



DER SALAT GREAT TO SHARE OR AS A MEAL.

TRY IT PIADINI STYLE. WHAT IS A PIADINI? THIN PIZZA CRUST, ADD A SALAD, FOLD IT, CUT IT AND EAT IT LIKE A SANDWICH.

AVAILABLE IN GLUTEN FREE.

CAESAR 13. PIADINI style 17. GF/V

creamy lemon anchovy dressing, Calabrian chili paste, white anchovy. Parmesan cheese finish. Dressing contains raw egg.

CHOPPED SALAD 14. PIADINI style 18. GF/V

romaine lettuce, Tuscan kale, avocado, toasted walnuts, Greek feta, honey tabasco vinaigrette.

BEET SALAD 14.

Beets, Squash, dried cranberries, pumpkin seeds. Walnuts, spring mix. Shallot cider vinaigrette,

SALAD TOPPERS:

Pulled lemon herb Chicken 4.] Beef Tri Tip 6.] Bacon 4.5]

Bratwurst 6.] Pork Schnitzel 8.] Chicken Schnitzel 8.]

DAS BELEGTE BROT

CHOOSE your side: FRIES OR POTATO SALAD

BRAT UND BUN 17. Choose your brat. Served with pickled vegetable Sauerkraut, sourdough bun, side of mustard, Kartoffel Salat (potato salad)

BEEF TRI TIP 18.

sweet onions, Swiss cheese, mayo, toasted sweet deli roll, au jus **LEBERKÄS WECKLE a GERMAN Style MEATLOAF 16.**

spicy mustard, onions, pickles on sourdough bun

PANINO Y POLPETTES 18. Meatball Sandwich, white cheddar, parmesan cheese, seared onions, smokey marinara, toasted sweet deli roll

SCHNITZEL BURGER 19.

pretzel crusted chicken or pork loin, red cabbage slaw with jalapeno, red onion and cilantro. German pickles, egg washed hamburger bun with mayo. YOUR CHOICE **PORK SCHNITZEL** or **CHICKEN SCHNITZEL**

MAKE IT LOADED: 20.

Chicken or pork with potato salad and mushroom gravy stacked on the sandwich, side of pommes frites

ALL SANDWICHES CAN BE REQUESTED ON *GF FOCACCIA

V vegetarian *GF* gluten free

Favorite Snacks to share or not!

ROASTED ASPARAGUS + CRISPY POLENTA ON PORCINI CREAM, 15.

Add prosciutto \$3. or sunny side up egg \$3.

ARANCINI 10., SIX bite-sized lemon, mascarpone + chive risotto balls, garlic aioli. *V*

TWO SMALL WARM BAVARIAN PRETZELS 12., mustard + hand crafted pimento cheese. *V*

GO VESPER STYLE (Charcutier) German Cervelat Salami, Debriziner, Butterkäse, Pickles +\$8

CREAMY BURRATA, 15. lingonberry jam, balsamic marinated strawberries, crispy prosciutto, balsamic reduction, olive oil, house made focaccia, *V* Available with gluten free focaccia

CURRY WURST 9., Nuernberger Brat is sliced and doused with house made curry ketchup, curry powder

KARTOFFEL PUFFER+LOX 12., POTATO CAKE, cold smoked salmon, sour cream, horseradish and dill condiment

KÖNIGSBERGER KLOPSE 12. German style meatballs, six bite size pieces, white wine caper sauce, sour cream, mashed potatoes

POMMES FRITES, 9. Thin crispy French fries. Salt, pepper, Cajun seasoning. Fried green onions + herbs.

Side of Aioli + ketchup*GF**V*

SCHNITZEL PLATES

“The Schnitzel” is a PORK LOIN, pounded, breaded and fried.

House made pretzel breading.

“The Chicken Schnitzel”, a chicken breast, pounded, and

breaded with seasoned panko.



DAS TELLERSCHNITZEL 29.

as big as the plate, house-made herbaceous Spätzle and caramelized onions, porcini mushroom gravy on the side. **DAS KLEINE TELLER** Smaller version 22.

CHICKEN SCHNITZEL SALTIMBOCCA 27.

