



STARTERS

Meatballs \$13

Four of our homemade meatballs served in our Rosa sauce

Fried Mozzarella \$11

Five fresh mozzarella medallions hand-battered and fried to a golden brown, served on a thin layer of marinara

Fried Pickles \$10

Six crisp and delicious hand-breaded spears served with our house-made ranch

Fried Ravioli \$12

Five golden raviolis stuffed with your choice of cheese or beef complete with marinara for dipping

Spinach Dip \$15

Made in house with a four cheese blend and served with toasted bread

Italian Nachos \$15

Italian sausage, black olives, tomatoes and banana peppers topped with white queso and served on a bed of fried wontons

Fried Calamari \$15

Served with marinara and a sweet chili dipping sauce

Bruschetta \$9

Heirloom cherry tomatoes marinated in garlic olive oil, fresh basil and balsamic vinaigrette. Served with toasted bread.

Arancini Balls \$9

Five delicious rice balls stuffed with a different flavor daily - ask your server for details.

SOUPS AND SALADS

Add chicken (\$5) or shrimp (\$7) to any salad

Cobb Salad - \$14

Diced grilled chicken breast, boiled eggs, avocados, tomatoes, bacon crumbles, crumbled blue cheese, onions on a bed of lettuce served w/your choice of dressing

Wedge Salad - \$10

Blue cheese dressing atop an wedge of iceberg lettuce then topped with crispy bacon crumbles, diced red onions, grape tomatoes, and blue cheese crumbles and a side of sliced avocado

Caesar Salad - \$10

Romaine lettuce, croutons and shaved parmesan, tossed in our creamy Caesar dressing

Greek Salad - \$10

Romaine and iceberg lettuce, cucumbers, kalamata olives, feta cheese, tomatoes, banana peppers, and red onion all tossed in our greek dressing

Garden Salad - \$8

Lettuce, tomato, onion, cheese, croutons. Served with your choice of dressing

Spinach Salad - \$10

Spinach, red onions, cranberries, walnuts, avocados tossed with a balsamic vinaigrette

Caprese Salad - \$10

Fresh mozzarella, tomatoes, basil and artichokes topped with extra virgin olive oil and balsamic glaze

Italian Chopped Salad - \$10

Chopped lettuce, diced tomatoes, red onion, pepperoncini's, crumbled blue cheese, pepperoni and crispy prosciutto, tossed in our own Italian dressing

Short Rib French Onion Soup - \$10

Our slow braised beef short rib is delicately delicious, topped with gooey cheese and our housemade bread

Italian Chicken and Dumplings - \$10

Pillows of Italian potato dumplings in a creamy broth with tender chunks of chicken

Tomato Bisque - \$10

Thick and creamy tomatoes blended with cream and croutons

PASTAS

Spaghetti and Marinara - \$13

Add a meatball (\$2), add meat sauce (\$2), or add Italian sausage link (\$2)

Pasta Capone - \$17

Rigatoni with red sauce topped with a meatball and Italian sausage link

Fettuccine Alfredo - \$13

Add chicken (\$5), shrimp (\$7) or both for \$10

Angel Hair Pomodoro - \$14

Add chicken (\$5), shrimp (\$7) or both for \$10

Pasta Carbonara - \$18

A true Roman classic made with pancetta, black pepper, egg yolk and parmesan cheese



WINGS - \$15

Ten to an order; served with your choice of ranch or blue cheese

Wet Flavors:

Italian Garlic
Parmesan
BBQ
Sweet Chili
Caribbean
Frankie's Signature
Sriracha Garlic
Scorpion



Dry Flavors:

Hickory
Pepper Citrus
Lime
Lemon Pepper
Buffalo Dry Rub

GLUTEN FREE OPTIONS

Chicken and Vegetables - \$16

Roasted potatoes with zucchini, squash and carrots

Gluten-Free Four Cheese Ravioli - \$20

Four cheese stuffed ravioli tossed in your choice of our house-made Rosa sauce or a lemon butter scampi sauce. Add chicken (\$5) or shrimp (\$7).

Cauliflower Crust Pizza - \$17

14" crust and \$1.50 per topping

Gluten Free Pasta

Choose any of our pasta dishes to make gluten free and add \$2





SPECIALTY PIZZAS - \$20

All our pizzas are 14"

Staten Island

Triple pepperoni, red sauce, and extra pizza cheese

The Bronx

Pepperoni, Canadian bacon, Italian sausage, and hamburger

The Brooklyn

Pepperoni, sausage, hamburger, green peppers, red onions, mushroom, green and black olives

Manhattan

Our version of the classic Margarita! Fresh pizza sauce, mozzarella medallions, oregano, fresh basil, and garlic oil

Caprese Pizza

Garlic oil, fresh mozzarella, roma tomatoes, balsamic glaze and fresh basil

BUILD YOUR OWN - \$15

All toppings are \$2 each

Ricotta Cheese | Feta Cheese | Fresh Mozzarella
Pepperoni | Hamburger | Canadian Bacon
Italian Sausage | Chicken | American Bacon
Anchovies | Salami | Red Onion | Basil
Green Peppers | Red Peppers | Mushrooms
Green Olives | Black Olives | Spinach
Artichoke Hearts | Pineapple
Pickled Jalapenos | Fresh Jalapenos
Roma Tomatoes



