

Frankie's

ITALIAN BISTRO

Appetizers & Salads

SOUP OF THE DAY

bowl 4.95

FIG AND PROSCIUTTO FLATBREAD

Prosciutto di Parma, caramelized onions, basil and fig jam, topped with a blend of Pecorino Romano, Gorgonzola and mozzarella cheese and balsamic fig drizzle. 13.95

WILD MUSHROOM FLATBREAD

Mushrooms sauteed with garlic, basil, and a touch of marinara, mozzarella cheese 11.95

MEATBALL FLATBREAD

Sliced meatballs, fresh ricotta, basil, whole milk shredded mozzarella over our award winning marinara sauce. 12.95

STUFFED MUSHROOMS

Silver dollar mushrooms with ground sausage and breadcrumb filling, topped with melted mozzarella cheese 9.95

EGGPLANT ROLLATINI

Narragansett ricotta, roasted red peppers, prosciutto, marinara, mozzarella. 9.95

MOZZARELLA TRIANGLES

Whole milk mozzarella, double breaded and fried golden brown. Served with a side of tomato-basil sauce. 8.95

CALAMARI

Rhode Island Style - Squid rings and tentacles tossed with garlic, chopped tomatoes, and hot pepper rings.

Sweet & Spicy Style - Squid rings and tentacles tossed with Thai Chili sauce 12.95

THE GOOD SALAD

Romaine, baby spinach, seasonal fruit, cannellini beans, grape tomatoes, shaved red onion, Gorgonzola cheese; served with a seasonal vinaigrette 12.95

SPINACH SALAD

Baby spinach, sliced apples, dried cranberries, shaved red onion, Gorgonzola, grape tomatoes, and cucumbers; served with your choice of dressing 12.95

CAESAR SALAD

Romaine, shaved Parmesan, cracked pepper, garlic croutons. 10.95

Add Grilled Salmon 10.95

Flat Iron Steak 8.95

Grilled Chicken 4.95

Sandwiches & Pizza

All sandwiches are served with fries

PASTRAMI SUB (toasted)

Pepper rings, melted Swiss cheese, spicy mustard 11.95

GRILLED CHICKEN SUB (toasted)

Spinach, roasted red peppers, melted mozzarella, balsamic drizzle 10.95

PARMIGIANA SANDWICH (toasted)

Eggplant, Chicken, Veal 9.95 | 10.95 | 11.95

MEATBALL GRINDER (toasted)

Sliced meatballs, famous marinara sauce, melted mozzarella 9.95

TRADITIONAL THIN CRUST PIZZA \$12.95

(Mozzarella Cheese and Tomato-Basil Sauce)

Toppings:

Meatball, sausage, grilled chicken, fried chicken, prosciutto, ricotta, fresh mozzarella, fried calamari, fried eggplant, mushrooms, anchovies 1.00

Red peppers, onions, garlic, peppers rings, caramelized onions, tomatoes slices, penne pasta, spinach .50

Pink sauce 1.00 Bolognese sauce 2.00

Entrées

Add a Fresh Garden or Caesar Salad - 3 | Add homemade pasta - 1.95 | Pink Sauce - 1.50

PASTA AND MEATBALLS

Pasta of your choice served with 2 homemade meatballs topped with a dollop of fresh whole milk ricotta cheese and garlic crostini. 16.95

RIGATONI BOLOGNESE

Rigatoni pasta tossed in a blend of ground beef, pork and veal; finished in Pecorino Romano cream sauce with a hint of marinara. 17.95

EGGPLANT, CHICKEN OR VEAL PARMIGIANA GF

Hand breaded cutlet, whole milk mozzarella, tomato basil sauce. Served with a side of pasta. 14.95 | 16.95 | 18.95

CHICKEN OR VEAL SORRENTO GF

All-Natural chicken cutlet or tender pounded veal layered with eggplant and Narragansett Creamery ricotta, whole milk mozzarella and tomato-basil sauce. Served with a side of pasta. 19.95 | 21.95

LASAGNA

Ridged lasagna noodles layered with all natural ground beef, crumbled sausage, ricotta, mozzarella and tomato-basil marinara. Served with garlic bread. 16.95

CHICKEN SCARPARIELLO GF

A spicy favorite; Sautéed chicken, sliced hot sausage, hot cherry peppers, tomatoes, garlic and a hint of tomato-basil marinara; served over pasta, finished with Parmesan and fresh parsley. 18.95

PASTA MISCUGLIO GF

Sea scallops, jumbo shrimp, spinach and mushrooms sautéed in a spicy pink marinara sauce and tossed with homemade radiatore pasta. 21.95

PAN-SEARED SALMON*

Topped with a gremolata sauce of lemon zest, garlic, EVOO, fresh parsley and cilantro; served with potato and vegetable. 18.95

SEAFOOD FRA DIAVOLO GF

Jumbo shrimp, scallops, calamari and little necks sautéed in a spicy marinara sauce; served over a bed of thin spaghetti. 24.95

SIRLOIN STEAK VINCENZO

12 ounce choice sirloin steak topped with prosciutto, fresh mozzarella and mushrooms; served with potato and vegetable 26.95

CHICKEN OR VEAL MARSALA

Sautéed with mushrooms in a rich Marsala sauce; served with pasta or potato and vegetable 19.95 | 22.95

20% gratuity included for parties of 6 or more. \$5 charge for split plates.