LAYERED WITH CREAMY MOZZARELLA, melted creamy mozzarella and prosciutto, with mash potatoes, capers, house gravy.

CHICKEN SCHNITZEL LINGONBERRY 27.

SAUTEED GNOCCHI AND ASPARAGUS, IN A BEURRE BLANC SAUCE

SAUSAGE PLATES

SAUSAGE OF THE DAY 6.

roasted in the wood fire oven, with mustard.

SAUSAGE PLATTER \$24.

Five Authentic German roasted sausages. One each listed below. ADD FOCACCIA, A PRETZEL OR ANY OF OUR SIDE DISHES.

TWO BRATS 21. Choose two brats warm Sauerkraut,

KARTOFFEL Salad “GF:

DER BERLINER 23. Choose two brats, pommes, sauerkraut, curry ketchup. “GF:

HAUS BRATS 23. Choose two brats, potato cake, braised white Bavarian style cabbage with apples bacon and caraway seeds, Honey Mustard. “GF:

SAUSAGE CHOICES (are all gluten free)

SAUSAGE OF THE DAY, just ask

NÜRNBERGER BRATWURST pork and veal, marjoram/PORK BRATWURST, garlic, pimento, cloves, marjoram

DEBRIZINER, smoked pork sausage, great flavors and spices

WIENER, skinny pork and beef with the perfect snap

PLATES

DIE SUPPE The Soup “GF:

BROTHY GERMAN POTATO SOUP 9.

potato, lentils, carrots, and parsley in a pork stock, side of focaccia. Great with a WIENER ON TOP 4.

LEBERKÄSE 19. ALSO KNOWN AS POOR MAN STEAK,

SEARED GERMAN STYLE MEATLOAF CRISPY ONIONS, SUNNY SIDE UP EGG with a special Salad side

LEGENDARY SCHWEINSHAXE 37. (Thursday-Saturday) **(BAVARIAN ROASTED PORK KNUCKLE)**

The quintessential dish of the Bavarian beer halls and Oktoberfest. Fork tender and juicy roasted pork hock (knuckle) with crispy skin. Roasted potatoes and your choice on one side item.

SAUERKRAUT * RED CABBAGE SLAW

WHITE BRAISED BAVARIAN CABBAGE with bacon, RED BRAISED CABBAGE

SAUERBRATEN, 27. Marinated beef roast served with sweet-sour gravy, mashed potatoes and braised red cabbage. Germany’s National Dish!

BAUERNFRÜHSTÜCK 16. *GF+V* Or call it a Hash. fingerling and sweet potatoes, roasted carrots, bell peppers, sweet roasted onions, mushrooms and spinach, one egg sunny side up! ADD corned beef, chicken, bacon, mozzarella, Italian Sausage \$1each **MEATBALLS, 15.**, three handcrafted veal and pork meatball and Pomodoro sauce. Parmesan, basil finish. Side of Focaccia

PASTA POMODORO 20. *V* With meatball **22.** Spaghetti in rich tomato basil sauce with parmesan and olive oil. Meatballs are handcrafted with veal + pork. Additional meatballs \$3 each

Wood Fire Pizza

CHEESE 16. RED SAUCE+GARLIC, BUTTERKASE, DRY MOZZAARELLA, PARMESAN FINISH. *V* **MARGHERITA 17.**

FOR THE POURIST, CLASSIC ITALIAN PIE, TOMARO SAUCE, GARLIC, CREAMY MOZZARELLA, OLIVE OIL AND PARMESAN FINISH . *V*

MUSHROOM PIZZA 21.

CRIMINI, SHITAKE+OYSTER MUSHROOMS, DRY MOZZARELLA, CALABRIAN CHILI INFUSED GOAT CHEESE, HOUSE HERB BLEND, ROASTED GARLIK. SMOKE SEA SALT AND PARMESAN FINISH. *V*

SPANISH CHORIZO, 22.

LIKE A SALAMIE, RED SAUCE, ARTICHOKE, OLIVES, DRY MOZZARELL, RED ONIONS

SPAGHETTI+MEATBALL PIZZA 23.

