



**Open Monday to Sunday  
4.30pm to 11pm**

Reservations 415.289.5777  
**www.frantoio.com**

**Join us for Happy Hour**

*Monday to Friday 4.30pm to 6pm*

**HOUSE WINE**

*Glass \$5      Bottle \$20*

**MIXED DRINKS**

*Single well \$5  
Double well \$7.50*



*"a gem among Italian restaurants...  
will tantalize your taste buds."*  
Michelin Guide 2009



## BAR SNACKS

**SALAME, FAVE & PECORINO** \$7

Artisan salame, fresh fava beans, pecorino classic

**GAMBERETTI** \$7

Fresh Oregon bay shrimp with cucumber

**BRUSCHETTA POMODORO & MOZZARELLA** \$6

Fresh tomato salsa on toasted bruschetta, mozzarella

**SALUMI MISTI** \$8.95

Cured Italian and local salumi

**CROSTINI SALMONE** \$8.95

House smoked organic salmon, organic broccoli puree

**SCHIACCIATELLA AGLIO** \$4.95

Garlic, rosemary and olive oil hand stretched flat bread

**MARINATED OLIVES** \$4

Marinated local and Italian olives in olive oil

## WINES BY THE GLASS

*If you would like to order a bottle, please ask to see our full wine list*

### CHAMPAGNE & SPUMANTI

Brut, **Domaine Carneros** by Taittinger, Napa Cert Organically Grown, '06 \$11.75

Prosecco Brut, **Villa Sandi**, Veneto, NV \$9

Blanc de Noirs, **Gloria Ferrer**, Sonoma, NV \$10

### VINI BIANCHI

Pinot Grigio, **Lagaria**, Veneto, '08 \$7.50

Rosato di Sangiovese "ROSASPINA", **Moncaro**, Marche, '08 \$9

Verdicchio del Castelli di Jesi Superiore "LUZANO", **Marotti Campi**, Marche, '08 \$7.50

Pinot Bianco, **Tramin**, Alto Adige, '08 \$9

Gavi, **Stefano Farina**, Piemonte, '09 \$8.50

Viognier, **Miraflores**, El Dorado County, '07 \$9.75

White Zinfandel, **Buehler Vineyards**, California, '08 \$7.50

Sauvignon Blanc, **Honig**, Napa Valley, '08 \$9.50

Unoaked "Francine's Selection" Chardonnay, **Toad Hollow**, Mendocino, '08 \$8.25

Chardonnay, **Franciscan Oakville Estate**, Napa Valley, '08 \$9.75

### VINI ROSSI

Chianti Superiore, **Castello di Monastero**, Toscana, '06 \$7.50

Sangiovese Riserva, **Umberto Cesari**, Emilia-Romagna, '06 \$10.50

Corvina "SCAIA" Rossa, **Tenuta Sant'Antonio**, Veneto, '07 \$7.50

"Palazzo della Torre" Veronese (Baby Amarone), **Allegrini**, Veneto, '06 \$7.50

Sangiovese/Merlot "ROSSO TOSCANO", **Castello di Meleto**, Toscana, '07 \$14.25

Zinfandel "DIRECTORS CUT", **Francis Coppola**, Dry Creek Valley, '07 \$10.50

Pinot Noir, **Jeriko Estate**, Mendocino (Certified Organic), '06 \$10

Pinot Noir (Estate Grown), **Robert Stemmler**, Carneros, '07 \$13.50

Merlot, **Buena Vista**, Carneros, '05 \$9.75

Cabernet Sauvignon, **Hess Select**, California, '07 \$8

Cabernet Sauvignon "Rancho Galante", **Galante**, Carmel Valley, '06 \$12

Syrah, **Bridgeway Cellars**, Central Coast, '04 \$8.50

Petit Sirah "Grower's Selection", **The Crusher**, Clarksburg, '08 \$8.75

## MARTINIS

### **CLASSIC** \$7.50

Tanqueray, Beefeater, Boodles, Bombay, Junipero, Skyy, Absolut, Stoli, Absolut Citron, Absolut Kulant, Absolut Peppar, Stoli Orange, Stoli Vanilla, Stoli Raspberry, Stoli Cranberry, Smirnoff Citrus Twist, Green Apple Twist

