

# 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
<b>Mozzarella</b>	11.25	13.25
<b>Each Additional Topping</b>	1.90	2.25
<b>Gluten Free or Cauliflower 10"</b>	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"
<b>Nonno's Pizza</b>	White; Mozzarella, Roasted Eggplant, Zucchini, Fontina, Ricotta Salata	19.95	22.95
<b>Hawaiian BBQ</b>	Barbecue Sauce, Pineapple, Pancetta, Jalapeno	18.30	20.95
<b>What's the Dill?</b>	Creamy Garlic Sauce, Mozzarella, Zesty Dill Pickle Slices, Dill Weed	18.30	20.95
<b>Pizza Italiano</b>	Salami, Pepperoni, Pancetta, Banana Peppers & Onions	19.00	20.95
<b>Wild Mushroom</b>	White; Assorted Mushrooms, Mozzarella, Fontina, Truffle Oil, Pancetta	19.00	20.95
<b>Memphis BBQ</b>	Tangy Barbecue Sauce, Chicken, Tomatoes, Red Onion & Cilantro	17.85	19.55
<b>Four Cheese</b>	Red Sauce, Mozzarella, Provolone, Swiss, Parmigiano and Garlic	17.85	19.55
<b>Margherita</b>	White; Mozzarella, Fresh Tomato, Garlic, Olive Oil & Fresh Basil	15.75	17.75
<b>Cheeseburger</b>	White; Ground Beef, Cheddar Cheese, Mozzarella, Tomato, Onion & Bacon	19.00	20.95
<b>Frankie's Pizza</b>	White with Mozzarella, Provolone, Spinach, Sausage, Mushrooms & Garlic	19.00	20.95
<b>Meat Lover's</b>	Sausage, Bacon, Pepperoni, Ground Beef and Ham	18.30	20.95
<b>Vegetarian</b>	Mushrooms, Spinach, Black Olives, Onions, Fresh Tomato & Eggplant	19.00	20.95
<b>Greek Pizza</b>	White; Spinach, Feta, Mozzarella, Red Onion, Greek Olives & Tomato	19.00	20.95
<b>Buffalo Chicken</b>	White; Frank's Hot Sauce, Mozzarella & Chicken; Ranch or Bleu Cheese	16.95	18.95
<b>Clam Casino</b>	A White Pizza with Baby Clams, Green Pepper, Bacon and Garlic	16.95	18.95
<b>Spring Hill Pizza</b>	White; Mozzarella, Prosciutto, Fresh Tomato, Arugula, Olive Oil, Parmesan	18.30	20.95
<b>Naples Special</b>	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*

<b>*Spaghetti Pomodoro</b>		<b>12.75</b>
Topped with our house made rustic marinara	<b>-Add Meatballs Or Sausage</b>	<b>15.75</b>
<b>*Fettuccini Alfredo</b>		<b>15.75</b>
Tossed in a delicate parmigiana cream sauce	<b>- Add grilled chicken 16.95</b>	<b>- Add grilled shrimp 17.95</b>
<b>Eggplant Parmigiana</b>		<b>16.50</b>
Lightly breaded, topped with marinara, parmigiana and melted mozzarella; served with spaghetti		
<b>*Rigatoni De La Casa</b>		<b>16.50</b>
Italian sausage, mushrooms, garlic, touch or marinara, cherry pepper		
<b>Frankie's Lasagna</b>		<b>16.75</b>
Layered with house made marinara sauce, beef, pork, ricotta cheese, fresh parsley and mozzarella		
<b>Gnocchi Di Patate</b>		<b>17.25</b>
Choice of fresh mozzarella, basil, marinara, OR gorgonzola cream sauce, mushrooms, asparagus		
<b>*Cajun Chicken Pasta</b>		<b>17.25</b>
Penne tossed in a Cajun cream sauce, blackened chicken, mushrooms, diced roma tomatoes		
<b>Cajun Shrimp Linguine Caprese</b>		<b>17.25</b>
Melted fresh mozzarella, basil, fresh tomatoes, blackened shrimp, garlic and olive oil, touch of red sauce		
<b>*Penne Rustica</b>		<b>17.50</b>
Shrimp, chicken, asparagus, sundried tomatoes, and prosciutto in a lite garlic cream sauce over penne		
<b>Linguine With White Clam Sauce</b>		<b>17.50</b>
White wine sauce, baby clams, garlic parsley, pancetta, red pepper flakes		
<b>*Rigatoni with Ricotta Salata</b>		<b>19.00</b>
Roasted eggplant, zucchini, olive oil, garlic, basil, topped with creamy ricotta Salata		
<b>Roasted Butternut Squash Ravioli</b>		<b>19.00</b>
Crispy pancetta, brown butter sage sauce, pecorino		
<b>Jumbo Lobster Ravioli</b>		<b>19.00</b>
Filled with chunks of lobster meat, topped with a pink sugo-rosa cream sauce, fresh chopped basil		

