

Antipasti

POLPO ALLA GRIGLIA
Grilled baby octopus with
arugula and lemon wedges
with balsamic reduction
\$10.50

CALAMARI FRITTI
\$7.95

VONGOLE OREGANATA
Baked clams
1/2 Dozen - \$9.50
Dozen - \$15.50

COZZE MARINARA
Mussels marinara
\$9.95

**BRUSCHETTA ALLA
ROMANA**
\$7.95

MOZZARELLA CAPRESE
\$7.95

CHEF SPECIALTY
Puff pastry filled
with asparagus and a
gorgonzola sauce
\$7.50

CIAMBOTTA
Frankie's Special
Grilled sausage, roasted
sweet peppers and vesuvio
potatoes served in a white
wine garlic sauce
\$10.50

BRUSCHETTA ALLA CAPRESE
\$8.95

Zuppa Del Giorno

SOUP PREPARATION OF THE DAY

Insalate

SALADS

DINNER SALAD

Mixed greens, tomatoes, cucumbers and
shaved carrots in our house dressing
\$5.25

INSALATA DI BIETOLE E ASPARAGI

Beets, asparagus, tomatoes, cucumbers, red onion and
shaved ricotta salata, in a red wine vinaigrette
\$7.50

FRANKIE'S SALAD

Field greens, tomatoes, goat cheese and
walnuts with a balsamic vinaigrette
\$6.95

INSALATA CESARE

Traditional Caesar Salad
\$6.95

INSALATA DI MELA

Mixed greens, fresh apples, almond flakes and
blue cheese in our balsamic reduction
\$6.95



