



Frankie's

ITALIAN CHOPHOUSE
EST. 1999

ANTIPASTI

FRESH STRETCHED MOZZARELLA 26

Heirloom tomatoes, olive oil, fresh basil, aged balsamic

For 2 people

STEAK TARTARE

19

Hand-cut steak, salmoriglio,
shallots, capers, parmigiano

FRIED CALAMARI

18

Lemon, olive oil, sage,
marinara

BREAD SERVICE

7

Focaccia, ciabatta, giardinera, signature
garlic sauce

WAGYU CARPACCIO

22

Lemon, arugula, horseradish aioli,
olives, garlic toast

GRILLED OCTOPUS

19

Lemon, olive oil, frisee, charred
peppers

CICCIOS VEAL MEATBALLS

16

Family recipe, marinara, basil

SALMON CARPACCIO

20

Lemon salt cured, capers, onions,
EVOO, garlic toast

FRANKIES MARYLAND CRAB CAKE

MKT

Jumbo lump, signature garlic
sauce

CHARCUTERIE

3- \$22 5- \$36 7- \$45

Served with caponata, olives, peppers & bread

SPICY SOPPRESSATA

MORTADELLA

COPPA

PROSCIUTTO DI PARMA

GRANA PADANO

MANCHEGO

FONTINA

PROVOLONE

ZUPPA E INSALATA

Add: Chicken 7 | shrimp 12 | Steak 14

ARTICHOKE SALAD

6/12

Arcadian mix, lemon vinaigrette

HEIRLOOM TOMATO

14

Heritage tomatoes, red onion,
gorgonzola crumble, aged
balsamic

PORTOBELLO SALAD

17

Mixed greens, portobello, tomatoes,
red onion, olives

CAESAR SALAD

6/12

Parmesan, white anchovies, croutons

WEDGE SALAD

13

Gorgonzola, pancetta dressing, cherry
tomatoes

OXTAIL SOUP

9

caramelized onions, served with pasta



PASTAS



CAULIFLOWER PASTA 22
Marinara, seasoned breadcrumbs, pecorino, penne pasta

MARINARA 18
San marzano tomatoes, olive oil, fresh basil, angel hair pasta

BOLOGNESE 23
Slow simmered beef, san marzano sauce, ricotta, fettuccine pasta

NERO DI SEPPIA 25
Squid ink, calamari, bucatini

LINGUINI ALLA VONGOLE 22
Little neck clams, white wine sauce

RISOTTO A FUNGI 25
Wild mushrooms, sherry wine, portobello, truffle oil

STEAKHOUSE ALFREDO 27
Tenderloin tips, au jus, pecorino, fettucine

TROFIE AL PESTO 22
Rapini pesto, calabrian chilies, sausage

CARNE

AMERICAN WAGYU BEEF

Renowned for its tenderness, marbling, and rich flavor. The term "Wagyu" refers to several breeds of cattle that are native to Japan

16 OZ. RIBEYE 95 **14 OZ. NY STRIP** 89

USDA PRIME BEEF

FILET MIGNON 38/57
6 oz / 10 oz. center cut

PORTERHOUSE 65
24 oz

NEW YORK STRIP 52
14 oz

RIBEYE 55
16 oz

VEAL, PORK & LAMB

LAMB CHOPS 39/ 59
4 ea / 6 ea

VEAL RIB CHOP 46
14 oz

PORK CHOP 32/52
1 1/2 inch cut one / two



ADD-ONS AND TOPPINGS

LOBSTER TAIL MKT	BRANDY PEPPERCORN SAUCE 8	HERB TRUFFLE BUTTER 6
CRAB CAKE MKT	ONION BACON JAM 6	BEARNAISE 5
SHRIMP SKEWER 12	MELTED BLUE CHEESE CRUMBLES 4	PIZZAIOLA 6



*Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

SPECIALTIES

VEAL

VEAL CHOP MILANESE 32

Pan fried veal chop, lemon wedges, arugula, penne with garlic & oil

VEAL CHOP PARMESAN 35

Pan fried veal chop, tomato sauce, fresh mozzarella, penne marinara

SEAFOOD

JUMBO SCAMPI SHRIMP 29

Spinach, garlic

LOBSTER TAIL MKT

Broiled, compound butter

FISH OF THE DAY MKT

Broiled served with butter, rapini

CHICKEN

1/2 CHICKEN CACCIATORE 29

Simmered with peppers, onions, mushrooms, tomatoes served over spaghetti

1/2 CHICKEN AL MATTONE 26

Wood fire grilled, lemon, herbs, rosemary potatoes

BURGER

CIBO'S BURGER 24

Wood fire grilled, parmesan fondue, bacon, lettuce, tomato

LATI Sides

PARMESAN RISOTTO 10

Baby spinach, mascarpone, garlic

POTATO RUSTICA 8

Roasted, rosemary

GRILLED ASPARAGUS 10

Gremolata

CREAMED SPINACH. 8

Parmesan

WHIPPED POTATOES 8

Butter, herbs

SAUTEED MUSHROOMS 8

Parmesan, herb oil

SAUTEED SPINACH 8

Garlic , breadcrumbs

MAC & CHEESE 11

Seasoned breadcrumbs, parmesan

CRISPY BRUSSEL SPROUTS 8

Onion & bacon jam

OUR PARTNERS & PURVEYORS

At Frankie's Italian Chophouse, we are passionate about supporting our local farmers and proudly showcase their bounty throughout our menu.

**EXECUTIVE CHEF
ERIK C. VIGIL**





Cent'anni

Chent/ah-neeh

"May you live a hundred years"

Welcome to our Italian chophouse, where tradition meets innovation and passion meets expertise. Our restaurant is the result of a collaboration between two culinary masterminds: Chef Erik Vigil and Restaurateur Frank Schittino. Together, they have created a dining experience that celebrates the best of Italian cuisine and showcases the finest premium cuts sourced from top producers around the world.

At the heart of our menu is our signature American Wagyu steak. Our commitment to serving the best possible steaks is why we cook them over an open wood fire. The natural flavor and unique texture that this method imparts on our premium cuts are simply unbeatable. It's an authentic Italian approach to cooking that we take great pride in at our chophouse.

As you dine with us, you'll be transported to the heart of Italy, where food is not just sustenance but a way of life. Our warm and inviting atmosphere, combined with our exceptional service and attention to detail, will make you feel right at home.

Buon Appetito!

Erik Vigil
Executive Chef