### **PREMIUM** \$8

Bombay Sapphire, Hendricks, Distillery 209, Ketel One, Ketel One Citroen

### **SUPER PREMIUM**

Tanqueray no. 10, Grey Goose, Grey Goose l'Orange, Grey Goose l'Poire, Hangar One \$8.50  
Belvedere, Chopin, Ciroc, Hangar One Mandarin Blossom, Hangar One Kiffir Lime \$9.00

*Prices are for a Martini on the rocks. To enjoy one of our famous Martinis straight up please add \$1.50*

## SPECIAL MARTINIS OF THE HOUSE

### **FRANTOIO NEGRONI** \$9.00

Our house drink! Stoli Orange vodka, Campari, Sweet Vermouth. Shaken and served up

### **PEARTINI** \$10

Grey Goose l'Poire, sugar, and a splash of fresh lemon juice. Chilled and served up

### **APPLE MARTINI** \$8.75

Smirnoff Green Apple Twist vodka with Apple Pucker Schnapps. Served up

### **LEMON DROP** \$9.50

Ketel One Citroen, sugar and fresh lemon juice. Served up with a sugar rim

### **ILLY ESPRESSO MARTINI** \$9.50

Absolut vodka, Kahlua, Bailey's and Illy espresso. Chilled and served up

### **SOUTHERN MARIN DIRTY MARTINI** \$10.50

Belvedere vodka with a splash of olive juice. Straight up

### **COSMOPOLITAN** \$9.00

Smirnoff Citrus Twist, Triple Sec, Cranberry Juice and fresh lime juice. Straight up

### **POMEGRANATE MARTINI** \$10

Pomegranate liqueur, Absolute vodka and sugar. Served up

## SPECIALITY COCKTAILS

### **ULTIMATE MANHATTAN** \$9.25

Makers Mark bourbon, sweet vermouth. Served up with a cherry

### **MOJITO** \$8.25

Myers Platinum rum, fresh lime, sugar and fresh mint topped with soda

### **CADILLAC MARGARITA** \$10.75

Patron Silver, Cointreau, Sweet & Sour and fresh lime. Shaken and served up with a salt rim

### **RASPBERRY LEMONDROP** \$9.25

Ketel One Citroen, Chambord and fresh lemon juice. Served up with a sugar rim

## BOTTLED BEERS

Coors Light \$3.50

Miller Genuine Draft \$3.50

Anchor Stean \$4

Pilsner Urquell \$4

Sierra Nevada Pale Ale \$4

Amstel Light \$4

St. Pauli Girl (Non Alcoholic) \$4

Moretti \$4.50

Moretti la Rossa \$4.50

Peroni \$4.50

Heineken \$4.50

Guinness \$4.50

## SINGLE MALT SCOTCH

Macallan 12yr \$12.75

Royal Lochargan 12yr \$8.75

Glenfiddich 12 yr \$9

Glenlivet 12yr \$9.75

Glenlivet 18yr \$13.25

Oban 14yr \$11.75

Lagavulin 16yr \$15.75

## PREMIUM BOURBON

Bookers \$12

Basil Hayden \$9.50

Woodford Reserve \$9.50

Makers Mark \$6.50

Knob Creek \$6.75

## PREMIUM TEQUILA

Patron Silver \$10.25

Patron Anejo \$11.75

Herradura Anejo \$11.25

Chinaco Anejo \$11.75

Don Julio Anejo \$12

Corazon Anejo \$11.75

Cazadores Reposado \$9

Cuervo Tradicional Reposado \$7

Sauza Hornitos Plata \$8

## COGNAC, BRANDY AND ARMAGNAC

Korbel Brandy \$6

Hennessey VS \$9

Armagnac di Montal \$8.25

Remy Martin VSOP \$11.25

Courvoisier VSOP \$10.75

Martel VSOP \$10.75

Germain Robin XO \$20

Remy Martin XO \$23