RED SAUCE, GARLIC BUTTER, CREAMY MOZZARELLA, PARMESAN FINISH

MANCHESTER 23.

RED SAUCE, PEPPERONI, ITALIAN SAUSAGE, PROSCIUTTO, MOZZARELLA, CAMELIZED ONIONS

SPINACH PIZZA, 21

WHITE ONIONS, ARTICHOKE, ROASTED GARLIC, OLIVES, FETA, BUTTERKASE AND AGED GOUDA

FLAMMKUCHEN, 21. (BACON + ONION PIZZA)

FLUGGERS BACON, CRÈME FRAICHE, BURRATA, BUTTERKÄSE, AGED GOUDA, GREEN ONION

ALL PIZZAS ARE AVAILABLE ON *GLUTEN FREE DOUGH”

PUT IT ON TOP 3.ea.

PARMA PROSCIUTTO, SUNNY SIDE UP EGG, ITALIAN SAUSAGE, SPANISH CHORIZO, OR MUSHROOMS

DIPS FOR YOUR PIZZAS 2.ea. CAESAR, SPICY RANCH, CALABRIAN CHILI PASTE

SIDES

KARTOFFEL SALAT, 6. GF

AUTHENTIC SCHWABIAN POTATO SALAD, VINEGAR BASED, ONIONS, CUCUMBERS

WARM SAUERKRAUT 6. GF

PERFECT BALANCE OF VINEGAR AND FERMENTATION

WHITE BRAISED BAVARIAN CABBAGE, 7. GF

APPLES, ONIONS, BACON CARAWAY

RED BRAISED CABBAGE, 7. GF

RED WINE, APPLES, ONIONS, CLOVES JUIPER BERRIES, CINNAMON

MASHED POTATOES with gravy 7.

FOCACCIA 4pieces 2.00

FOCACCIA plate with 8pieces olive oil and vinegar, mix 6.

KINDER/KIDDOS

This menu is for Kids Only please, 10 and under

CHEESE PIZZA 10.

MARGHERITA PIZZA 10.

PLAIN FRENCH FRIES 5.

SPAGHETTI POMODORO 7.

SPATZLE with OLIVE OIL AND PARMESAN 7.

SCHNITZEL FINGERS (PORK) and French Fries, 10

Welcome to Franchettis'

Refreshers

2. WATER SERVICE, still or sparkling
4. APPLE JUICE SPRITZER GERMANY'S NATIONAL REFRESHER 16oz, apple juice + soda water
4. ICE TEA, 16oz, house brewed Lipton tea over ice, lemon
6. ICE TEA Bottomless
- 4.5 ARNOLD PALMER Ice Tea and Lemon Juice, Simple Syrup, WITH REFILL +2
4. LAVENDER ITALIAN SODA 16oz,
3. APPLE JUICE 8oz OR ORANGE JUICE 5.
4. SPARKLING MYER LEMONADE 16oz
2. KIDS LEMONADE, 8oz, In paper cup
- 4.5 HOT OR ICED CHOCOLATE 12oz
4. FOUNTAIN SODAS 16oz GINGER ALE, PEPSI, DIET PEPSI, DR. PEPPER, MUG ROOTBEER – WITH REFILLS +2

FLAVORS FOR COFFEE OR ITALIAN SODA

vanilla, coconut, chocolate Milano, strawberry, lavender

Kaffee + Tee Bar TAYLOR LANE

Milk choices: HALF+HALF, 2%MILK or OATMILK

ESPRESSO, single 2. Or double 4.

AMERICANO 12oz \$4, 16oz \$5

Double shot Espresso and water hot or iced

Served with cream and sugar

CAFÉ LATTE Iced or Hot

Double shot espresso, 12oz \$5, 16oz \$7

5. CAPPUCCINO dbl. espresso, steamed milk 5oz, beverage

7. TURMERIC STEAMER, fierce yellow drink with cardamon, ginger, red pepper, black pepper extract.

5. STEAMED MILK 12oz Choose below your syrups

SYRUPS: vanilla, coconut, chocolate Milano, strawberry,

6. TURMERIC TEA, our Turmeric mix in hot water for a lighter alternative

7. SILK ROAD TEAS, ORGANIC RARE+ARTISAN

❖ VITAL GREEN full leaf sencha green tea, nettle leaf, spearmint, calendula, lemon balm

