FRANKO'S

Italian Steakhouse

Antipasti

HOUSEMADE FOCACCIA $8
whipped ricotta, extra virgin olive oil

HEIRLOOM TOMATO BRUSCHETTA $14
grilled ciabatta, fresh mozzarella, pistachio pesto

HOUSEMADE PRIME MEATBALLS $18
ground in house, san marzano sauce, whipped ricotta

SAUSAGE STUFFED HUNGARIAN HOT PEPPERS $18
house marinara, mozzarella

BURRATA $20
spiced figs, prosciutto di Parma, focaccia

CRISPY FRIED CALAMARI $20
cherry peppers, marinara, aioli

CRISPY BRUSSELS SPROUTS $16
raisins, capers, spicy balsamic-honey reduction, shaved parmesan

Salads

CHOPPED CAESAR $14
focaccia crumbs, shaved parmesan

STEAKHOUSE BIBB WEDGE $14
cherry tomatoes, grilled red onions, crispy bacon, creamy gorgonzola dressing

ARUGULA, FENNEL & ORANGE $14
pistachio, goat cheese, olive oil, lemon

Sides

CLASSIC FRIED POTATO WEDGES $10

WHIPPED SWEET POTATOES $10

ROASTED GARLIC POTATO PUREE $10

BROCCOLINI $12

JUMBO ASPARAGUS $12

ROASTED WILD MUSHROOMS $12

STEAKHOUSE MAC & CHEESE $12

Desserts

SICILIAN STYLE CANNOLI (2) $9

LEMON RICOTTA CHEESECAKE $14

TIRAMISU $14

7 LAYER CHOCOLATE MOUSSE CAKE $14

SEASONAL CRÈME BRÛLÉE $14

FRANKO'S *Hospitality*

Check out our other concepts at
www.frankoshospitality.com

@frankoshospitality
Franko's Hospitality

Pasta

We source our pasta from Mancini Pastificio Agricolo, an Italian farm in the heart of Italy's Le Marche region, which exclusively uses its homegrown durum wheat for pasta production.

FRANKO'S LOBSTER SPAGHETTI $47
poached lobster tail, lobster stock, cherry tomatoes, fresh herbs, butter sauce

BOLOGNESE $30
all day bolognese, paccheri pasta, parmesan

RICOTTA GNOCCHI $28
parmesan truffle cream, wild mushrooms

SPAGHETTI & CLAMS $30
red or white, littleneck clams, bacon, shallots, garlic, white wine, fresh herbs

PENNE ALLA VODKA $24
pancetta, vodka, house marinara, basil, pecorino
add a chicken cutlet for $10

50 LAYER LASAGNE $30
meat sauce, ricotta, mozzarella, parmesan

ROASTED GARLIC PARMESAN CREAM $24
spaghetti, parmesan, cream, roasted garlic, more parmesan

SPAGHETTI AND MEATBALLS $26
bronze-die spaghetti, 3 prime meatballs, house marinara, ricotta

Entrees

CHICKEN PARMESAN $28
crispy breaded, olive oil, house marinara, mozzarella, served with spaghetti

VEAL CHOP PARMESAN* $49
crispy breaded, olive oil, house marinara, mozzarella, served with spaghetti

GRILLED SALMON* $36
arugula & artichoke salad, olives, fennel, capers, olive oil, lemon butter

From the grill

SERVED WITH YOUR CHOICE OF POTATO

DOUBLE CUT DUROC PORK CHOP* $38
boneless, apricot mostarda

BLACK ANGUS FILET MIGNON* $59
8 oz, rosemary garlic butter

BLACK ANGUS FILET TRIO* $65
three filet medallions with cognac-peppercorn sauce, chimichurri, and gorgonzola cream

PRIME NY STRIP* $57
14 oz, rosemary garlic butter

PRIME RIBEYE* $59
16 oz, rosemary garlic butter

PRIME BONE-IN COWBOY RIBEYE* $89
32 oz, rosemary garlic butter

ADD A GRILLED LOBSTER TAIL $28

ADD A SIGNATURE SAUCE $4
truffle butter · gorgonzola cream · chimichurri
house steak sauce · creamy horseradish · cognac-peppercorn sauce

To preserve temperature, doneness, and presentation, items from the grill are not available for splitting.

