

:: Frankie "The Butcher" Bonsangue ::

Frank was born and raised in Astoria, Queens. He comes from a long family line of butchers. He likes to joke and say his father was a butcher, his brother is a butcher, his grandfather was a butcher, he's a butcher turned actor, His great grandfather was a butcher, and most of all his uncles were butchers. He even thinks his grandmother was a butcher. Franks grandparents migrated to New York City and settled in Greenwich Village. His grandfather, Salvatore went to work as a butcher for his Uncle Salvatore Allocate in a family run butcher shop located on Perry and Washington streets that was established in the early 1900's along with brothers Vincent and Frank who had migrated a few years earlier from Sicily, in a small town named Canicatti, Provincia D' Agrigento. Eventually the Uncle retired and the brothers took over the shopping the late 30's and relocated on 10th street between bleaker and west 4th street and called it the NORTH POLE MEAT MKT.

Franks father Angelo who also grew up in the business then took over the shop and relocated to Christopher and Bleaker in the late 50's. In the late 70's Frank along with his brother Sal took over the shop. Times were changing and Frank came up with the idea about prepared foods gourmet style and was one of the first butchers to start that type of style butcher shop. He also claims that he was the first to start making chicken sausage and all types of prepared foods. Franks brother Sal decided to open a store in bayside queens and did so in the early 80's. Frank then went on in the family business with his father, then in the late 80's he went to work as a purchasing agent for all meats provisions fish and poultry at the Waldorf Astoria Hotel in New York City where he was employed till around 1994 then got married to {A Nice Italian Girl} and on his honeymoon in Italy his father-in-law made him an offer he couldn't refuse. He moved to Italy because of certain circumstances and while in Italy his wife gave birth to a little girl named Tina.

After about a year and a half Frank decided to come back to America and then started to pursue an acting career which he enjoys doing very much and because of his butcher experience it has landed him appearances on many cooking show's mostly known as "Frankie the Butcher" on the food networks Bobby Flay's hot off the grill show. Frank also along the way had a brief stint with the MTA driving a New York City bus which because of his driving experience was able to land him a few roles as a bus driver most recently in the soon to be released Ben Stiller film titled Night at the Museum. Frank really enjoys his life today and owe's it all to god who he believes is directing the show. Frank says he couldn't have planned it better.