❖ YUNAN BLACK, full-bodied husky, rich body,

CAFFEIN FREE:

❖ PURE PEPPERMINT

❖ ROIBOOS, African Needle Tree

V vegetarian *GF* gluten free

Cocktails

ENJOY OUR LIGHTER RERESHING COCKTAILS WITH FERMENTED NOT DISTILLED LIQUOR

10. **COCONUT CLOUD** Sabe rum, coconut syrup, chocolate syrup, splash of cream, sugar rim
10. **GRAPEFRUIT PALOMA** SABE tequila, grapefruit juice, lime, syrup, on the rocks.
11. **JARDESCA BOTANICAL SPRITZ** White local botanical Vermouth, prosecco, mint + fruit garnish
11. **MARY OF North Dutton**, chili infused vodka, spicy tomato juice, garnish, over ice
10. **THE MAGGI**, HAHN tequila, margarita on the rocks, lime and simple syrup

A German Winter Experience

8. **GLÜHWEIN**, Red spiced wine with mulling spices, Sabe Rum, orange slice, cinnamon and star anis
8. **HOT TODDIE** rum, cinnamon honey, lemon

Nachtisch Dessert

APPLE STRUDEL 7.50

SPICED APPLES, WALNUTS, GOLDEN RAISINS IN A FLAKY CRUST. POWDER SUGAR, WHIPPED CREAM, Our strudel is not very sweet, by choice!

BOMBOLONIS 6.

ITALIAN MINI DOUGHNUTS WITH WARM CHOCOLATE HAZELNUT FILLING.

GELATO 5. VANILLA or PISTACHIO

CAFÉ VIENNA 7.

DBL SHOT AMERICAN, CHOCOLATE MILANO SYRUP, WHIPPED CREAM, CHOCOLATE POWDER, CHOCOLATE HAZELNUT COOKIE. ADD RUM OR VODKA \$3

ESPRESSO AFFOGATO 8.

SCOOP OF VANILLA GELATO, DRAPED WITH ESPRESSO, HAZELNUT COOKIE

EIS KAFFEE, 8.

ICED AMERICANO, SCOOP OF VANILLA GELATO, WHIPPED CREAM, HAZELNUT COOKIE

Bier in der Flasche

Bottle Beer served in a Glass

6. NON-ALCOHOLIC, BLOND, Weihenstephaner 12oz,
6. NON-ALCOHOLIC, IPA, TWO ROOTS BREWING 12oz,
6. GRAPEFRUIT HEFE WEISSBIER, Schöffenhofer 11 oz, ABV 2.5%
- 7.75 PILSNER, ½ liter, Paulaner, Munich, ABV 4.8
9. HEFEWEISSBIER DUNKEL, ½ liter ABV 5.3%
8. IPA ELYSAN SPACE DUST, Seattle, ABV 8.2%
8. DOUBLE IPA Hill 88 HEADLANDS Brewing, ABV 8.8%
9. KORBINIAN DOPPELBOCK DUNKEL ½ liter ABV 7.4%
10. RAUCHBIER THE CLASSIC SMOKE BIER, 1/2liter URBOCK, ABV 6.6%

Bier vom Fass

five beers on tap

OUR REFRESHER RADLER, 16oz, \$7.

Beer On Tap + Ginger Ale CHOOSE YOUR BEER

ROTATING BEERS on TAP

WOOD FOUR, SEBASTOPOOL,

LOCAL SPECIAL 1/2liter-16oz \$6

Cognitive automation, a hop-forward lager, full of dark raisin and citrus notes, ABV 5.6%

SELECT YOUR SIZE

A MASS 32oz (1liter steins) \$15.

A HALBE 16oz (1/2-liter steins) \$9.

A KLEINES 8oz \$5.

TAP BEER FLIGHT SAMPLER \$8. / 4-3oz pours

An excellent way to try our beers on tap!

