

# MENU

DINNER



*The Franklin*

BY CHEF JAIME RAMIREZ

**THE FRANKLIN**

ITALIAN AMERICAN RESTAURANT

[WWW.THEFRANKLINJC.COM](http://WWW.THEFRANKLINJC.COM)

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# DINNER



## STARTERS

### FRIED CALAMARI \$17

Hot cherry peppers, brown butter aioli, spicy marinara

### TRIO BRUSCHETTA \$13

Traditional bruschetta, hot honey bruschetta, burrata bruschetta

### OCTUPUS \$17

Browned butter, smashed garlic, chile de arbol, lime juice

### ANTIPASTO PLATER

2PPL \$17 | 4PPL \$22 | 6PPL \$32

Assorted meat, Cheese, and Vegetables

### CRABCAKES \$17

Lemon aioli, mixed green salad

### CRISPY BRUSSELS SPROUTS \$12

Pecorino cheese, caramelized onion aioli

### WARM GOAT CHEESE SALAD \$15

Oven dried tomatoes, grilled garlic, crostini mixed green, balsamic reduction

### BEEF MEATBALLS \$14

Ricotta, marinara sauce, garlic crostini

### TRUFFLE POTATO BALLS \$15

Crumbled chorizo, guacamole, pecorino romano, garlic crostini



## PASTA & RISOTTO

### CAVATELLI ALLA VODKA \$25

Spicy Sausage, peas, pecorino romano

### CAVATELLI CARBONARA \$26

Lump crab, pancetta, peas & pecorino romano

### SHORT RIB RAVIOLI \$27

Short rib, mushrooms, ricotta caramelized onions, demi glaze

### LAMB RAGU PAPPARDELLE \$27

Braised Lamb, brussels sprouts, cherry tomatoes, homemade pappardelle

### LOBSTER GNOCCHI \$27

Creamy pesto, smoked mozzarella pancetta & cherry tomatoes

### CACIO E PEPE \$22

Pecorino, parmesean, buccatini

### WILD MUSHROOM RISOTTO \$26

Chef mix mushrooms, truffle oil

### THE FRANKLIN RISOTTO \$27

Scallops, chorizo, asparagus, queso fresco avocado

### BEEF BOLOGNESE \$22

Homemade pappardelle topped with ricotta

### PUMPKIN TORTELLINI \$26

Brown butter, sugar sauce, chopped hazelnuts, parmesan cheese



# SIDES, DESSERTS & DRINKS



## ENTREES

### THE FRANKLIN BURGER \$17

Guacamole, burrata, chorizo, lto, brioche bun and French fries

### HANGER STEAK \$28

Crispy truffle potatoes, broccoli rabe, demi glaze

### PAN SEARED ATLANTIC SALMON \$30

Mashed Potatoes, lemon butter sauce, wilted greens

### SPICY CHICKEN PARMIGIANA \$25

Fresh mozzarella, bucatini, marinara & fresh basil

### BRASED SHORT RIB \$30

Mash potatoes, grilled asparagus, crispy cipollinis

### LAMB OSSO BUCO \$30

Mashed potatoes, roasted baby carrots

## DESSERTS

### FRESH DONUTS \$8

Nutella, dulce de leche, or bourbon glaze

### OLIVE OIL CAKE \$8

With homemade whipped cream & chianti cherries

### WARM BROWNIE \$8

### BREAD PUDDING \$8

### HOMEMADE TIRAMISU \$8

### CHOCOLATE LAVA CAKE \$9



## COFFE & DRINKS

COFFEE \$3.75

TEAS \$3.50

ESPRESSO \$4

LATTE \$4.50

CAPPUCCINO \$4.75

SPARKLIN WATER \$6.50

STILL WATER \$6.5

SODAS \$3.5



## SIDE DISHES

GARLIC BREAD \$4

WILTED GREENS \$7

MASHED POTATOES \$7

SALTED BROCCOLI RABE \$7

SALTED FRIES \$5

GORGONZOLA FRIES \$6

TRUFFLE FRIES \$7

CHIPOTLE FRIES \$5