

| starters |

SEASONAL SOUP 8

OYSTERS

6 for 18 / 12 for 34

SCALLOPS 15

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

FRIED CALAMARI 13

honey aleppo aioli / pickled veg

SALMON TARTARE 6

basil aioli / avocado / chives

BLACK MUSSELS 7

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 12

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

| burgers |

Our beef and turkey burgers are ground in-house daily, using organic, free range beef and turkey.

TRUFFLE BURGER 10

boschetto truffle cheese
onion fondue

TURKEY BURGER 6

pesto aoli/ lettuce/ tomato
guyère/arugula/crispy shallots

AHI BURGER 10

wild caught, sushi grade ahi tuna
avocado, bacon, mixed greens
habanero sauce

VEGGIE BURGER 9

portabello mushroom/spinach aoli
red onion/ shaved parmesan

THE CLASSIC 8

SALMON BURGER 7

| pasta 10 |

CLASSIC LASAGNA

organic beef bolagnese
grated parmesan, bechamel

VEGETARIAN LASAGNA

braised raddichio, fondue cheese
herb salad

TAGLIATELLE

cream sauce, ham, parmesan

TAGLIATELLE AGLIO E OLIO

garlic, oregano, basil
fresh ground pepper

ORECCHIETTE

italian sausage
zucchini, **pesto**

SPAGHETTI NICOISE

lemon, olives, basil

SPAGHETTI POMMODORO

tomato sauce, basil, parmesan

PENNE ARRABIATTA

tomato, mussels, tarragon
roasted jalapeno

BLACK TAGLIATELLE

asparagus, tomato
herb salad

CHICKEN ALFREDO

parmesan, garlic, egg yolk
jidori chicken

VEGGIE RISOTTO

saffron, apples
zucchini, dill

NEW HOURS:

7 DAYS 11:30 to 10:00

BRUNCH:

**EVERY SAT & SUN
BOTTOMLESS MIMOSAS**

**ALL DRINKS 2-4-1:
DAILY 11:30AM TO 5PM**

**SUN. WINE DINNERS:
3 COURSES W/WINE: \$29**

**PRE-FIX LUNCH:
3 COURSES: \$15**

| entree |

BRANZINO PAPILOTE 16

fennel / bell peppers / olives
red onion / limoncello

MONKFISH 19

potato purée / spinach
white wine sauce

JIDORI CHICKEN 16

ricotta gnocchi / confit cioppolini
haricot verts / salsa verde

BRAISED BRISKET 13

cheese fondue / fingerlings
tomato confit

PORK CHOP 21

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

STEAK FRITES 15

prime flat iron / herb butter
red wine jus

16OZ RIBEYE 22

truffle mash potatoes / asparagus
mixed mushrooms

BRAISED SHORT RIB 15

saffron couscous / rapini
Salsa verde

| 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

Executive Chef
JUNIOR PEREZ

TAKE OUT. CATERING. EVENTS.
Info@FraicheRestaurantla.com