

FRANKIE'S PIZZA

All of our pizzas are cooked on stone in a 650 degree oven. It is typical for them to appear dark on the bottom because of this style of baking. Please tell your server if you like a lighter pizza when ordering. Thank you!

	12" One-Two People	14" Two-Three People
Mozzarella	11.25	13.25
Each Additional Topping	1.90	2.25
Gluten Free or Cauliflower 10"	9.95	

TOPPINGS

Extra Cheese, Pepperoni, Sausage, Mushroom, Green Pepper, Onion, Fresh Tomato, Pineapple, Eggplant Ham, Spinach, Artichoke, Bacon, Garlic, Black Olive, Green Olive, Jalapeno, Ground Beef, Grilled Chicken

SPECIALTY PIZZAS *(No Substitutions)*

		12"	14"
Shrimp Scampi	White; Mozzarella, Sautéed Shrimp, Garlic, Lemon-Wine Sauce, Parsley	19.95	22.95
Hawaiian BBQ	Barbecue Sauce, Pineapple, Pancetta, Jalapeno	18.30	20.95
What's the Dill?	Creamy Garlic Sauce, Mozzarella, Zesty Dill Pickle Slices, Dill Weed	18.30	20.95
Pizza Italiano	Salami, Pepperoni, Pancetta, Banana Peppers & Onions	19.00	20.95
Wild Mushroom	White; Assorted Mushrooms, Mozzarella, Fontina, Truffle Oil, Pancetta	19.00	20.95
Memphis BBQ	Tangy Barbecue Sauce, Chicken, Tomatoes, Red Onion & Cilantro	17.85	19.55
Four Cheese	Red Sauce, Mozzarella, Provolone, Swiss, Parmigiano and Garlic	17.85	19.55
Margherita	White; Mozzarella, Fresh Tomato, Garlic, Olive Oil & Fresh Basil	15.75	17.75
Cheeseburger	White; Ground Beef, Cheddar Cheese, Mozzarella, Tomato, Onion & Bacon	19.00	20.95
Frankie's Pizza	White with Mozzarella, Provolone, Spinach, Sausage, Mushrooms & Garlic	19.00	20.95
Meat Lover's	Sausage, Bacon, Pepperoni, Ground Beef and Ham	18.30	20.95
Vegetarian	Mushrooms, Spinach, Black Olives, Onions, Fresh Tomato & Eggplant	19.00	20.95
Greek Pizza	White; Spinach, Feta, Mozzarella, Red Onion, Greek Olives & Tomato	19.00	20.95
Buffalo Chicken	White; Frank's Hot Sauce, Mozzarella & Chicken; Ranch or Bleu Cheese	16.95	18.95
Clam Casino	A White Pizza with Baby Clams, Green Pepper, Bacon and Garlic	16.95	18.95
Spring Hill Pizza	White; Mozzarella, Prosciutto, Fresh Tomato, Arugula, Olive Oil, Parmesan	18.30	20.95
Naples Special	Pepperoni, Sausage, Peppers, Onions, Mushrooms, Ground Beef, Bacon	19.95	22.95

FAMILY TRADITIONS

**Sub gluten free penne on select dishes for an additional \$2.00*

*Spaghetti Pomodoro		10.75
Topped with our house made rustic marinara	-Add Meatballs Or Sausage	14.25
*Fettuccini Alfredo		13.95
Tossed in a delicate parmigiana cream sauce	- Add grilled chicken 14.95	- Add grilled shrimp 15.95
Eggplant Parmigiana		14.75
Lightly breaded, topped with marinara, parmigiana and melted mozzarella; served with spaghetti		
Lemon Ricotta Spaghetti		14.75
Tossed with ricotta, garlic, spinach, lemon zest; add grilled chicken (As Quoted)		
*Rigatoni De La Casa		14.75
Sautéed mushrooms, Italian sausage, house made marinara sauce, garlic, cherry pepper		
Frankie's Lasagna		15.75
Layered with house made marinara sauce, beef, pork, ricotta cheese, fresh parsley and mozzarella		
*Penne Rustica		15.75
Shrimp, chicken, asparagus, sundried tomatoes, and prosciutto in a lite garlic cream sauce over penne		
Cajun Chicken Pasta		15.75
Penne tossed in a Cajun cream sauce, blackened chicken, mushrooms, diced roma tomatoes		
*Rigatoni Fresco		14.75
House made pesto, mushrooms, feta, sundried tomatoes; add chicken or shrimp (As Quoted)		
Cajun Shrimp Linguine Caprese		15.75
Melted burrata, basil, fresh tomatoes, blackened shrimp, garlic and olive oil, touch of red sauce		
Porcini Mushroom Ravioli		18.00
Chopped asparagus, sundried tomatoes, fontina-truffle cream sauce		
Pasta Pantelleria		18.00
Linguine tossed with shrimp, arugula, fresh tomato, prosciutto, olive oil, garlic, white wine sauce		
Jumbo Lobster Ravioli		19.00
Filled with chunks of lobster meat, topped with a pink sugo-rosa cream sauce, fresh chopped basil		

