



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!”

Maurizio Bosetti
Executive Chef

Alessio Ruffoni
General Manager

(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

Frankie's Special Nights

**2 Course Meal including soft drinks for 105 Dhs;
including ½ bottle of house wine or 3 beers for 175 Dhs
Minimum 2 people dining**

Saturday: Italian Night

Trio of: Lasagne al forno, Tagliatelle Bolognese and Duck Ravioli

Chicken "Milanese" style with rocket salad and French fries

Sunday: Pasta Night

A trio of: Caprese with a mix of classic bruschetta, mushroom and cheese,
arancini with tomato sauce, to share

Mix and match your pasta with the sauce you prefer

Spaghetti, Penne, Tagliatelle, Maccheroncini, Fusilli, Lasagne, Ravioli

with:

Tomato & Basil, Bolognese, Carbonara, Arrabbiata, Siciliana (eggplant,
tomato & basil), A.O.P, Alfredo, Creamy sauce with wild mushrooms, chicken
or vegetarian

Monday: Pizza Night

Trio di bruschetta: Pomodoro e basilico, funghi e formaggio, spinaci e
taleggio, fried calamari

Pizza with different toppings served on large wood plate

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**2 Course Meal including soft drinks for 195 Dhs;
including ½ bottle of house wine or 3 beers for 275 Dhs
Minimum 2 people dining**

Tuesday: Seafood Night

Seafood platter: Tempura shrimp, grilled sea scallops, smoked salmon and crab cake

Mixed grilled seafood platter: Jumbo prawns, sea scallops, calamari, salmon, sea bass and ½ Omani lobster with vegetables

Wednesday: Non Vegetarian Night

Sharing plate with beef carpaccio with Frankie's dressing, air-dried beef with rocket salad, Italian cheese selection and garlic focaccia.

Mixed grilled platter: veal, beef, lamb chop and chicken breast served with vegetables and roasted potatoes

Friday: Weekend Night

Homemade spaghetti with mixed seafood and fresh tomato served in a copper sauté pan

Sea bream fillet "cartoccio style" with carpet shell, black mussels, cherry tomatoes, baby potatoes, black olives and Mediterranean herbs

Menu di degustazione di mare
Frankie's seafood degustation Menu
Minimum 2 people dining

**Polpettina di granceola su lenticchie di Castelluccio IGP salsa alla
panna acida (S)**

Crab cake served with Castelluccio IGP lentils, baby vegetables, rocket salad and sour cream accompanied by a glass of Prosecco Valdo Selezione Oro

**Padellata di spaghetti ai frutti di mare, aglio, peperoncino e
pomodoro fresco (A, S)**

Homemade spaghetti with mixed seafood and fresh tomato served in a copper sauté pan accompanied by a glass of Verdicchio Castelli di Jesi Moncaro

**Filetto di branzino arrotolato con asparagi, su letto di purea di
patate al rosmarino
funghi porcini e vellutata al profumo di mare**

Grilled rolled seabass fillet served with green asparagus, served over a bed of rosemary mashed potatoes, porcini mushrooms and seafood veloutée accompanied by a glass of Chardonnay Vintners Reserve, Kendall Jackson

Frankies Tiramisu trio

Classic, amaretti & morello cherry tiramisu accompanied by a glass of Moscato Araldica

300 Dirham per person without wine selection
460 Dirham per person inclusive of wine

Menu di degustazione di terra
Frankie's meat degustation Menu
Minimum 2 people dining

Carpaccio di manzo

Beef carpaccio with Frankie's dressing
accompanied by a glass of
Gavi di Gavi Batasiolo

**Ravioli verdi di polpa d'anatra, salsa leggera al timo e ricotta
affumicata**

Homemade ravioli filled with duck meat, served with thyme sauce &
smoked ricotta accompanied by a glass of
Pinot Noir Old winery, Tyrrels

