

## Let us surprise you!

Not sure what to choose and in no mood to flip through the menu?  
Just leave it to the chefs  
and let Chef Giampaolo and Chef Nirosh surprise you tonight!


Tell us what you're allergic to and what you feel like  
and let us take care of dinner for you!

**Four Course Menu**

**AED 300**

**Six Course Menu**

**AED 500**

 Chef's special. **(V)** Vegetarian. **(N)** Contains nuts. **(S)** Shellfish. **(A)** Alcohol  
All above prices are quoted in Dirham and include 10% service charge and 10% Municipality fees  
For guests accompanying diners a minimum cover charge of AED 55 is applied

# Welcome To Frankie's Italian Bar and Grill

We want to take this opportunity to say **grazie** for choosing Frankie's Italian Bar and Grill.

We are proud to say that we only use fresh Italian products, certified with the IGP or DOP logo to ensure that unique taste of Italy.

All our dishes are produced with fresh ingredients and are subject to market availability



DOP




IGP

**"Buon appetito!"**

## Frankie's Favorite Antipasti


<b>Involtini di melanzane e ricotta servito con scaglie di parmigiano e pomodori (V)</b> Warm aubergine stuffed with ricotta cheese, shaved parmesan and fresh tomatoes	<b>65</b>
<b>Burrata I.G.P. da Andria, pomodori heirloom, olio al basilco (V)</b> Burrata cheese with heirloom tomatoes, basil oil	<b>82</b>
<b>Fritto misto di gamberi, calamari e zucchine (S)</b> Deep fried shrimps, calamari and zucchini served with a trio of Frankie's sauces	<b>88</b>
<b>Tartare di manzo, crema di melanzane, uovo di quaglia, tartufo nero e salsa al miele 🍷</b> Beef tartar, eggplant cream, quail egg, black truffle and honet emulsion.	<b>95</b>
<b>Polpo del Mediterraneo, crema di burrata, pomodorini, olive e salsa arrabbiata 🍷</b> Slow cooked Mediterranean octopus, burrata cream, cherry tomatoes, olives, arrabbiata sauce	<b>110</b>
<b>Carpaccio di manzo alla rossini</b> Marinated carpaccio of beef with wild baby rocket and parmesan shavings	<b>90</b>
<b>Vitello tonnato della tradizione, erbe aromatiche fresche, senape in grani</b> Traditional thinly sliced veal, fresh seasonal herbs and mustards seeds	<b>70</b>
<b>Tartar di tonno, crema di dolce sardo, puntarelle e alici</b> Tuna tartar, "dolce sardo" cream, wild chicory and anchovies	<b>80</b>
<b>Capasante rosolate, crema di zucca, radicchio saltato, amaretti sbriciolati</b> Roasted scallops with pumpkin cream, amaretti crumble and sautéed red endives	<b>90</b>
<b>Foie Gras scottato, crema di carote, lamponi disidratati, scalogno 🍷</b> Pan fried foie gras, carrot cream, semi dried raspberries, shallot	<b>99</b>

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## Le Insalate...

<b>Insalata mista di stagione (V)</b> Mixed seasonal leaf salad with our balsamic house dressing			54
<b>Insalata Cesare a scelta: gamberi, pollo o normale</b> Classic Caesar salad available with: shrimps (S), chicken or plain (V)	66	62	52
<b>Insalata della casa con uovo al vapore, olive nere, crudite' di verdure e petto d'anatra affumicato</b> Frankie's special salad, buffalo mozzarella, smoked duck and a warm poached egg			66

## Le zuppe...

<b>Zuppa di funghi misti, tartufo nero e porcini (V)</b>  Mushroom soup, black truffle and porcini			80
<b>Crema di castagne, uovo morbido e riduzione di porto (V)</b> Chestnut cream, poached egg and porto wine reduction			70
<b>Minestrone di verdure e salsa al pesto (V)</b> Vegetable soup and pesto sauce			65

## I risotti e fregole...

<b>Fregola al ragu di agnello, crema di carciofi e funghi misti</b>  Fregola with lamb ragu, artichock cream and mix wild mushroom			95
<b>Risotto ai funghi porcini profumato al tartufo (V)</b> Porcini mushroom risotto, truffle flavoured			95
<b>Risotto di ricotta e limone con scampi scottati (S)</b>  Ricotta and lemon risotto with seared langoustine			105
<b>Fregola ai frutti di mare</b> Sea food fregola			125





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## Frankie's Pasta...

<b>Linguine di Gragnano, calamari spillo, crema di broccoli, colatura di alici</b> 🍷	<b>105</b>
Gragnano linguine, baby squids, broccoli cream, anchovies oil (S)	
<b>Paccheri di Gragnano, pomodoro, basilico e astice</b> (S)	<b>135</b>
Gragnano paccheri, tomato, basil and lobster	
<b>Frankie's classic ravioli all'anatra</b>	<b>88</b>
Homemade ravioli filled with duck meat, served with tyme sauce and smoked ricotta	
<b>Culurgiones di patate e pecorino, cozze e crema di fagioli</b> 🍷	<b>99</b>
Home made potato and pecorino "culurgiones" mussels and beans cream	
<b>Ravioli al mascarpone e tartufo nero, crema di zucchine, gambero rosso marinato</b> (S) 🍷	<b>110</b>
Homemade mascarpone and black truffle ravioli, zucchini cream, marinated raw prawns	
<b>Spaghetti di Gragnano, vongole, bottarga, menta e lime</b> (S, A)	<b>125</b>
Gragnano spaghetti, vongole, bottarga, mint and lime	
<b>Padellata ai frutti di mare</b> (S, A)	<b>135</b>
Homemade egg tagliolini with mixed seafood and fresh tomatoes	
<b>Ravioli ripieni di pollo, fonduta di taleggio, funghi di bosco</b>	<b>85</b>
Homemade chicken ravioli, taleggio fondue, mixed wild mushrooms	
<b>Frankie's lasagna al forno</b>	<b>90</b>
Frankie's traditional oven baked beef lasagna	
<b>Tagliatelle al ragu di agnello e spuma di pecorino sardo</b>	<b>95</b>
Lamb ragu homemade tagliatelle and Pecorino foam	

