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Pizzeria Franko
@pizzeriafranko27
Upstairs at Franko's
Italian Steakhouse

Welcome to Pizzeria Franko! Our 48 hour nepolitana style pizza dough is made fresh daily. When it is gone, it's gone! Sit back, relax, and enjoy one of our artisanal pizzas made to order with a refreshing glass of Lambrusco. Saluti! Also, check out our retail items! Wines, balsamic vinegars, olive oils, pasta and more!



LITTLE BITES

Nuggets of 18-month aged
Parmesan cheese
\$9

Mixed nuts with evoo,
herbs, honey
\$7

Franko's meatballs
with marinara, ricotta
\$10

N'duja (Calabrian
spreadable salami)
\$9

Roasted peppers, basil,
raisins, pistachio, olive oil
\$7

Olives marinated with
citrus, rosemary, chile
flake \$7

Prosciutto di Parma
(cured italian ham)
\$9

Burrata with
pistachio arugula pesto
\$11

SALADS



Arugula salad
roasted peppers, raisins, goat cheese,
white balsamic vinaigrette \$9

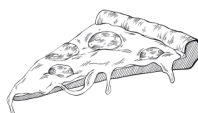
Bibb wedge
cherry tomatoes, bacon, red onion,
basil buttermilk dressing \$9

WHITE PIZZA

No sauce

- Bacon, onions, rosemary, EU00, pistachio, reggiano \$18
- Fig jam, prosciutto, arugula, mozzarella, goat cheese \$19
- Mushroom, fontina, mozzarella, arugula, EU00 \$19
- Prosciutto, olives, arugula pesto, ricotta, provolone \$19

Please no modifications or substitutions.



RED PIZZA

Imported Italian plum tomato sauce

- Margherita - fresh mozzarella, basil \$17
- Pepperoni, fresh mozzarella, hot honey, pecorino \$19
- Burrata, prosciutto, arugula, EU00 \$21
- Sausage, hot peppers, provolone, pecorino \$19
- Bolognese, mozzarella, ricotta, basil \$21



AFTER DINNER

Nutella cannoli
Nutella-ricotta filled chocolate dipped
shell, crushed hazelnuts \$4 ea



Franko's housemade
Limoncello
\$9





Lambrusco is a sparkling red wine that is served chilled from the Emilia-Romagna region of Italy. We highlight these wines as they are the perfect pizza pairing wines. They are listed from sweetest to dryest with the Brachetto being quite sweet. Saluti!
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LAMBRUSCO

Brachetto, Fiore di Loto, Piedmont	\$13
Lambrusco Dolce, Medici Ermete "Quercioli", Reggio Emilia	\$10
Lambrusco, Cleto Chiarli "Centenario", Emilia-Romagna	\$11
Lambrusco, Cantina della Pioppa, Modena	\$10
Lambrusco Riserva, Lini 910, Lambrusco	\$14

WHITE WINES

Prosecco, Prosecco 84, Veneto, Italy	\$10
Moscato d'Pavia, Centorri, Piedmont, Italy	\$11
Bardolino Charetto (Rose), Franko's, Bardolino, Italy	\$9
Pinot Grigio, Franko's, Veneto, Italy	\$9
Sauvignon Blanc, Ulla Maria 'Private Bin', Marlborough	\$9
Sauvignon Blanc, Saget La Perriere, Loire, France	\$10
Chardonnay, Storypoint, California	\$11
Riesling, Fess Parker, Santa Barbara, California	\$11

RED WINES

Pinot Noir, Sadelbred, Sicily, Italy	\$10
Nero d'Avola, Marino Abate 'Lapa', Sicily, Italy	\$10
Montepulciano, Franko's, Abruzzo, Italy	\$9
Malbec, Agujon de Abeja, Patagonia, Argentina	\$12
Chianti, Il Uescovado, Tuscany, Italy	\$9
Super Tuscan, Col d'Orcia, Tuscany, Italy	\$13
Red Blend, J Dusi 'Model M', Central Coast, California	\$11
Cabernet Sauvignon, Educated Guess, California	\$12

BEER

Lager, Peroni, Italy	\$5
Lager, Corona Extra, Mexico	\$5
Amber, Red Oak, Whitsett, North Carolina	\$5
Brown, Bad Penny, Raleigh, North Carolina	\$5
Stout, Duck Rabbit Milk Stout, Farmville North Carolina	\$6
Wheat, Weeping Wit, Kinston, North Carolina	\$5
IPA, Pernicious, Asheville, North Carolina	\$5
IPA, Jai Alai, Florida	\$5
IPA, R&D Seven Saturdays, Raleigh, North Carolina	\$5
IPA, Triple C, Charlotte, North Carolina	\$6
Cider, AMB Southern Apple, Boone, North Carolina	\$5
Miller Lite & Michelob Ultra	\$4

NON-ALCOHOLIC

Pellegrino 500ml	\$4
Pellegrino 1L	\$7
Acqua Panna 500ml	\$4
Pellegrino Aranciata Rosso, Limonata, Pompelmo	\$3.50
Fever Tree Ginger Beer	\$5
Boylan's Root Beer, Cream Soda	\$3.75



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Have you tried our homemade limoncello for \$9?