**Filetto di Black Angus con purea di patate, spinacetti all'aglio
scaloppina di foie gras e salsa al vino rosso**

Grilled Black Angus fillet served with mashed potatoes, garlic
spinach, seared foie gras in red wine sauce
accompanied by a glass of
Le Volte IGT 2006 Tenute Dell'Ornellaia

Frankies Tiramisu trio

Classic, amaretti & morello cherry tiramisu
accompanied by a glass of
Moscato Araldica

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460 Dirham per person inclusive of wine

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Starters

Focaccina all'aglio (V) Garlic bread	45
Trio di bruschetta: pomodoro e basilico, funghi e formaggio, spinaci e Taleggio (V) Trio of bruschetta: tomato and basil, mushroom and cheese, spinach and Taleggio cheese	55
Arancini di riso misti ripieni : Bolognese, Bufala, pomodoro e basilico Selection of stuffed rice Arancini style, Bolognese, Bufala cheese, tomato and basil	65
La frittura mista (S) Selection of fried seafood served with Frankie's trio sauces	79
Breasaola della Valtellina IGP con mousse allo zenzero e pecorino Romano DOP Valtellina Air-dried beef IGP with rocket salad, ginger mousse and pecorino Romano DOP cheese	80
Cozze alla Tarantina (S) Mussels served with garlic, chilli and fresh tomato sauce	82
Salmone Scozzese affumicato servito con pain brioche e finocchietto Smoked Scottish salmon served with pain brioche and dill mousse	84
Carpaccio di manzo Beef carpaccio with wild rocket, parmesan and Frankie's house dressing	86
Mozzarella di Bufala Campana DOP con pesto ed olio extra vergine affiorato (V) Tomato and Buffalo mozzarella DOP with basil pesto sauce & extra virgin olive oil	87
Polpettina di granceola su lenticchie di Castelluccio IGP salsa alla panna acida (S) Crab cake served with Castelluccio IGP lentils, baby vegetables, rocket salad and sour cream	94
Capesante gratinate su insalatina di spinacetti con fagiolini bianchi e verdure gocce d'olio al tartufo bianco (S) Seared sea scallops over white beans and baby spinach salad, white truffle oil drops	96
Fegato d'oca con mela Granny Smith, riduzione d'aceto al lampone e pain brioche Seared duck foie gras with caramelized apple , raspberry vinegar dressing, warm pain brioche	98
Astice su couscous di vegetali con aceto Balsamico Tradizionale di Modena DOP (S) Canadian lobster served with vegetarian couscous & traditional balsamic vinegar of Modena DOP	145

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Salads

Insalata mista di lattughette di campo (V)	54
Mixed baby lettuce, cherry tomatoes and endives tossed with our balsamic house dressing	
Insalata di rucola all'aceto balsamico, pomodori, scaglie di parmigiano (V)	56
Rocket salad, balsamic dressing, tomato, parmesan cheese	
Insalata Cesare a scelta: con gamberi, pollo o normale	66
Frankie's Classic Caesar Salad available with: shrimps, chicken or plain	62
	52
Insalata verde con noci arrostate, gorgonzola, arance ed indivia (V,N)	60
Green salad with roasted walnuts, gorgonzola, orange and endives	
Insalata della casa con uovo al vapore, bufala e petto d'anatra affumicato	65
Frankie's special salad with poached egg, buffalo mozzarella and smoked duck	

Soups

Minestra di verdure di stagione (V)	50
Vegetable soup	
Crema di pomodoro fredda con insalata di polipo	68
Cold tomato soup Gazpacho style served with octopus salad	
Zuppetta di mare alla Mediterranea (A, S)	84
Traditional Mediterranean seafood soup with basil & garlic croutons	

Risotto

Risotto ai funghi (V)	90
Risotto with wild mushrooms	
Risotto alla zucca con mascarpone e scaloppina di fegato d'oca	98
Pumpkin risotto with mascarpone cheese and seared foie gras escalope without foie gras (V)	88
Risotto ai frutti di mare (S)	130
Risotto with seafood in a light garlic tomato sauce	