GF - items with this symbol may be prepared gluten free

Please notify your server if any person in your party has allergies.

* Consumption of raw or undercooked foods of animal or seafood origin may increase your risk of food borne illness.

Frankie's

ITALIAN BISTRO

BEVERAGE MENU

Cocktail List

PEACH OLD FASHIONED

Bringing it back, muddled sugar, angostura bitters, orange, peaches, and cherry, splash of peachtree, and a generous portion of Bulleit Bourbon.

POM-POLITAN

A true pleasure for your palate;
Deep Eddy Cranberry Vodka, Pomegranate Schnapps,
simple syrup, fresh squeezed lime and POM juice.

TART-Tini

Deep Eddy Ruby Grapefruit Vodka, Kinky liqueur, fresh squeezed lime juice, splash of simple, finished with club soda

LIMONCELLO MARTINI

Italian's do limoncello best, right?
Ketel One Citroen Vodka, Limoncello,
simple syrup, lemonade.

PEAR MARTINI

Grey Goose La Poire, Amaretto, simple syrup, sour mix;
like biting into a juicy pear.

ESPRESSO MARTINI

Van Gogh Double Espresso & Three Olives Vanilla Vodka,
Baileys Irish Cream, and real espresso...
don't forget 3 coffee beans.

SANGRIA

Your choice of Red, White, Blackberry or Tropical.
glass 9 | carafe 24

SOUTH COUNT-INI

Three Olives Pineapple Vodka with a splash of
Peachtree Schnapps, grenadine and pineapple juice,
topped with a prosecco float; a martini that is
sure to bring a little sparkle to your day.

MOSCOW MULE

Tito's Handmade Vodka, Regatta Ginger Beer,
fresh lime, served in a traditional copper mug.

FRANKIES 43

Cuarenta Y Tres (Licor 43), fresh lime juice, ginger ale, raspberry floater

Wine List

HOUSE WINES

Pinot Grigio, Chardonnay, Sauvignon Blanc,
Merlot, Cabernet Sauvignon, Pinot Noir

WHITES	glass / bottle	REDS	glass / bottle
Chardonnay - William Hill, California	8 / 30	Barolo - Renato Ratti, Piedmont	102
Chardonnay - Krug Caneros, Napa	40	Cabernet - J. Lohr, California	10 / 35
Pinot Grigio - Fontana Candida, Italy	8 / 30	Cabernet - Louis Martini, California	12 / 39
Pinot Grigio - Maso Canali, Italy	10 / 35	Cabernet - Silver Oak, Alexander Valley	110
Moscato - Risata d Asti, Italy	8 / 30	Chianti - Straccali, Tuscany	6 / 22
Riesling - Chateau Ste Michele, Washington State	7 / 26	Chianti - Di Lupo, Italy	7 / 26
Sauvignon Blanc - Matua, New Zealand	8 / 30	Chianti - DaVinci Riserva, Tuscany	40
		Malbec - Conquista, Argentina	8 / 30
SPARKLING		Merlot - Coppola Diamond, California	10 / 35
Prosecco - La Marca, Italy	split 8	Montepulciano - Masciarelli, Abruzzo	32
Champagne - Chandon Rose, California	48	Pinot Noir - Meiomi, California	10 / 35
Champagne - Veuve Clicquot "Yellow Label" Brut, France	110	Pinot Noir - Belle Glos "Los Alturas," Central Coast	65
		Toscana Blend - Badiola, Tuscany	8 / 30
BLUSH		Super Tuscan - Villa Puccini, Italy	10 / 35
Rose - Seaglass, Monterey	8 / 30	Super Tuscan - Brancaia Blu, Tuscany	125
White Zinfandel - Beringer, California	6 / 24	Valpolicella - Allegrini, Veneto Blend	36

Beer List

Ask your server for featured drafts and bottles

DRAFT

Coors Light
Blue Moon
Dogfish Head 60 Minute IPA
Stella Artois
New Belgium (rotating)
Sam Adams (Rotating)

BOTTLES

Birra Moretti
Heineken
Guinness
(14.9 oz can)
Budweiser
Bud Light
Michelob Ultra
O'Douls N/A
Miller Lite
Corona
Angry Orchard GF