

| entree |

| starters |

SEASONAL SOUP 8

OYSTERS

market selection
6 for 18 / 12 for 34

SCALLOPS 16

brown butter foam / micro greens
celery root puree / cilantro oil

FRIED CALAMARI 13

honey aleppo aioli / pickled veg

SALMON TARTARE 12

basil aioli / avocado / chives

BLACK MUSSELS 14

chopped tomato / garlic
Vermouth

BABY BEETS 14

house made ricotta / orange crushed
pistachio

FRAICHE SALAD 13

grape fruit / orange / fennel
red onion / walnuts
manchego

MUSHROOM SALAD 14

mixed mushrooms / endive / frisee
citrus vinaigrette

FIRE ROASTED DATES 6

wrapped in bacon / romesco
stuffed with blue cheese

ARTICHOKE 9

wood oven roasted
balsamic / garlic / lime mayo

FRIED GREEN OLIVES 4

stuffed with sausage

BRANZINO PAPILOTE 27

fennel / bell peppers / olives
red onion / limoncello

MONKFISH 26

potato purée / spinach
white wine sauce

HALF ROASTED CHICKEN 23

ricotta gnocchi / confit cioppolini
haricot verts / salsa verde

BRAISED BRISKET 22

cheese fondue / fingerlings
tomato confit

PORK CHOP 34

sweet potato-apple puree
black kale / mix mushrooms
port wine sauce

STEAK FRITES 24

prime flat iron / herb butter
red wine jus

16OZ RIBEYE 34

truffle mash potatoes / asparagus
mixed mushrooms

BRAISED SHORT RIB 32

Saffron couscous / rapini
Salsa verde

TRUFFLE BURGER 16

boschetto truffle cheese
onion fondue
baby arugula salad / frites

| pasta |

HOUSE MADE AGNOLOTTI 21

wild mushroom / mascarpone truffle
butter

SHRIMP TAGLIATELLE 22

asparagus / shrimp
lemon cream sauce / basil

SEAFOOD SPAGHETTI 26

manila clams / little neck clams
mussels / salmon shrimp

LAMB PAPPARDELLE 21

lamb bolognese / rosemary parmesan

BLACK TRUFFLE RISOTTO 30

mushrooms / grana padana

| pizza |

MARGHERITA 10

ROASTED CORN 13

creme fraiche / ham / sage
smoked mozzarella

BALSAMIC ONION 12

Le Chevre goat cheese
herbs / confit chicken

PISTACHIO PESTO 13

Italian sausage / mozzarella
parmigiano reggiano

SALAMI 16

tomato sauce / fontina
roasted peppers / green olives

SPICY HAWAIIAN 14

roasted pineapple / cilantro
Italian ham / habanero

BROCCOLI RAAB 14

bacon / asiago
roasted garlic béchamel
oven dried tomato

| bubbly water |

In an effort to support the
environment, Fraiche offers filtered
house made sparkling water,
offered for \$5 per table with
unlimited refills

Executive Chef
JUNIOR PEREZ

20% Service Charge
Parties of 6 or More



FRAÎCHE