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TINLEY PARK, IL 60477

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708.226.6999 FAX

www.frankiesristorante.com

Hours

SUNDAY

4:00PM - 9:00PM

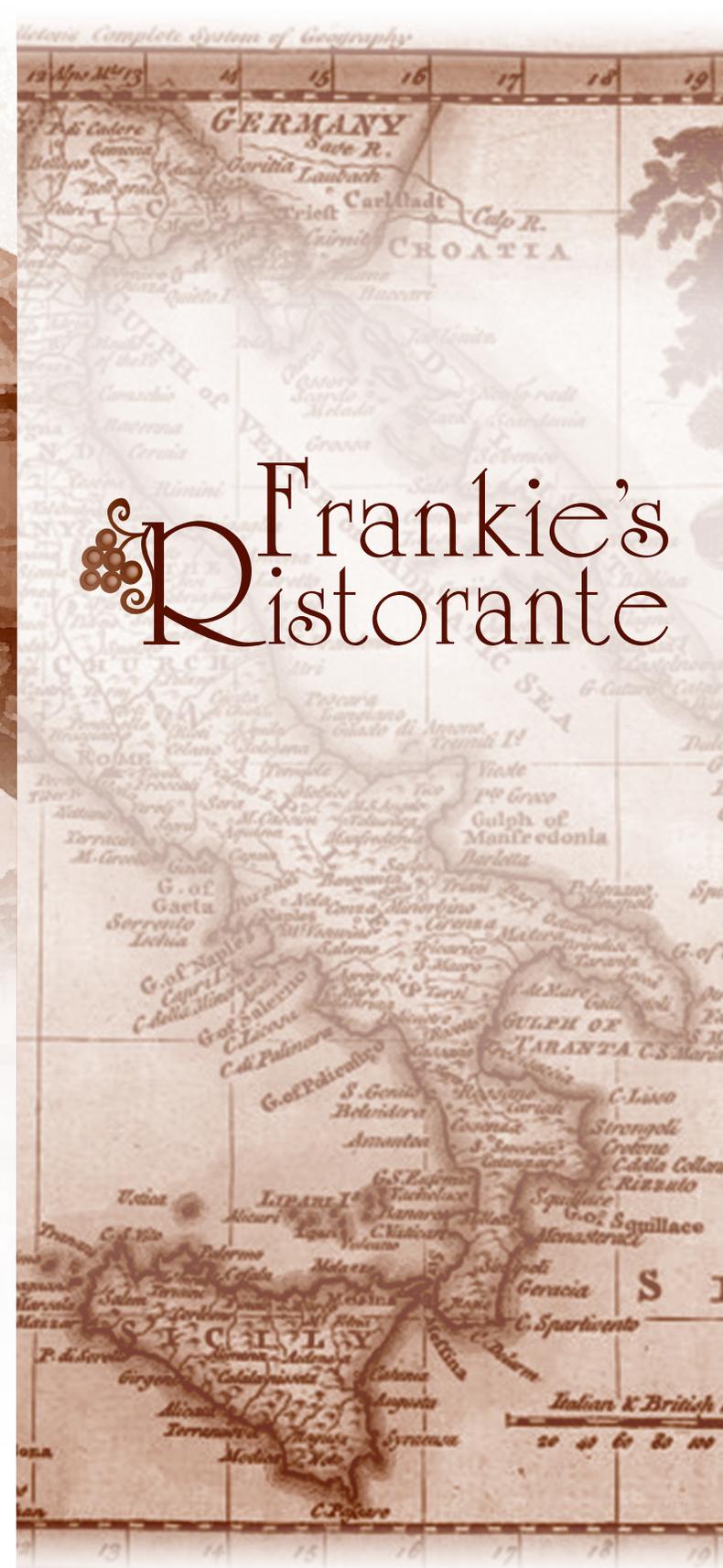
MONDAY - CLOSED

TUESDAY, WEDNESDAY & THURSDAY

4:30PM - 9:00PM

FRIDAY & SATURDAY

4:30PM - 10:00PM



Frankie's Ristorante

Primi Piatti Di Pasta

PASTA

RIGATONI ALLA VODKA

San Marzano tomatoes, mascarpone cheese
and fresh basil, laced with Vodka
\$15.95

PAPPARDELLE CON CREMA DI TARTUFO NERO

Black truffle cream sauce with shiitake mushrooms
\$15.95

ORECCHIETTE CON SALSICCIA E RAPINI

"Little Ear" pasta with mild sausage, rapini and
chili flakes in an olive oil, garlic sauce
\$16.95

GNOCCHI DI RICOTTA CON SALSA DI POMODORO

Homemade ricotta dumplings in our own marinara sauce
\$16.50

RAVIOLI CON SPINACI E RICOTTA

Spinach filled pasta with wild mushrooms, peas
and artichokes in a creamy parmesan sauce
\$17.95

LASAGNA BOLOGNESE

Our rich meat sauce with fresh mozzarella
\$15.95

LINGUINI ARRABIATA

Long strand pasta with garlic, tomatoes, basil and
chili flakes in an olive oil, garlic sauce
\$17.95

LINGUINI FRUTTI DI MARE

Long strand pasta, prepared with mussels, clams,
calamari, shrimp and scallops in red sauce
\$21.95

Risotto Del Giorno

RISOTTO PREPARATION OF THE DAY

Secondi Piatti Di Carne

FILETTO DI MAIALE

Sauteed pork tenderloin served on a bed of polenta,
with wild mushrooms and demiglaze
20.95

FILETTO DI MANZO

10 oz Filet Mignon served in a Barolo-Porto wine reduction
32.95

Secondi Piatti Di Pesci

FISH

SALMONE CON CAPPERI

Grilled salmon with cherry tomatoes, kalamata olives
and capers in a garlic olive oil lemon sauce
\$22.95

TILAPIA OREGANATA

Lightly breaded tilapia in a white wine, garlic and oregano sauce.
\$21.95

Above entrees served with fresh vegetable of the season.

Secondi Piatti Di Pollo

CHICKEN

POLLO VESUVIO

Chicken Vesuvio
Boneless breast of chicken prepared with garlic, oregano,
mushrooms, roasted sweet peppers, onions
and potato wedges in a wine sauce
\$16.95

POLLO PARMIGIANA

Chicken Parmigiana
Lightly breaded chicken breast very thinly pounded,
topped with marinara sauce, melted mozzarella and
parmesan cheese, served with a side of pasta
\$17.50

POLLO AL LIMONE

Breast of chicken prepared with a lemon caper butter sauce
\$15.95

POLLO ALLA NINA

Breast of chicken prepared with sun dried tomatoes
and artichokes in a brandy sauce
\$16.50

POLLO ALLA MARSALA

Breast of chicken with a mix of mushrooms
and a sweet marsala wine sauce
\$16.50

Secondi Piatti Di Vitello

VEAL

SCALOPINE DI VITELLO ALLA MARSALA

Tender veal medallions with mixed mushrooms
and a sweet marsala wine sauce
\$20.95

VITELLO AL LIMONE

Tender veal medallions with a lemon caper butter sauce
\$20.95

Above entrees served with fresh vegetable of the season.

Owned & Operated
by the Santoro Family

The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.

18% Gratuity will be added to parties of 6 or more • Please notify us of any dietary restrictions