## APPETIZERS

<b>Fried Ravioli</b> Hand breaded beef ravioli, marinara sauce	8.95
<b>Fried Mozzarella</b> Lightly breaded mozzarella squares, served with our marinara	8.95
<b>Roasted Brussel Sprouts</b> Crispy pancetta, drizzled with aged balsamic	9.95
<b>Fried Polenta</b> Truffled mushrooms, rustic marinara, pecorino	9.75
<b>Frankie's Calamari</b> Crisped and served with house made marinara and lemon garlic aioli	9.75
<b>Caprese Salad</b> Fresh mozzarella tomatoes, basil, capers, olive oil, balsamic reduction	9.95
<b>Spinach Artichoke Dip</b> Blended with three cheeses and baked; served with focaccia bread	9.75
<b>Frankie's Three-Cheese Stuffed Garlic Bread</b>	9.25

\*Add pepperoni for \$1 more

**Bruschetta Bar** – All served with house made grilled Italian bread

<b>Traditional</b> Fresh tomatoes, basil, garlic, red onion, and olive oil	9.50
<b>Mediterranean</b> Tomatoes, green olives, Kalamata olives, capers, crumbled feta, basil pesto	9.95
<b>Fig Goat Cheese</b> Creamed fig infused Chevre, sliced prosciutto, balsamic reduction	9.95
<b>Winter Bean</b> Cannellini bean puree, sundried tomato, basil, olive oil, ricotta salata	9.95
<b>Slow Roasted Bone Marrow</b> Roasted bone marrow, gremolata, capers	11.95

<b>Corn "Ribs"</b> Garlic, parmesan, sea salt butter, herbed crème fraiche	8.95
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## SALADS

*Add Grilled or Blackened Shrimp or Chicken to any Salad!*

<b>House</b> Mixed greens with shredded carrots, tomato and croutons	side 5.50
<b>Traditional Caesar</b> Crisp romaine, croutons, parmigiana cheese	side 5.95 entrée 9.50
<b>Pear &amp; Pecan</b>	side 6.50 entrée 11.50
Mixed greens, pear, pecans, dried cranberries, blue cheese crumbles, bourbon vinaigrette	
<b>Mediterranean Salad</b>	
Mixed greens, tomatoes, feta cheese, red onion, Kalamata olives, Italian dressing	side 6.50 entrée 12.50
<b>Grilled Asparagus and Prosciutto</b>	side 6.75 entrée 12.75
Mixed greens, grilled fresh asparagus, sliced prosciutto, fresh mozzarella, balsamic vinaigrette	
<b>Citrus Salad</b>	side 6.75 entrée 12.75
Fennel, orange wedges, red onion, fig goat cheese, citrus vinaigrette	

## POLLO (Chicken Dishes)

<b>Marsala</b> 16 Mushroom Marsala wine sauce	<b>Piccata</b> 16 Lemon white wine sauce, capers	<b>Parmigiana</b> 16 Lightly breaded cutlet, marinara, mozzarella
<b>Alla Dino</b> 17 Melted provolone, artichokes Portobello mushrooms, white wine sauce	<b>Caprese</b> 17 Melted fresh mozzarella, Tomatoes, basil white wine sauce	<b>Tuscan</b> 17 Sundried tomatoes, spinach, lemon white Wine sauce with touch of cream

## FRANKIE'S BURGERS \$15.75

*Custom blended steak burgers! All natural, grass fed, hormone and antibiotic free! Served with your choice of regular fries or sweet potato (\$.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

## CHEF'S CHOICE SEASONAL FEATURES

<b>Risotto of the Day</b> Chef Tony's favorite dish to make! Let him know if you have a request.	AQ
<b>Baked Atlantic Salmon</b> Lemon-basil white wine sauce, corn and spinach risotto	21.00
<b>Seared Duck Breast</b> Blackberry wine reduction, mashed rutabaga, roasted brussels	19.00
<b>Tuscan Beef Stew</b> Slow cooked in fresh Italian herbs, garlic, red wine, over creamy polenta	19.00
<b>Roasted Branzino</b> Rosemary-basil pesto, rutabaga mash, sautéed seasonal vegetables	22.00
<b>Steak of the Day</b> Sautéed bourbon mushrooms, garlic roasted potatoes, sautéed asparagus	MP

\*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.**