



STUZZICHINI DEL FRANTOIO

Hors d'oeuvres

Welcome to Frantoio!

We take great pride in sourcing only the finest ingredients to use in our menu. Locally produced fruit, vegetables, seafood and meat. This means you get the freshest ingredients available that not only taste amazing, they also help reduce the environmental impact of transporting food thousands of miles.

All dishes are prepared with our own award winning extra virgin olive oil, pressed at the restaurant, and all pastas, pizzas, breads and gelatos are made in house daily.

*All natural, all the time.
Buon appetito!*

Duilio Valenti, Chef



"a gem among Italian restaurants... will tantalize your taste buds."

Michelin Guide 2009



2 dozen minimum per appetizer

PIZZA DAL FORNO A LEGNA \$13 each
tomato, mozzarella and basil – 12 slices

SCHIACHIATELLA \$5 each
garlic, rosemary, and olive oil hand stretched bread – 8 slices

PROSCIUTTO \$24 dz
Parma prosciutto with seasonal fruit

SALUMI MISTI \$2.50/person
Cured Italian and local salumi cuts – 4 cuts

AHI TUNA TARTAR \$30 dz
On a cucumber cup with pickles and lemon oil

GAMBERETTI \$30 dz
Fresh Oregon Bay Shrimp with cucumber

WILD MUSHROOM CROSTINI \$24 dz
Oven roasted with extra virgin olive oil

CRISPY RISOTTO "ARANCINI" \$24 dz
With saffron and mozzarella

GOLDEN POLENTA CAKES \$24 dz
Gorgonzola cheese, spinach, white truffle oil

TOMATO AND CUCUMBER BRUSCHETTA \$24 dz
Extra virgin olive oil and basil

GRILLED "DAY BOAT" SCALLOPS \$45 dz
Lemongrass spear, orange infused olive oil

SALMONE AFFUMICATO \$30 dz
House smoked salmon, asparagus, mascarpone -

CROSTINI SALMONE \$30 dz
Grapewood house smoked salmon, broccoli puree, grana parma chip

ASSORTED MARINATED OLIVES \$15 (bowl)