HOUSE SPECIALTIES

Eggplant Parmesan - \$17

Breaded and delicious eggplant topped with melty mozzarella served over spaghetti with our marinara

Pasta Niti - \$14

Gnocchi and sliced Italian sausage tossed in a Vodka sauce

Mamma Jane's Lasanga - \$19

Chris' moms recipe - a hearty helping of layers upon layers of cheese and pasta with our meat sauce

Shrimp Scampi - \$16

Five jumbo shrimp covered with our homemade scampi sauce

Seafood Risotto - \$18

Risotto cooked with a seafood base and lump crabmeat - delicately topped with jumbo shrimp

Four Cheese and Sausage Rigatoni - \$18

Rigatoni, garlic, and Italian sausage baked and topped with fresh mozzarella, parmesan, & ricotta cheeses

Cajun Pasta - \$16

Jumbo grilled shrimp, chicken, andouille sausage tossed in a Cajun cream sauce with penne pasta, sautéed red onions, mushrooms, green & red bell peppers

Pasta Marcus - \$18

Grilled chicken, mushrooms, artichoke hearts, spinach, sun dried tomatoes and capers in a white wine lemon butter sauce, tossed with angel hair pasta

Chicken Francese - \$18

Egg battered chicken breast grilled atop a bed of spaghetti in a lemon chicken sauce topped with cheese and tomatoes

Chicken Parmesan - \$19

Breaded chicken breast covered with red sauce topped with melted mozzarella cheese. Served with spaghetti and marinara

Chicken Picatta - \$19

Grilled chicken with capers in a white wine lemon butter sauce. Served with angel hair pasta

Linguini and Clams - \$22

Fresh clams, chopped clams in a garlic white wine clam sauce

Chicken Marsala - \$21

Grilled chicken in a mushroom and shallot marsala wine sauce. Served on a bed of spaghetti

Tuscan Chicken - \$20

Breaded chicken cutlet topped with artichokes, mushrooms, and a lemon butter caper sauce and arugula. Served with a side of fettuccine alfredo

Shrimp Fra Diavolo - \$22

Sauteed jumbo shrimp in a spicy red sauce with linguini

Frutti d Mare - \$25

Mussels, clams and shrimp, topped with crispy calamari in marinara sauce

Beef Stroganoff - \$25

Tender petite filet with mushrooms, onions, shallots and sour cream in our brandy sauce. Served with penne pasta





CHOPS AND SEAFOOD

The 12 Ribeye

Bone-in, frenched, one-and-a-half inches thick and twenty-two ounces of tender center-cut steak is topped with our decadent house-made steak butter, with a side of roasted seasonal vegetables and potatoes

Try with our *Manhattan* for a whiskey companion, or with a glass of John Elway's *7Cellars Reserve Cabernet Sauvignon* for a robust and hearty pairing

Pan Seared Chilean Sea Bass

Deliciously fresh and clean, try our eight ounce sea bass topped with a lemon caper wine sauce on a bed of asparagus risotto

Pair with a glass of *Villa Maria Sauvignon Blanc* for a crisp and fruit flavor or with an *Italian Margarita* for a citrus-y and coastal vibe

Grilled Filet Mignon

Eight ounces of American filet, cooked to your preference with roasted seasonal vegetables and potatoes

Perfection is steak and red wine - try our *Bella Glas Pinot Noir* to complement the depth of the aging on this filet

Sinatra's New York Chop

Fourteen ounces of thick, center-cut bone-in veal chop topped with house-made steak butter and with mushroom risotto and garlic-sauteed spinach

Try this beautiful steak with our rich and smooth *7Cellars Pinot Noir* or pair with our Old Fashioned for dash of historic Vegas

Dean's Prime Porkchop

Hand-cut and hand-trimmed, our frenched two bone fourteen ounce porkchop with served with roasted potatoes and seasonal vegetables

Delicious with our dirty martini if you're feeling like New York, or if the south is more your vibe, try a glass of *The Stag* red blend

Panko-Crusted Cod

Panko-crusted cod topped with a savory lemon butter sauce served with sauteed spinach

A buttery glass of Cake Bread Chardonnay rounds out the richness of our perfect cod - but if you're looking for something with a little kick, start your meal with a limoncello martini



Specials *at Frankie's*

HAPPY HOUR EVERYDAY!

11AM TO 6PM

\$2 OFF ALL COCKTAILS - \$2.50 BOTTLE BEER

\$3 PINT DRAFT - \$6 FRANKIE'S SIZE DRAFT

10% OFF WINE BOTTLES*

\$6 GLASSES OF CANDONI CAB SAUV OR PINOT GRIGIO



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AND NEW ITEMS!**

*Everyday Happy
Hour 11-6*