

Secondi- continued

VEAL MARSALA- Tender white veal sautéed with onions, mushrooms, deglazed with sweet Marsala wine \$20.95

VEAL SCALOPPINI- Tender white veal sautéed with onions, mushrooms, and a hint of tomato, deglazed with wine \$20.95

VEAL SORRENTO- Tender white veal sautéed and topped with tomato, eggplant & topped with mozzarella \$20.95

VEAL PARMIGANA- Veal cutlet baked with our homemade tomato sauce, Parmigiano & mozzarella cheese \$17.95

VEAL CUTLET PRIMAVERA- Topped with a Arugula red onion and drizzled with balsamic reduction \$17.95 (add gorgonzola \$1.50)

RIB EYE RESERVE- Our Certified Angus Reserve Beef, hand cut to 14 oz, grilled on our open flame grill \$24.95 (for 16oz cut add \$4.00)

TILAPIA OREGANATO- Crusted with Spiced bread crumbs, garlic, wine & drizzled with EVOO \$15.95

GRILLED SALMON- Grilled over open flame in a buttery citrus sauce & drizzled with EVOO \$19.95

SHRIMP FRA DIAVOLO- Sautéed garlic, EVOO wine, spicy tomato & served over linguini \$19.95

SHRIMP SCAMPI- Sautéed with garlic, buttery, citrus & deglazed with wine served over linguini \$19.95

ZUPPA DI MUSSELS- Sautéed in garlic, a hint of tomato, wine & fresh herbs served over linguini \$15.95

Accompaniments

Sautéed with garlic & extra virgin olive oil

MUSHROOMS \$4.95

SPINACH \$4.95

BROCCOLI (For a side pasta substitution \$2.50) \$4.95

BROCCOLI DI RABE \$9.95

MEATBALLS OR SAUSAGE Homemade & served in our Ragu style sauce \$3.95

Lunch Specials- All specials include a cup of soup of the day or for a \$1.50 an Individual Salad. Available form 11:30 to 3:00 (lunch specials can change daily)

LUNCH PIZZA -Our classic house pizza is made with sauce, mozzarella, Parmigiano cheese, Fresh Basil \$9 Add topping \$0.50

STROMBOLI- Classic northern rolled pizza made with tomato sauce basil, pepperoni & mozzarella, Parmigiano \$10 (Add topping \$0.50)

LINGUINI WHITE CLAM- Chopped Clams sautéed in garlic, olive oil & fresh herbs \$9

MANICOTTI & MEATBALL- All homemade pasta sheets rolled with a three cheese mix, topped with tomato sauce & mozzarella & served with a meatball \$10

CHICKEN PARMIGIANA- Chicken cutlet baked with our homemade tomato sauce, Parmigiano & mozzarella cheese served with pasta \$10

EGGPLANT PARM- Baked with our homemade ragu sauce, Parmigiano & mozzarella cheese \$10

Catering

when your having a "dinner party" Let Frankie's make your family sit down a success !!

CASA NOSTRA SALAD- Mixed iceberg & romaine lettuce, tomatoes, kalamata olives, garbanzo beans, cucumbers, red onions with homemade vinaigrette

ANTIPASTO - Tomato & Fresh Mozzarella, Roasted Peppers, Pepperoni, Prosciutto, Parmigiano, baby artichokes & Olives over a bed of lettuce

ROASTED ITALIAN WINGS- 10 fire roasted wings covered in caramelized onions sprinkled with Parmigiano cheese and served with Ciccio bread

CHEESE RAVIOLI BOLOGNESE

LASAGNA

MANICOTTI- Classic stuffed pasta with 3 cheese filling, baked with tomato sauce & mozzarella

BAKED PENNE- Sicilla Style- tossed in tomato sauce, ricotta, eggplant & topped with mozzarella

PENNE VODKA

EGGPLANT PARMIGANA

CHICKEN PARMIGANA

CHICKEN FRANCESE

CHICKEN SCARPAREILLO

CANNOLIS- Classic Italian dessert made famous by Pete "Fat" Clemenza with the line "leave the gun Take the Cannolis" Round cinnamon shell stuffed with sweetened ricotta cheese & chocolate chips

TIRAMISU- Espresso Soaked lady fingers, layered with mascarpone cheese, whipped cream & a hint of brandy & topped with coco

All orders require 24 hr advanced notice & are carryout only
These are only some of the items we can provide

Perrone Family Objective

Since 1971 the Perrone family has invited guests into their dining room, at multiple south Florida & Northern Georgia locations, We set out with one rule, "give the best" With this in mind we strive to do just that.