AYINGER MARZEN BIER, Lager, ABV 5.8%

KÖLSCH, FRÜH, ABV 4.8 %

MALTY FLAVORS, CRISP FINISH

HOPFEN WEISSE, SHNEIDER WEISSE, ABV 8.2

NOBEL AROMA HOPS, DRY HOP FINISH

ALTBIER, UERIGE STICKE "JROEN" ABV 6.2%

TOP FERMENTED

EDELWEISSBIER, SCHNEIDER WEISSE, ABV 6.2%

LEMONY, REFRESHING

The Chilled wines

PROSECCO

13/35 **ROSE, Valdo, "Number 1"** Rose Italian Sparkling Elegant rose petal pink color with floral and raspberry aromas. On the palate, the bubbles are extra fine bursting with fresh berry flavors and a long, smooth finish, ABV 11.5%.

12/31 **VALDO Marca Oro**, Prosecco BRUT, ITALY, Straw yellow color, with a fine perlage, and crisp fruity palate, ABV 11%

42. **FIDORA, DOC** Vino Spumante Brut, Sparkling, organic

Fruity and fragrant, palatable; fine and elegant, clean flavor and good persistence

42. **FIDORA, DOC ROSE BRUT**, Nature Millesiato

Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavor and good persistence

HAVE A GLASS

12/41 **MÜLLER THURGAU, KETTMEIER**, ALTO ADIGE medium body, ABV 13%

13/46. **GRENACHE BLANC**, Priest Ranch, Napa Valley, Estate Grown, excellent acidity, medium body

13/48. **RHONE BLEND**, Chateau Beaubois, medium body, **organic**, citrus and pear Roussanne, Viognier, ABV 13%

SHARE A BOTTLE

44.. **RIESLING KABINETT**, WILLEMS WILLEMS, MOSEL, ABV 9%, REFRESHING AND DELICIOUSLY DRINKABLE, DELICATE AROMAS AND FILIGREED STRUCTURE, KABINETT IS THE LIGHTEST OF RIESLINGS

47. **WEISSBURGUNDER, PINOT BLANC, WAGNER STEMPEL, RHEINHESSEN**, ABV 12.5%, FULL BODY, DRY

45. **ROSE, CHAUTEAU MINUTY**, Cotes de Provence, light body, delicate, ABV 13%

48. **VERDICCHIO, TENUTA DELL' UGOLINO**, Castelli di Jesi, Central Italy, light body, great acidity

69. **MUSKATELLER**, Rebholz, Siebeldingen, Deutsche Weinstrasse, Rheinhessen/Pfalz. This is a beautiful dry wine featuring delicate and reserved aromas of bergamot, spice and fresh herbs along with the characteristic fruit notes typical of the variety. Organic, biodynamic,

The Reds

HAVE A GLASS

13/49 **CHIANTI Donna Laura**, ALTEO RISERVA, Clear ruby red color. Persistent flavors of red berries with soft tannins and an overall fine structure.

13/49 **SHIRAZ, Scarlet Runner**, Spring Seed Wine Co., Australia, ABV 14.5

organic family vineyard, red and dark fruit with spice on the nose and the palate. Nice tannins Vivid purple, don't miss out on this one.

14/50 **PINOT NOIR, Borell DIEHL**, hand harvested, sustainable, Pfalz, German,

SHARE A BOTTLE

52. **BARBERA, PORTALUPI** Wines, HEALDSBURG, Amador County ABV 15%

52. **BARBERA d'ALBA, MASSOLINI**, Piedmont, Italy, ABV 14.5%

49. **PINOT NOIR**, Familie Friedrich Becker, Schweigen Pfalz, ABV 13.5%

62. **SUPER TUSCAN, BOLGHERI**, VITICCIO, ABV 13.5% very special & unique in flavors

49. **ZINFANDEL, ZICKEFOOSE, 50%PRIMITIVO+50%Zinfandel, RUSSIAN RIVER, SONOMA COUNTY NORRIS RANCH**. Jim says: open pour and enjoy. ABV 15.5%

Wine of the Month:

36. **VALPOLICELLA, BERTANI**, elegant, rich flavors, light body, dry

FLIP THE MENU UP Wi-Fi: FC Guest/Perfecto