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Pasta

Penne all'arrabbiata con pomodoro fresco (V) Penne tossed with garlic and spicy tomato sauce	67
Tagliatelle alla bolognese Tagliatelle with Frankie's Classic Bolognese sauce	69
Lasagne al forno Frankie's traditional beef lasagne	82
Tortelli ripieni di mozzarella di bufala e pomodoro con salsa al basilico tartufata (V) Homemade tortelli filled with semi dried tomatoes and buffalo mozzarella, served over a creamy basil sauce, with shaved Parmesan and white truffle oil	83
Pappardelle agli spinaci con ragout tagliato al coltello di spalla d'agnello e rosmarino Green pappardelle with diced slow cooked roasted lamb shank, rosemary and lamb jus	84
Gnocchetti di patate con fonduta al mascarpone, zucchini e crema al tartufo (V) Homemade potato gnocchi served in a creamy white truffle sauce with zucchini and mascarpone cheese	85
Spaghetti alle vongole con olio extra vergine d'oliva affiorato (A, S) Spaghetti, fresh clams, extra virgin olive oil	86
Ravioli verdi di polpa d'anatra, salsa leggera al timo e ricotta affumicata Homemade ravioli filled with duck meat, served with thyme sauce and smoked ricotta	88
Padellata di spaghetti ai frutti di mare, aglio, peperoncino e pomodoro fresco (A, S) Homemade spaghetti with mixed seafood and fresh tomato served in a copper sauté pan	135
Linguini al torchio fatti in casa con astice canadese, pomodoro fresco e basilico (A, S) Homemade linguini with Canadian lobster, fresh tomato and basil	145

Pizza

Pizza Margherita (V)	55
Tomato sauce, mozzarella cheese with basil leaves	
Pizza Quattro stagioni	69
Tomato sauce, mozzarella, mushrooms, artichokes, beef pepperoni and olives	
Pizza vegetariana (V)	74
Tomato sauce, eggplant, mushroom, zucchini, capsicum, mozzarella and basil	
Pizza con salamino piccante	82
Tomato sauce, mozzarella and spicy pepperoni	
Diavola	84
Tomato sauce, mozzarella, beef pepperoni, bell pepper, onion, garlic and green chilli	
Pizza con salmone affumicato Grana e rucola	86
Tomato sauce, mozzarella, Scottish smoked salmon, rocket and shaved parmesan	
Salsiccia con porcini	86
Tomato sauce, mozzarella, Italian sausage and porcini	
Pizza Bufalina (V)	88
Fresh tomatoes, buffalo mozzarella and basil	
Frutti di mare (S)	88
Tomato sauce, seafood, garlic oil and mozzarella	
Calzone Tricolore (V)	78
Filled with fresh tomato, rocket and mozzarella	
Pizza della casa con bufala, cantarelli, anatra affumicata, rucola ed olio al tartufo bianco	90
Frankie's pizza with Buffalo mozzarella, smoked duck, chanterelle mushrooms, rocket and white truffle oil	
Pizza con aragosta, pomodoro fresco, mozzarella di Bufala Campana DOP e basilico (S)	140
Tomato sauce, Omani lobster, fresh tomato and Buffalo mozzarella DOP with basil	

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Fish and Seafood

La darna di salmone con purea di patate, carotine glassate, finocchio brasato e sua salsa 140

Grilled salmon fillet served with mashed potato, baby carrots and fennel sauce

Filetto d'orata in cartoccio di "carta fata" con cozze e vongole, patate novelle ed olive (S) 145

Sea bream fillet cartoccio style with carpet shell, black mussels, cherry tomatoes, baby potatoes, black olives and Mediterranean herbs

Filetto di branzino arrotolato con asparagi, su letto di purea di patate al rosmarino funghi porcini e vellutata al profumo di mare 150

Grilled rolled sea bass fillet served with green asparagus, served over a bed of rosemary mashed potatoes, porcini mushrooms and seafood veloutée