Ellijay, Georgia Location - Charlie's Italian Restaurant & Pizzeria

Charlie & Collette Perrone, Proprietors

15 West Cross Street, East Ellijay, Georgia 30340

[facebook.com/charliesitalianrestaurant](https://www.facebook.com/charliesitalianrestaurant)

PRICES & ITEMS MAY VARY

Small Tray 10 Large Tray 20

\$29 \$48

\$45 \$74

20 50
\$19 \$48

\$36 \$60

\$42 \$70

\$36 \$60

\$40 \$66

\$42 \$70

\$40 \$66

\$42 \$70

\$43 \$73

\$48 \$80

\$44.95
10 Cannoli's

\$36 \$60

-Since 1971-

Frankie's
italian trattoria

Menu & Information

828.926.6216

1037 Soco Road Maggie Valley NC, 28751

Visit us online frankiestrattoria.com

 "like" us on [facebook.com/frankiestrattoria](https://www.facebook.com/frankiestrattoria)

Contact us Info@frankiestrattoria.com



Antipasti

ROASTED ITALIAN WINGS- 10 fire roasted wings covered in caramelized onions sprinkled with Parmigiano cheese and served with Ciccio bread \$9.95 (*Family Style*, 20 wings) \$18.95

FRIED MOZZARELLA- Homemade mozzarella triangles, lightly seasoned, flash fried \$6.50

FRIED CALAMARI- Lightly seasoned, flash fried \$10.95 (*Family Style* \$19.95)

CLASSIC MEATBALLS- Homemade meatballs & our homemade tomato sauce served with fresh ricotta cheese \$5.95

BROCCOLI RABE & SAUSAGE- Sautéed bitter broccoli, Homemade sweet Italian sausage, Garlic, EVOO, & crushed red pepper \$10.95

EGGPLANT MARINARA- Sliced eggplant, layered with ricotta cheese & topped with Fresh marinara sauce, basil & Parmigiano cheese \$9.95

LUIGI'S PIZZA- (*Napoletana Style*) Stretched thin, Light Sauce **Fresh Mozzarella** & Basil \$9.50

BRUSCHETTA- Chopped Tomato, Red Onion, Arugula, drizzled with Extra Virgin Olive Oil & served on garlic Ciccio bread \$9.95 (*Family Style* \$12.95)

CAPRESE- Sliced Tomato & Fresh Mozzarella, over arugula topped with roasted peppers & drizzled with EVOO & balsamic reduction \$8.50

ANTIPASTO- Sliced Tomato & Fresh Mozzarella, Roasted Peppers, Pepperoni, Prosciutto, Parmigiano cheese, baby artichokes & Olives \$10.95 (*Family Style* \$19.95)

GARLIC FLAT BREAD- Fresh chopped garlic, drizzled with EVOO and sprinkled with fresh parmigiana cheese on ciccio bread \$5.50

Insalate

CASA NOSTRA SALAD- Mixed iceberg & romaine lettuce, tomatoes, kalamata olives, garbanzo beans, cucumbers, red onions with homemade vinaigrette \$5.95 (Add gorgonzola cheese \$1.50) *Family Style* \$10.95

ARUGULA SALAD- Fresh spicy Arugula tossed in a citrus vinaigrette & shaved Parmigiano \$6.95

SPINACH SALAD- Fresh Spinach, Tomatoes & Red Onion, topped with Gorgonzola, drizzled with EVOO & Balsamic reduction \$6.95

CAESAR SALAD- Fresh Crisp romaine, tossed in our Homemade dressing & crotons, shaved Parmigiano \$6.95

GORGONZOLA SALAD- Mixed iceberg & romaine lettuce, garbanzo beans, kalamata olives, cucumbers, red onions tossed with homemade vinaigrette and drizzled with sweet balsamic reduction \$7.50 (*Family Style* \$13.50)

ADD GRILLED CHICKEN TO ANY SALAD \$3

Zuppa

PASTA & FAGIOLI- Sautéed Onions, Celery, Garlic, Prosciutto, White Kidney beans & tomato

MINISTRONE- Traditionally from the term "cucina povera" meaning poor kitchen. Sautéed mixture of vegetables, beans & hint of tomato

CUP \$4.25 BOWL \$6.50

Brick Oven Pizza

EACH PIZZA IS MADE WITH CRUSHED SAN MARZANO STYLE TOMATOES, THE FINEST MOZZARELLA & PARMIGIANO CHEESES, HAND CUT BASIL, EXTRA VIRGIN OLIVE OIL (EVOO), AND BAKED WELL DONE TO ACHIEVE OUR SIGNATURE CRUST THE SAME WAY WE HAVE DONE IT FOR OVER FORTY YEARS.

