



APPETIZERS

-FRANKY'S FRIES- \$10

House cut fries, cheddar cheese curds, braised short rib, cheese sauce, scallions

-SOUTH PHILLY PIEROGIES- \$10

Roasted pork, broccoli rabe, sharp provolone, grilled long hot pepper, pork jus

-FRANKY'S MEATBALLS- \$11

Beef, veal, pork, ricotta, slow cooked marinara, garlic bread

-SMOKED CHICKEN WINGS- \$12

Choice of Spicy bourbon BBQ sauce or Buffalo sauce, ranch, carrots, celery

-MAC & CHEESE- \$12

Three cheese sauce, braised ham hocks, oven dried tomatoes, garlic bread crumbs

-CHEESE STEAK EGG ROLL- \$8

NY strip steak, provolone, sautéed onions, hot pepper relish

-GRILLED FLATBREAD- \$10

Sundried tomato pesto, fresh mozzarella, torn basil

-CRISPY POTATO SKINS- \$12

Braised short rib, aged cheddar, horseradish crème fraîche, scallions

-STEAMED MUSSELS- \$12

Garlic, shallots, white wine, chili flakes, parsley

-PAN SEARED HALLOUMI- \$9

Ouzo, lemon, almonds, figs

PASTA

-MUSSELS RED OR WHITE- \$17

Imported spaghetti, garlic bread

-SHRIMP SCAMPI- \$18

Pan seared shrimp, scampi butter, lemon, chilli flake, imported spaghetti

-CHICKEN PARMESAN- \$17

Imported spaghetti, garlic braised escarole, Claudio's mozzarella, sharp provolone, marinara sauce

-FRANKY'S MEATBALLS - \$17

Imported spaghetti, beef, veal, pork & ricotta meatballs, marinara

SOUP & SALAD

-FRENCH ONION SOUP- \$10

Slow roasted onions, beef broth, garlic crostini, comté

-CHICKEN NOODLE SOUP- \$7

Roasted chicken broth, egg noodles, carrot, celery, onion, fennel

-ENDIVE & PEAR SALAD- \$9

Danish blue cheese, candied pecans, Maple-Dijon vinaigrette

-ROASTED BEETS- \$9

Greek yogurt with honey and lemon, goat cheese, frisee, pistachio brittle

-GRILLED SHRIMP- \$11

Tabouli salad, feta, pine nuts, parsley, lemon oil

SANDWICHES

-CHICKEN PARMESAN- \$13

Garlic braised escarole, Claudio's mozzarella, sharp provolone, marinara sauce, seeded long roll

-FRANKY'S BURGER- \$12

Local tomato, green leaf lettuce, grilled red onion, pickles, Muenster cheese, Comeback sauce, Martin's potato roll

-PRESSED DUCK CUBAN- \$14

House-smoked duck breast, duck confit, fontina, pickles, spicy mustard, sourdough

-GRILLED CHICKEN- \$12

Fontina, bacon, lettuce, tomato, avocado, basil aioli, toasted sourdough

All sandwiches served with handcut fries.

Sub mixed greens \$3

ENTREES

-GRILLED SKIRT STEAK- \$21

Horseradish mashed potatoes, grilled broccolini, blue cheese butter, bordelaise

-ROASTED ORGANIC CHICKEN- \$20

Creamy polenta, sauteed spinach, truffled mushrooms, chicken jus

-MARKET FISH- M.P.

Chef's preparation changes daily

-SEMOLINA GNOCCHI- \$18

Butternut squash puree, roasted brussel sprouts, toasted almonds, cranberry brown butter, shaved parmesan



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