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TUESDAY – THURSDAY
4:00 PM – 9:00 PM

FRANKO'S

Italian Steakhouse

FRIDAY & SATURDAY
4:00 PM – 10:00 PM

Cocktails

APEROL SPRITZ $15
Aperol, prosecco, soda water

HUGO SPRITZ $14
Beefeater gin, elderflower, prosecco, fresh lime

POMEGRANATE MARG'TINI $14
Jose Tradicional, Pama, fresh lime & orange, sweet-salt rim

ESPRESSO MARTINI $16
Smirnoff Vanilla, Kahlúa, espresso, cream

Mocktails

NA ITALIAN MOJITO $13
Pallini Limonzero, basil, soda, lemon

NA CELLO SPRITZ $10
Pallini Limonzero, spritz

NA LEMONCELLO DROP $12
Pallini Limonzero, twist on a classic

SIGNATURE COCKTAILS



ITALIAN OLD FASHIONED
Rittenhouse rye, Disaronno, splash of amaro, amarena cherry
$16
Try it smoked +$2

BARREL-AGED ITALIAN MANHATTAN
Sagamore rye, Amaro Nonino, bitters, aged in house
$18

LEMONCELLO DROP MARTINI
twist on a classic made with real house made lemoncello
$14

Beer

BOTTLE & CAN

PERONI $5
Lager · Italy

PERONI 0.0 $5
Non-alcoholic lager · Italy

RED OAK $5.50
Amber · Whitsett, NC

WEEPING WIT $7
Wheat · 16 oz · Kinston, NC

PERNICIOUS $6
IPA · Asheville, NC

JAI ALAI $5.50
IPA · Florida

HEY ZEY $7
New England IPA · 16 oz · Surf City, NC

MILLER LITE & MICHELOB ULTRA $4.75
Lager

Wine by the Glass

SPARKLING

Moscato di Pavia, Centorri $12
Piedmont, Italy — orange flowers · sage · honey

Brut, Laurent-Perrier 'La Cuvée' ..... *split* $19
Champagne, France — finesse · beautiful freshness · white fruit

Prosecco, Prosecco 84 ..... $12
Veneto, Italy — amber honey · citrus · almonds

WHITE

FRANKO'S PRIVATE LABEL

Pinot Grigio, Franko's $11
Veneto, Italy — apple · peach · white flowers

Pinot Grigio, Santa Margherita $18
Alto Adige, Italy — golden apple · bone dry · clean

Sauvignon Blanc, Villa Maria 'Private Bin' $11
Marlborough, NZ — lemongrass · jalapeño peppers · fresh herbs

Sauvignon Blanc, Saget La Perriere $11
Loire, France — melon · mineral frame

Sauvignon Blanc, Honig $19
Napa Valley, California — honeysuckle · stone fruit · lime · grapefruit

FRANKO'S PRIVATE LABEL

Lugana, Franko's $12
Veneto, Italy — peaches · citrus · bananas · herbs

Chardonnay, Hess 'Shirtail Ranches' $12
California — balanced · light oak · creamy finish

Chardonnay, La Crema 'Kelli Ann Vineyard' $26
Russian River, CA — baked apple · fresh nectarine · white peach

Riesling, Fess Parker $13
Santa Barbara, California — meyer lemon · key lime · minerality

ROSÉ

FRANKO'S PRIVATE LABEL

Bardolino Chiaretto (Rosé), Franko's $12
Bardolino, Italy — raspberries · black currants · sweet almond finish

RED

Lambrusco, Cleto Chiarli 'Centenario' $13
Emilia-Romagna, Italy — cherry jam · juicy · fresh · pop of acidity

Pinot Noir, Christopher Michael $12
Oregon — rhubarb · strawberry · fennel seed

Pinot Noir, Belle Glos 'Clark and Telephone' $21
Santa Barbara, CA — blackberry pie · dry cherry · chocolate covered blueberries

Rosso Blend, Lupo Meraviglia 'Tre di Tre' $12
Puglia, Italy — dark · red fruit · negroamaro, primitivo, aglianico

FRANKO'S PRIVATE LABEL

Montepulciano, Franko's $13
Abruzzo, Italy — blackberry · red cherry · velvety finish

Malbec, Septima $12
Mendoza, Argentina — violet · fresh plums · long

Chianti Classico, Antinori 'Peppoli' $14
Tuscany, Italy — sour cherries · rose petals · sweet tannins

Super Tuscan, Col d'Orcia $14
Tuscany, Italy — strawberry · bing cherry · herbs · subtle watermelon

FRANKO'S PRIVATE LABEL

Amarone, Franko's $22
Veneto, Italy — cassis · truffles · chocolate fudge

Cabernet Sauvignon, Educated Guess $14
California — tea spice · fruit preserves · dark chocolate

Cabernet Sauvignon, Quilt $24
Napa Valley, California — black cherry · plum · clove

Cabernet Sauvignon, Hess 'Lion Tamer' $25
Napa Valley, California — dark plum · hints of espresso · long

Cabernet Sauvignon, Whitehall Lane $30
Napa Valley, California — blackberry pie · dry fig · baking spice · hint of cigar box

Zinfandel, Mount Peak 'Rattlesnake' $30
Sonoma, California — ripe bramble · cherry jam · fig