

MAIN STREET EVENTS: FRANKIE'S RISTORANTE ITALIANO

80 Main Street, Lenox, MA

EVENTS MANAGER: MORGAN SEENAN

T. 201.953.4527

[click here to submit an events inquiry](#)

SPACE RESERVATION PRICING

BACK DINING ROOM

Entire use of our back dining room which features three oversized booths that can each accommodate 5 guests as well as multiple tables that can be arranged dependent on your groups needs.

40 guests max.

rental fee | 1350-2750

COVERED PORCH

Party Al Fresco on our wrap around covered porch.

This porch has roll down rain walls & overhead heating available dependent on weather.

Fits 35 guests seated, 50 standing

rental fee may - november | 1350-2750

FULL RESTAURANT

Entire use of our wrap around covered porch, back dining room + bar area. 100 guests max

rental fee | 5000-6500

ADD ONS

batch cocktail of choice | 650 (batch of 50 drinks)

event red, white, and rosé | 44-52 per bottle

other beer, wine, and cocktails | priced a la carte

please [click here](#) for our current drink offerings

coffee service available upon request

PLEASE NOTE

rental prices are negotiable in the off season depending on the busyness of business!

a 22% gratuity is added to each check for all private events, and a food and beverage minimum spend is required for most private events

SAMPLE PRIX-FIXE MENU

APPETIZERS

(choose 2, served family style)

MOZZARELLA FRITTI

lightly fried Maplebrook Farm mozzarella
served with our marinara

POLENTA STICKS V

crispy polenta sticks, perfectly seasoned
with our marinara

CAPRESE SKEWERS GF

cherry tomato, basil, mozzarella & balsamic glaze

SALADS

(served family style)

GARDEN SALAD GF V

local farm mixed greens with cherry tomatoes
in our balsamic dressing

CAESAR SALAD

crisp romaine, shaved parmigiano, house-made
croutons, caesar dressing, white anchovy & crouton

ENTREES

(plated per person)

CHICKEN PICATTA

organic chicken breast sautéed with white wine,
capers & lemon butter, served with haricot vert
& potato gratin

available gluten free

CHICKEN PARMIGIANO

organic chicken breast lightly breaded topped with
marinara & mozzarella cheese, served with spaghetti
marinara

PENNE ALLA FRANKIES

penne tossed in our house-made marinara sauce with
artichokes, garlic, roasted red pepper & arugula

*available gluten free**vegan*

SPAGHETTI BOLOGNESE

spaghetti pasta with our Nonna's bolognese sauce, slow
cooked in the authentic Northern Italian way

available gluten free

This prefix menu starts at \$67/ person. Additional prefix menus are available in multiple price tiers. Pricing does not include taxes or gratuity, that would be in addition to the \$67/ person price.