Pizza Tradizionale

MARGHERITA- Our classic house pizza is made with sauce, mozzarella, parmigiano cheese, Fresh Basil & EVOO

NAPOLETANA- Sauce, Mozzarella, Anchovies & Capers

Pizza Specialita

ANGELINA'S- Fresh sliced tomatoes, **Fresh Mozzarella** & Basil

GORGONZOLA- Fresh Arugula, diced red onion, diced tomatoes, gorgonzola & mozzarella cheese topped with balsamic reduction & basil

NONNO'S- Sauce, homemade sausage, roasted peppers, roasted onions & mozzarella & Basil

BROCCOLI RABE- Sauce, Sautéed Broccoli Rabe, homemade sausage, Mozzarella & a hint of red pepper

BIANCO- Three cheeses, ricotta, mozzarella & Parmigiano, sun dried tomatoes & basil

TOSCANA- Light Sauce, sautéed spinach, artichoke hearts, **Fresh Mozzarella** & basil

PESTO- pesto, roasted onions, sun dried tomatoes, mushrooms, **Fresh Mozzarella**, & drizzled with balsamic reduction & Basil

SPINACH & ARTICHOKE- Sautéed spinach, artichoke hearts, ricotta, mozzarella, parmigiano & basil

RUSTICA- Sauce, thin sliced eggplant, roasted onions, mushrooms mozzarella & Basil topped sliced prosciutto

MEATBALL & RICOTTA- Light sauce, mini meatballs & ricotta & mozzarella cheeses & Basil

MVP (MAGGIE VALLEY PIZZA)- Sauce, homemade sausage, mini meatballs, pepperoni, mozzarella & Basil

Toppings

Roasted Peppers, Sun dried tomatoes
Roasted Onions, Capers,
Sliced tomatoes Mushrooms,
Black Olives, Garlic, Extra Mozzarella
Each \$1.75

Pepperoni, Prosciutto, Italian Sausage,
Gorgonzola Cheese, Baby Artichokes,
Eggplant, Anchovies, Mini Meatballs,
Sautéed Spinach, Fresh Mozzarella
- Each \$2.00 Grilled Chicken \$3.00

Panini- All sandwiches are served on Ciccio or rustic loaf bread and served with chips

MEATBALL PARM- Baked with our homemade ragu sauce, Parmigiano & mozzarella cheese \$8.95

PEPPERS & SALICCI- Red bell peppers, sweet Italian sausage sautéed with garlic, onions, deglazed with wine, & marinara sauce \$9.95

CHICKEN PARM- Baked with our homemade ragu sauce, Parmigiano & mozzarella cheese \$9.95

ANTIPASTO CICCIO- Tomato & Fresh Mozzarella, basil, Roasted Peppers, Prosciutto served with olives \$9.95 (**Add Grilled Chicken** \$3)

VEAL CUTLET CICCIO- Veal cutlet topped with fresh mozzarella, Roasted Peppers, Arugula, EVOO & Balsamic reduction \$10.95 **Also available in classic Parmigiana style**

Secondi- *Your Dinner Includes* cup of soup of the day (or for a \$1.75 an Individual Salad) also a Side of Pasta (meat or fish entrees only)

GNOCCI FRESH TOMATO & BASIL- Potato based pasta, tossed with sautéed garlic fresh tomato & fresh basil \$14.50

CHEESE RAVIOLI BOLOGNESE- homemade tomato sauce mixed with sautéed onions, ground beef \$14.50

FETTUCCINE ALFREDO- *Cream, butter & Parmigiano cheese \$14.95

PENNE VODKA- *Cream, minced red onions, tempered eggs, butter, prosciutto & tomato \$14.95

LINGUINI WHITE CLAM- *Baby Clams sautéed in garlic, olive oil & fresh herbs \$14.95

GLUTEN FREE PENNE Tossed with sautéed broccoli Rabe, garlic, EVOO & a hint of marina \$16.50 (add homemade Sausage \$ 2.00)

MIXED SEAFOOD- *Shrimp, Calamari, Clams, Mussels & scungilli sautéed in garlic, wine & hint of tomato served over linguini \$20.95

LASAGNA- Homemade with sausage, meatballs, ricotta Parmigiano & mozzarella cheeses \$15.95

BAKED PENNE- **Sicilia Style*- tossed in tomato sauce, ricotta, eggplant & topped with mozzarella \$14.95 (add homemade Sausage or Mini Meatballs \$ 2.00)

CHICKEN PARMIGANA- Baked with our homemade ragu sauce, Parmigiano & mozzarella cheese \$16.95

CHICKEN PICCATA- Sautéed with capers in a buttery citrus wine sauce \$ 16.95

CHICKEN ROMANA- Sautéed with prosciutto in a wine reduction sauce & topped with mozzarella served over fresh wilted spinach \$ 17.95

CHICKEN SCARPARELLO- A signature dish of sautéed **bone in half chicken**, sausage, onions, mushrooms, **Spicy** pepperoncini garlic and Kalamata olives & deglazed with wine & vinegar \$18.50

EGGPLANT SICILIA- Baked with our homemade tomato sauce, Parmigiano & mozzarella cheese topped with Ricotta \$15.95

*AVAILABLE IN GLUTEN FREE PENNE