## Frankie's Fish and Seafood

<b>Ragout di mare, crema di polenta, funghi selvatici, salsa agli agrumi</b> (S) 	175
Mixed fish and seafood ragout, polenta cream, mixed wild mushroom, citrus jus	
<b>Filetto di salmone, barbabietola, yogurt, salicornia e nocciole</b> (N)	140
Grilled salmon fillet, beetroot, yoghurt, sunfire, hazelnut	
<b>Gamberoni scottati, crema di cannellini, broccoletti e pancetta di vitello</b> (S)	145
Seared king prawns, cannellini cream, sautéed turnip tops and crunchy veal bacon	
<b>Filetto di branzino con fregola in guazzetto allo zafferano</b> 	180
Seared sea bass with fregola and shellfish and saffron stew	
<b>Gran crudo di mare: tartare di tonno, carpaccio di branzino, gambero, scamponi e capesante</b> (S)	190
Italian raw fish selection: tuna tartar, wild seabass carpaccio, langoustines, red prawns and scallop	

## Frankie's Meat

<b>Variazione di galletto con patate al forno</b> Slow cooked breast and fried chicken leg, roasted potatoes	125
<b>Carre' d'agnello, crema di piselli, melanzane marinate, croccante al pepe nero (N)</b>  Seared lamb cutlets, green peas crem, marinated eggplant, black pepper crumble	165
<b>Tagliata di manzo marinata al pepe nero, ragout di funghi stagionati, rucola selvatica</b> Prime Angus striploin in black pepper, mixed wild mushrooms and wild rocket leaves	165
<b>Costoletta di vitello alla Milanese con rucola, pomodorini e patate</b> The classic veal chop "Milanese" with rocket, cherry tomatoes and crispy potatoes	180
<b>Filetto di Black Angus ai porcini *</b> Grilled Black Angus fillet, mashed potato, garlic, spinach and porcini mushroom sauce	205
<b>Filetto di manzo alla Rossini (A) *</b> Fillet of Black Angus, served with potato puree, spinach, pan fried foie gras and a truffle sauce	245

## Side dishes

French fries	35
Sautéed broccoli	35
Sautéed spinach	35
Roast baby potatoes	35
Cherry tomato and red onion salad	35





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## Pizze

<b>Pizza margherita (V)</b> Tomato sauce, mozzarella cheese with basil leaves	60
<b>Pizza quattro stagioni</b> Tomato sauce, mozzarella, mushrooms, artichokes, beef pepperoni and olives	70
<b>Pizza vegetariana (V)</b> Tomato sauce, mozzarella, eggplant, mushroom, zucchini, capsicum and basil	70
<b>Pizza con mozzarella, rucola, bresaola ed olio al tartufo</b> Pizza with mozzarella, bresaola, cherry tomato, rocket and truffle oil	85
<b>Pizza diavola</b> Tomato sauce, mozzarella, beef pepperoni, bell pepper, onion, garlic and green chilli	80
<b>Pizza quattro formaggi (V)</b> Mozzarella, gorgonzola, taleggio and fontina	85
<b>Pizza bufalina (V)</b> Tomato sauce, fresh tomatoes, buffalo mozzarella and basil	88
<b>Calzone farcito di mozzarella di bufala, pomodoro fresco e rucola (V)</b> Calzone stuffed with buffalo mozzarella, rocket and fresh tomato	82
<b>Pizza della casa con bufala, porcini, anatra affumicata, rucola ed olio al tartufo</b> 🍷 Frankie's pizza with buffalo mozzarella, smoked duck, porcini mushrooms, rocket and white truffle oil	90
<b>Pizza con burrata, alici e pomodorini confit</b> 🍷 Burrata, cantabrico anchovies, marinated cherry tomatoes	90



## Frankie's Dessert

<b>Frankie's Tiramisu</b> (N)	50
Our version of classic Italian tiramisu	
<b>Panna, fragola e cioccolato soffiato</b> 	45
Strawberry and cream delight, bubble chocolate	
<b>Pannacotta al caffè', gelato al cocco</b> (N)	45
Coffee pannacotta, coconut ice cream	
<b>Torta al limone, meringa all'italiana, gelato al cioccolato</b> (N)	45
Lemon tart, italian meringue, chocolate ice cream	
<b>Semifreddo al caffè' ricoperto di nocciole, mousse al cioccolato, crema al latte</b> (N)	50
Coffee parfait in a hazelnut crunch, chocolate mousse and milk cream	
<b>Millefoglie croccante, chantilly, sorbetto al lampone</b>	45
Puff pastry millefeuille, chantilly and wild raspberry sorbet	
<b>Soufflè caldo al cioccolato con sala alla vaniglia e gelato alla nocciola</b> (N) 	55
Warm bitter chocolate soufflé, crème Anglaise and hazelnut ice cream Cooking time required 10-12 minutes	
<b>Zabaione</b>	80
Classic Italian zabaione	
<b>Selezione di formaggi D.O.P</b>	75
Artisan cheese selection, homemade chutney and crackers	

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