mozzarella, nduja, salsiccia & finocchiona(salami)

PIZZA \ Bianca:

Morta-Bella -\$36
Mozzarella, mortadella, burrata & pistacchio paste

Truffle & Baked Ricotta - \$32
Mozzarella, truffle paste, ricotta, walnuts, honey

Prawn - \$36
Mozzarella, zucchini, prawns & mint

The above pizzas can be enriched with the following:

Buffalo mozzarella + \$8

Vegan cheese + \$5

GF Bases + \$5

All our pizza bases are - dairy free and vegetarian

* No alterations, thank you for understanding

Please notify your waiter of any allergens. While Ms Frankie will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

No split bills or alterations during peak periods - Public holiday surcharge applies - All eftpos transactions have a 1.5% surcharge - 3\$ cakeage is applied per cover to external cakes

Scan for our drinks menu:



INSPIRATION

FEED ME CLASSIC -

Two course, sharing style menu 62pp + 10pp for a seafood pasta upgrade

To Start Antipasto Mixed Boards -
a selection of cured meats, Italian cheeses, grilled and pickled vegetables + arancini of the day
All Served with house made bread.

Followed by Chefs selection of pastas -a meat & vegetarian pasta
This course is served with a side of salad for two people (+ fries for 3+ people).

You can + 8pp to add a Dolci course - a mix of house desserts to finish off.

FEED ME PIZZA & PASTA -

A Two course sharing style menu. 62pp + 10pp for a seafood pasta or pizza upgrade

To start Chef Selection of our summer classic Pizza's

Followed by Chef's selection of pastas.

Meat pasta +

vegetarian pasta/s (two for +8)

This course is served with sides of salad and fries.

You can + 8pp to add a Dolci course, a mix of house desserts to finish off.