

FRANK'S

LEVEE TAVERN

BAR BITES

SEA SALT AND VINEGAR POTATO CHIPS 7

HOUSEMADE POTATO CHIPS WITH BBQ BLUE CHEESE DIP, ARROSTO DIP

ROASTED FENNEL SPINACH ARTICHOKE DIP 9

HOUSE RECIPE, CROSTINI, RUSTIQUE GRILLED CROSTINI

F STROMBOLI 11

BAKED ITALIAN BREAD DOUGH FILLED WITH SALAMI, PEPPERONI, CAPICOLA, MORTADELLA, MOZZARELLA AND PROVOLONE SLICED AND SERVED WITH POMODORO DIPPING SAUCE AND GIARDINIERA

HOT DOGS

GREG'S MEATS - NATIONAL AWARD WINNING - SERVED ONLY AT FRANKS

FRANKS CLASSIC 4

TOPPED WITH ONIONS
AND MUSTARD ON A TOASTED ROLL

CONEY ISLAND STYLE 5

TOPPED WITH BEEF RAGU,
CHOPPED ONIONS AND MUSTARD
ON A TOASTED ROLL

FRIED ITALIAN STREET FOOD

ARANCINI MISTO-RISOTTO BALLS

TRADITIONAL 11

STUFFED WITH
MEAT RAGU, PEAS AND
MOZZARELLA CHEESE
ARRABBIATA SAUCE

SUPPLI 11

FRESH MOZZARELLA
PARMIGIANO
REGGIANO
POMODORO SAUCE

NDUJA 11

SPICY CALABRESE
SAUSAGE
POMODORO SAUCE

F PANZEROTTI 9

FAMOUS FROM LUIGI VITALI
BARI ITALY
FRIED BREAD STUFFED WITH
ITALIAN TOMATO AND MOZZARELLA

ITALIAN GARLIC 12 CHEESE CURDS

FRIED CHEESE CURD
ARRABBIATA & SRIRACHA SAUCE

POTATO CROQUETTES 9

SRIRACHA DIPPING SAUCE

PATATE FRITTE 9 ALLA TOSCANA

FRENCH FRIES WITH DIPS

WINGS

CALABRESE 15

CALABRESE SPICES
DRY RUB

CAJUN DRY RUB 15

CAJUN STYLE
DRY RUB

CHICAGO 15

SPICY GIARDINIERA

NEW ORLEANS 15

NEW ORLEANS STYLE
DRY RUB

F FRANK'S 15

SMOKED DRY RUB

MEATBALLS

FILIPPOS PORK 11 AND RICOTTA MEATBALLS

POMODORO SAUCE

F MAMA'S 9 MEATBALL BITES

(BEEF, PORK, VEAL)
SPAGHETTI SAUCE,
GRANA PADANO

CHICKEN 12 MEATBALLS

ARRABBIATA SAUCE

WILD BOAR 13 & TALEGGIO

WILD BOAR WITH TALEGGIO
& ROMANO MARSALA MUSHROOM
ARRABBIATA SAUCE

BRACIOLE

BEEF BRACIOLE 13

BEEF, ROMANO, ASIAGO,
PARMIGIANO CHEESE
BASIL IN TOMATO SAUCE
CREAMY POLENTA

PORK BRACIOLE 13

PORK, ROMANO, ASIAGO,
PARMIGIANO CHEESE
BASIL IN TOMATO SAUCE
CREAMY POLENTA

F = SIGNATURE ITEMS

Our Famous

F PORCHETTA COSSETTA SANDWICH 14

HAND CARVED ROSTICCERIA SANDWICH WITH OLIVE OIL,
SEA SALT AND MELTED PROVOLONE CHEESE
SERVED ON OUR FAMOUS BREAD WITH GIARDINIERA,
COLE SLAW AND HOUSE-MADE POTATO CHIPS
OUR FOURTH GENERATION FAMILY RECIPE

LEVEE TAVERN HAMBURGER 18

TWIN SMASH PATTIES, ROCHETTA CHEESE AND SPICY AIOLI
ON A TOASTED ONION BUN
SERVED WITH PICKLES, COLE SLAW AND A BUCKET OF FRIES

FRIED CHICKEN SANDWICH 15

CRISPY FRIED CHICKEN, MAYONNAISE AND PICKLES
ON A BUTTER TOASTED BRIOCHE BUN
SERVED WITH HOUSE-MADE POTATO CHIPS AND COLE SLAW

F POLENTA RAGU BOARD

SERVED TABLESIDE

TRADITIONAL SICILIAN BEEF RAGU 16

WITH CREAMY MASCARPONE POLENTA

TABLETOPS

CHARCUTERIE AND FORMAGGI BOARDS, SERVES 2-4

CHARCUTERIE BOARD 16

ASSORTED ITALIAN SALAMIS SLICED BITESIZE, SERVED
WITH FRIED BREAD AND MIXED OLIVES

FORMAGGI BOARD 16

RED COW PARM, PECORINO, ASIAGO, BUFALA RICOTTA,
MARCONA ALMONDS, FIG JAM WITH
HOUSEMADE CROSTINI

FOCACCIA PUGLIESE 12

PUGLIA STYLE PIZZA

HOUSE-BAKED FOCACCIA PIZZA TOPPED WITH
ITALIAN TOMATO SAUCE AND MOZZARELLA

• OUR FAMOUS ITALIAN SAUSAGE •

• CHEESE • PEPPERONI •

SALADS

ROSTICCERIA CHICKEN CAESAR 14

CHOPPED ROMAINE, CREAMY CAESAR DRESSING
GARLIC CROUTONS

FRANK'S FARM SALAD 13

TORN ROMAINE, SPINACH, RADISH SLAW MIX, CARROTS,
ASPARAGUS, TRIFOLATI ROASTED MUSHROOMS,
ARTICHOKE HEARTS, ROASTED RED PEPPERS,
TOSSED IN COSSETTA VINAIGRETTE,
TOPPED WITH BUFALA RICOTTA AND BLACK SEA SALT

CAESAR 11

CHOPPED ROMAINE, CREAMY CAESAR DRESSING
GARLIC CROUTONS

HAPPY HOUR

DAILY 4 PM - 6 PM

(NOT VALID - EVENT NIGHTS)

\$2 OFF BAR BITES & WINGS

\$2 OFF TAP BEER, RAIL COCKTAILS,
WINES BY THE GLASS AND SPRITZES

F = SIGNATURE ITEMS