

<u>STARTERS</u>		<u>SALADS</u>	
Meatballs Four of our homemade meatballs served in our	\$13	Add chicken (\$5) or shrimp (\$7) Chris's Salad Fresh mixed greens, sliced apples, dried cranberries and hearty walnuts topped with fried goat cheese	\$12
Rosa sauce Fried Mozzarella Five fresh mozzarella medallions hand-battered and fried to a golden brown, served on a thin	\$11	Salmon Salad Fresh mixed greens, cherry tomatoes, pine nuts tossed in a balsamic vinaigrette and topped with a grilled	\$16
layer of marinara Fried Ravioli Five golden raviolis stuffed with your choice of cheese or beef complete with marinara for	\$12	salmon filet Caesar Salad Romaine lettuce, croutons and shaved parmesan, tossed in our creamy Caesar dressing	\$10
dipping Fried Calamari Served with marinara and a sweet chili dipping	\$15	Greek Salad Romaine and iceberg lettuce, cucumbers, kalamata olives, feta cheese, tomatoes, banana peppers, and red onion all tossed in our greek dressing	\$10
Sauce Arancini Balls Five delicious rice balls stuffed with a gooey mozzarella cheese	\$ 9	Garden Salad Lettuce, tomato, onion, cheese, croutons. Served with your choice of dressing	\$8
Stuffed Mushrooms Buttery mushrooms stuffed with garlic and mozzarella	\$10	Italian Chopped Salad Chopped lettuce, diced tomatoes, red onion, pepperoncini's, crumbled blue cheese, pepperoni and crispy prosciutto, tossed in our own Italian dressing	\$10
Shrimp Cocktail Five ultra jumbo shrimp served in a martini glass with our signature cocktail sauce	\$14	Caprese Salad Fresh mozzarella, tomatoes, basil and artichokes topped with extra virgin olive oil and balsamic glaze	\$10

Short Rib French Onion Soup

Our slow braised beef short rib is delicately delicious, topped with gooey cheese and our housemade bread (**bowl only**)

\$6/\$9 Cup/Bowl

Soup of the Day

Ask your server about today's selection

WINGS - \$15

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

Wet Flavors:

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







Dry Flavors:

Hickory Pepper Citrus Lime Lemon Pepper Buffalo Dry Rub

BUILD YOUR OWN PIZZA - \$13

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

GLUTEN FREE CAULIFLOWER CRUST - \$13



HOUSE SPECIALTIES

Eggplant Parmesan - \$17Breaded and delicious eggplant topped with melty mozzarella served over spaghetti with our marinara

Spaghetti and Meatballs- Slb

Our classic spaghetti and marinara with a delicious Frankie's Meatball

Chicken Marsala - \$21 Grilled chicken in a mushroom and shallot marsala wine sauce. Served on a bed of spaghetti

Seafood Risotto - \$22
Risotto cooked with a seafood base and lump crabmeat - delicately topped with jumbo shrimp

Chicken Picatta - \$20

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

Fettuccini Alfredo - S13

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

Four Cheese and Sausage Rigatoni - \$18

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

Chicken Parmesan - \$20

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

Mama Jane's Lasagna - \$19

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

Pasta Niti - S18

Gnocchi and sliced Italian sausage tossed in a Vodka sauce

Beef Stroganoff - \$25 Tender Filet with mushrooms, onions, shallots and sour cream in our brandy sauce served with penne pasta

Tuscan Chicken - \$20 Breaded chicken cutlet topped with artichokes, mushrooms, and a lemon butter caper sauce and arugula. Served with a side of

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

Carbonara - \$18

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

Cajun Pasta - \$22 Jumbo grilled shrimp, chicken, andouille sausage tossed in a Cajun cream sauce with penne pasta, sautéed red onions, mushrooms, green & red bell peppers

STEAKS AND SEAFOOD

Cooked to your preference

Grilled Filet Mignon - \$40
Eight ounces of American filet, cooked to your preference with roasted seasonal vegetables and potatoes, add a lobster tail for market

Dino's Prime Porkchop - \$30

Hand-cut and hand-trimmed, our frenched two bone fourteen-ounce porkchop with served with roasted potatoes and seasonal vegetables, add a lobster tail for market price

Wild Caught Fresh Fish of the Day - Mkt Ask your server for today's fresh catch of the day

DRINKS

Coca-Cola | Diet Coke | Dr. Pepper Sprite | Root Beer | Coke Zero Fanta Orange | Sweet Tea | Unsweet Tea Energy Drink | Milk | Coffee | Apple Juice \$3.49

Pellegrino (Sparkling Water) - \$4.95 Panna (Still Water) - \$4.95

KID'S MENU

\$6 unless otherwise noted

Spaghetti or Alfredo Add a meatball or chicken for \$2

Cheese Pizza

One topping included, add additional toppings for \$1

Kraft Mac and Cheese Chicken Tenders with Fries