

HOW TO USE THIS MENU:

THIS MENU IS DESIGNED TO MAKE IT EASY FOR YOU TO ORDER A GREAT MEAL FOR GROUPS OF 10 OR MORE. ORDER FROM THIS MENU THE SAME WAY YOU WOULD IF YOU WERE EATING AT ONE OF OUR SPUNTINI. YOU MAY WANT TO ORDER A FEW COURSES OR JUST GET SOME LIGHT SNACKS. IF YOU WANT A FULL MEAL FOR 10 PEOPLE, FOR EXAMPLE, YOU MAY WANT TO SELECT SOME ANTIPASTI, SOME GREENS, CAVATELLI, MEATBALLS, AND A COUPLE OF DESSERTS. THIS WOULD BE PLENTY OF FOOD FOR 10 PEOPLE TO HAVE A NICE 4-COURSE MEAL. YOU JUST SCALE IT UP FOR LARGER GROUPS.



-BRUNCH ITEMS-

-for 10 people-

SEASONAL VEGETABLE FRITTATA	
PROSCIUTTO & PECORINO ROMANO FRITTATA	100
SAUSAGE & BROCCOLI RABE FRITTATA	100
HOMEMADE GRANOLA WITH FRUIT AND YOGURT	70
FRENCH TOAST WITH MAPLE SYRUP	90
STEEL CUT OATS AND MAPLE SYRUP	55
SEASONAL FRUIT	80

-BREAKFAST PASTRIES-

-for 10 people-

CROISSANT OR PAIN AU CHOCOLAT	30
CAMPING RAISIN ROLL	30
OLIVE OIL OR STOUT CAKE	35
PRETZEL WITH SALT	30
PRETZEL KNOT WITH BUTTER AND GREY SALT	35
BANANA SPELT CAKE	35
PASTRY ASSORTMENT	55



FRANKIES SPUNTINO IS A UNIQUE ITALIAN RESTAURANT CREATED BY RENOWNED CHEFS FRANK FALCINELLI AND FRANK CASTRONOVO. WITH A FRESH APPROACH TO THE LIGHTER SIDE OF ITALIAN COOKING, OUR HOME-STYLE CATERING MENU CAN ACCOMMODATE A RANGE OF GATHERINGS, INCLUDING BREAKFAST AT THE OFFICE, LUNCH ON LOCATION, OR A FAMILY DINNER AT HOME. IT IS ALSO EASY ON THE PORTAFOGLIO (WALLET)...

'Have your next affair with Frank'



718-403-0033 x 13

EVENTS@FRANKIESSPUNTINO.COM

MENU AVAILABLE FOR PICK-UP OR DELIVERY IN BROOKLYN AND DOWNTOWN MANHATTAN, WITH 24 HOURS NOTICE. \$150 MINIMUM ORDER REQUIRED FOR DELIVERY. \$25 LOCAL DELIVERY CHARGE.

457 Court Street, Brooklyn, NY 11231

www.frankiesspuntino.com

ANTIPASTI SELECTION -for 5 people- \$85

*Parma Prosciutto, Sweet & Hot Soppresata, Aged Provolone,
Pecorino Romano, Roasted Vegetables & Marinated Olives*

Handcrafted Soups

-for 10 (3 quarts)- \$50

Lentil with Smoked Bacon
Escarole & Cannellini Bean
Seasonal Selection

Marinated Olives
\$15 per quart

CURED MEAT PLATTERS -for 10 people-

Parma Prosciutto	\$95
Spicy or Sweet Soppresata	\$70
Faicco's Spicy Capicola	\$75
Speck (smoked ham)	\$80
Cacciatorini	\$70
Bresaola	\$85
Cured Meat Tasting	\$110

FORMAGGIO

-selection of up to 5 for 10 people- \$65

Il Re Del Pecorino	Sheep	Firenze, Aged, Crumbly and Sharp
Montasio	Cow	Aged 1 Year, Buttery Texture
Pepato	Sheep	Mild, Aged with Peppercorn Rind
Amalattea	Goat	Sardegna, Semi Firm, Aged 90 days
Castelrosso	Cow	Piemonte, Very Rare, Tangy, Gentle Saltiness
Taleggio	Cow	Pavia, Soft Pungent Flavor and Buttery Texture
Moliterno	Sheep	Semi Soft, Aged 120 days
Gorgonzola	Cow	Soft, Robust and Spicy

FRANKIES SANDWICH PLATTERS

-selection of up to 5 for 10 people- \$90

Faicco's Soppresata & Provolone	Mozzarella, Tomato & Red Peppers
Faicco's Sausage & Broccoli Rabe	Prosciutto & Pecorino
Bacon, Lettuce & Tomato	Roasted Vegetables
Roasted Pork Loin, Fennel & Dijon	Moliterno, Arugula & Dijon

All prices subject to change.

SALAD -for 10 people-

Frankies' Greens with Cippoline Onion Cider Vinaigrette	\$85
Escarole with Sliced Red Onion, Walnuts & Pecorino	\$80
Romaine Hearts with Caesar Dressing	\$75
Buffalo Mozzarella & Arugula	\$130
Roasted Vegetable Salad	\$80
Arugula & Pecorino Romano with Merlot Wine Vinaigrette	\$75
Roasted Beet & Avocado with Balsamic Vinegar	\$85
Shaved Brussel Sprouts with Lemon & Castelrosso	\$90
Red Cabbage with Walnuts, Parsley, Balsamic Vinegar & Walnut Oil	\$75
Fennel, Celery Root & Parsley with Sliced Red Onion, Lemon & Pecorino	\$85

HOT SPECIALS -10 portions per order-

HOUSE-MADE GNOCCHI MARINARA
AND FRESH RICOTTA \$130

HOUSE-MADE CAVATELLI WITH FAICCO'S HOT
SAUSAGE AND BROWNED SAGE BUTTER \$150

SWEET SAUSAGE, ROASTED RED PEPPERS
AND ONIONS OVER PINE NUT POLENTA \$140

PORK BRACIOLA MARINARA \$160

MEATBALLS WITH PINE NUTS AND RAISINS \$70

SLOW-ROASTED RIBEYE WITH ARUGULA, RED
ONION AND PECORINO ROMANO \$190

EGGPLANT MARINARA AND MOZZARELLA \$90

VEGETABLE ANTIPASTI

-selection of 5 for 10 people- \$60

Broccoli Rabe
String Beans & Preserved Garlic
Cauliflower
Roasted Carrots
Cremeni Mushrooms

Hot Pine Nut Polenta
-for 10 people-\$15

DESSERTS -for 10 people-

Ricotta Cheese Cake \$60
Chocolate Tart \$60
Tiramisu \$70
Red Wine Prunes & Mascarpone \$70
Chocolate Chip Cookies \$30
Seasonal Fruit \$70

BEVERAGES

Smart Water (1L)	5
Lurisia Sparkling Water (1L)	5
Coke, Diet Coke, Sprite, Ginger Ale (8oz)	3
Orange Juice, Lemonade, Ice Tea/Coffee	4
Stumptown Press Coffee (20 cups)	40