APPETIZERS

Fried Ravioli Hand breaded beef ravioli, marinara sauce	8.95
Fried Okra Creamy remoulade dipping sauce	8.95
Fried Mozzarella Lightly breaded mozzarella squares, served with our marinara	8.75
Frankie's Calamari Crisped and served with house made marinara and lemon garlic aioli	9.50
Jumbo Bavarian Pretzel House made beer cheese dipping sauce, honey mustard	9.95
Spinach Artichoke Dip Blended with three cheeses and baked; served with focaccia bread	9.75
Jumbo Crab Cakes Radicchio slaw, lemon garlic aioli	10.95
Frankie's Three-Cheese Stuffed Garlic Bread	9.25

*Add pepperoni for \$1 more

Bruschetta Bar – All served with house made grilled Italian bread

Traditional Fresh tomatoes, basil, garlic, red onion, and olive oil	8.50
Warm Burrata Sundried tomato pesto, basil pesto, olive tapenade grilled Italian bread	10.95
Fig Goat Cheese Creamed fig infused Chevre, sliced prosciutto, balsamic reduction	8.95
Lemon Ricotta Herbed ricotta, lemon zest, Savannah Bee orange blossom honey, basil	8.50
Slow Roasted Bone Marrow Roasted bone marrow osso buco style, gremolata	12.95

Frankie's Antipasto Board Assorted meats, cheeses, olives, pesto, vegetables, crostini	AQ
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SALADS

Add Grilled or Blackened Shrimp or Chicken to any Salad!

House Mixed greens with shredded carrots, tomato and croutons	side 4.50
Traditional Caesar Crisp romaine, croutons, parmigiana cheese	side 5.95 entrée 9.50
Pear & Pecan	side 5.75 entrée 11.50
Mixed greens, pear, pecans, dried cranberries, blue cheese crumbles, bourbon vinaigrette	
Mediterranean Salad	
Mixed greens, tomatoes, feta cheese, red onion, Kalamata olives, Italian dressing	side 5.75 entrée 11.50
Grilled Asparagus and Prosciutto	side 6.75 entrée 12.75
Mixed greens, grilled fresh asparagus, sliced prosciutto, burrata, balsamic vinaigrette	
Charred Radicchio	side 6.75 entrée 12.75
Fennel, orange wedges, red onion, fig goat cheese, citrus vinaigrette	

SEASONAL FEATURES

Crab Cake Sammie Radicchio slaw, tomatoes, remoulade; served with hand cut fries	16.00
Frankie's Ribeye Cheesesteak Provolone, sautéed mushrooms, onions, garlic aioli; side of fries	17.00
Blackened Red Snapper Veracruz Crushed tomatoes, capers, green olives, side of spaghetti	19.00
Nonna's Pork Cutlets Lightly dredged, topped with creamed mushroom gravy; herb roasted potatoes	18.00
Spring Pea Risotto Parmigiana Reggiano, Spring herbs, Portobello mushrooms, spring peas	18.00
Pork Loin Milanese	18.00
Lightly breaded cutlet, arugula, tomato, avocado, lemon-olive oil; served with pesto spaghetti	
Chef's Choice Steak of the Day	MP
Char grilled with chef's herb butter or Italian gremolata, garlic roasted potatoes, sautéed asparagus	

FRANKIE'S BURGERS \$14.95

*Custom blended steak burgers! All natural, grass fed, hormone and antibiotic free! Served with your choice of regular fries or sweet potato (\$1.99 more) *Sub Gluten free rolls for \$1.00*

Beer Steamed Cheeseburger (Sorry No Modifications)	
The kind that drips down your arm! Steamed with dark beer and melted mozzarella, lettuce & tomato	
Frankie's Classic Thick cut bacon, BBQ sauce, melted cheddar, tomato and red onion	
The New Yorker Sautéed mushrooms and onions with Swiss cheese	
The Southwestern Jalapenos, pepperjack cheese, bacon, Cajun onion straws, tomato, spicy Thousand Island	
L.A. Burger Sliced Avocado, bacon, provolone, sliced tomato, Sriracha ranch dressing	

POLLO (Chicken Dishes)

Marsala 15	Piccata 15	Parmigiana 15
Mushroom Marsala wine sauce	Lemon white wine sauce, capers	Lightly breaded cutlet, marinara, mozzarella
Alla Dino 16	Sherry Mushroom 16	Tuscan 16
Melted provolone, artichokes	Sherry wine cream sauce,	Sundried tomatoes, spinach, lemon white
Portobello mushrooms, white wine sauce	White mushrooms	Wine sauce with touch of cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There will be a \$2.00 fee for all plates split in the kitchen. Parties of six or more will be subject to 20% gratuity.