Filetto di rana pescatrice in crosta di sesamo su letto di verdure all'olio, pomodorini ciliegia, olive Taggiasche e salsa al basilico 155

Roasted monkfish fillet with sesame crust served with baby vegetables, cherry tomato, olive Taggiasca and basil sauce

Gamberoni al forno con aglio e rosmarino, patate arrosto e salsa all'aglio (S) 170

Roasted jumbo prawns with rosemary and garlic, served with potatoes and Aioli Sauce

L'astice alla Thermidor alla maniera della casa (S) 320

Lobster Thermidor Frankie's style served on a bed of baby lettuce

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Meat

Pollo alla Diavola con peperoni saltati, patate al rosmarino e salsa ai funghi selvatici	125
Spicy roasted cornfed chicken Diavola style served with sautéed bell peppers, rosemary potatoes and wild mushroom sauce	
Costolette d'agnello in crosta di fregole di pane alla menta e basilico, patate arrosto e verdure saltate, salsa alla liquirizia	140
Lamb chops crumbed with a mint and basil bread crust, served with roasted potatoes, sautéed vegetables and liquorice sauce	
L'ossobuco di vitello alla Milanese servito su risotto allo zafferano al salto	145
Veal shank ossobuco Milanese style served over saffron risotto al salto	
La tagliata di manzo servita su letto di rucola, Parmigiano, pomodorini ed olio al tartufo	150
Beef striploin Tagliata style served with rocket, shaved Parmesan, cherry tomato and truffle oil	
La costoletta alla Milanese con patate a spicchio e spinaci all'aglio	175
Veal chop Milanese style served with potatoes wedges and light garlic spinach	
Filetto di Black Angus con purea di patate, spinacetti all'aglio, scaloppina di foie gras salsa al vino rosso (A)	185
Grilled Black Angus fillet served with mashed potatoes, garlic spinach, seared foie gras and red wine sauce	

Side dishes

Sautéed vegetables	30
Sautéed spinach	30
Sautéed mushrooms	30
Sautéed green peas and cream	30
Potato wedges	30

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Dessert

Frankies Tiramisu trio: classico, amaretti di saronno ed amarena	45
Classic, amaretti & morello cherry tiramisu	
Composizione di Creme Brulee: alla vaniglia di Tahiti con gelato al caffelatte, al the verde Matcha con lamponi ed alla lavanda con purea di fichi	45
Frankie's Creme Brulee' trio: Tahiti vanilla pods with caffelatte ice cream; Matcha green tea with raspberry; and lavender with figs compote	
Tartelletta al limone, tartar di fragole all'aceto Balsamico Tradizionale di Modena DOP	45
Lemon tart served with strawberry tartar and traditional balsamic vinegar of Modena DOP	
Pannacotta alla vaniglia con insalata di frutti rossi all' aceto balsamico bianco, aroma di cannella e croccante di meringa italiana	45
Vanilla Pannacotta served with red berry salad white balsamic dressing and Italian Merengue	
Semifreddo al mascarpone e cioccolato bianco con mango su salsa al frutto della passione	45
Mascarpone, white chocolate and mango mousse served with passion fruit coulis	
Tortino di mele caldo servito con gelato alla vaniglia e salsa ai frutti rossi	45
Warm apple tart served with vanilla ice cream and red berry coulis	
Piatto di frutta di stagione	50
Fruit plate selection	
Soufflé caldo al cioccolato fondente con gelato alla vaniglia (N)	50
Warm bitter chocolate soufflé with vanilla ice-cream and butterscotch sauce Cooking time required 10-12 minutes	
Pizza alla Nutella (N)	50
Pizza base served with Nutella chocolate	
Selezione di formaggi e marmellate fatte in casa	65
Cheese selection served with homemade marmalade and crackers	
Sgroppino al limone con prosecco e vodka (A)	65
Cocktail lemon sorbet with prosecco wine and vodka	