

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	10.75	12.75
Each Additional Topping	1.90	2.25

TOPPINGS

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

SPECIALTY PIZZAS

		12"	14"
Pizza Italiano	Salami, Pepperoni, Pancetta, Banana Peppers & Onions	19.00	20.95
Portobello	White; Sautéed squash, zucchini, portabellas, basil & balsamic reduction	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	14.25	16.55
Cheeseburger	White; Ground Beef, Cheddar Cheese, Mozzarella, Tomato, Onion & Bacon	17.85	19.55
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
Clam Casino	A White Pizza with Baby Clams, Green Pepper, Bacon and Garlic	16.95	18.95
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	14.75	16.75
Mystic Pizza	White; Mozzarella, Gorgonzola, Artichokes, Sundried Tomatoes & Chicken	18.30	19.95
Spring Hill Pizza	A White Pizza with Mozzarella, Prosciutto, Fresh Tomato, Arugula, Olive Oil and Grated Parmigiano Cheese	18.30	19.95
Naples Special	Pepperoni, Sausage, Peppers, Onions, Mushrooms, Ground Beef, Bacon	19.00	20.95

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	13.50
*Fettuccini Alfredo		13.75
Tossed in a delicate parmigiana cream sauce	- Add grilled chicken 14.75	- Add grilled shrimp 15.75
Frankie's Lasagna		14.75
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		
Rigatoni De La Casa		14.50
Sautéed spinach, mushrooms, Italian sausage, house made marinara sauce, garlic, a touch of spice		
Chicken or Eggplant Parmigiana with *Side of Spaghetti		14.50
Lightly breaded and layered with house made marinara, mozzarella and parmigiano		
Chicken Piccata		14.50
Sautéed chicken breast topped in a lemon white wine sauce with capers served alongside spaghetti		
Chicken Marsala		14.50
Sautéed chicken breast topped in a mushroom Marsala wine sauce served alongside spaghetti		
Chicken Alla Gino		15.50
Sautéed with melted provolone, mushrooms, artichokes, white wine sauce, over spinach, side of spaghetti		
Cajun Shrimp Linguine Caprese		15.75
Fresh mozzarella, basil, fresh tomatoes, Cajun shrimp, garlic and olive oil		
Jumbo Lobster Ravioli		19.00
Filled with chunks of lobster meat, topped in a pink sugo rosa cream sauce and fresh chopped basil		

Kid's Korner (10 and under)

Burger With or Without Cheese and Fries \$6.95

Fettuccine Alfredo \$4.95 *Add Chicken \$5.95 Spaghetti Marinara \$4.95

Spaghetti Add Meatball \$5.95 8" Cheese Pizza \$6.95

BEVERAGES \$2.25

Soda, Iced Tea, Pink Lemonade, Coffee,

Hot Tea, Hot Chocolate

Milkshakes \$3.95

Strawberry, Vanilla, Chocolate

APPETIZERS

Soup Du Jour Chef's Daily Selection	AQ
Caramelized Brussels Sprouts	8.95
Pan Roasted and caramelized, tossed with crispy pancetta; drizzled with aged balsamic reduction	
Grilled Italian Sausage	8.75
House made Italian sausage links grilled and served with sautéed peppers and onions	
Frankie's Calamari	9.25
Crisped and served with house made marinara and lemon garlic aioli	
Grilled Bruschetta	8.50
House made Italian bread grilled and topped with fresh tomatoes, basil, garlic, red onion, and olive oil	
Fried Mozzarella	8.75
Lightly breaded mozzarella squares, prepared in house and served with our marinara sauce	
Spinach Artichoke Dip	9.75
Blended with three cheeses and baked; served with house made focaccia bread	
Grilled Portobello Mushroom Caprese	10.75
Marinated and grilled Portobello cap, house made fresh mozzarella, tomato, basil, balsamic reduction	
Frankie's Three-Cheese Stuffed Garlic Bread	8.75
Add pepperoni OR chicken parmigiana with marinara	9.95

SALADS

House Mixed greens with shredded carrots, tomato and croutons	side 3.50
Traditional Caesar Crisp romaine, croutons, parmigiana cheese	side 4.50 entrée 9.00
Pear & Pecan	side 5.75 entrée 11.50
Mixed greens with fresh sliced pear, pecans, dried cranberries, and blue cheese Crumbles tossed in our own bourbon vinaigrette	
Mediterranean Salad	side 5.75 entrée 11.50
Mixed greens, tomatoes, crumbled feta cheese, red onion, and Kalamata olives With house made Italian vinaigrette	
Grilled Asparagus and Prosciutto	side 5.75 entrée 11.50
Grilled fresh asparagus, thin sliced prosciutto, house made fresh mozzarella, and Tomatoes over mixed greens; balsamic vinaigrette	

SEASONAL FEATURES

Grilled Italian Sausage Sandwich	13.75
Sautéed peppers and onions, provolone, house made Italian bread, hand cut fries	
Baked Parmigiana Crusted Cod	16.00
Lemon white wine sauce, basil pesto, lemon orzo, sautéed garlic spinach	
Veal Your Choice	19.00
Choice of Marsala, Piccata, or Saltimbocca served with a side of pasta	
Grilled New Zealand Lamb Chops	21.00
Raspberry Merlot sauce, garlic roasted potatoes, sautéed seasonal vegetables	
Hand Cut 12oz Angus Ribeye	22.00
Topped with a blue cheese cream sauce, parmigiana roasted potatoes and grilled asparagus	

LaFRIEDA BURGERS

*Custom blended steak burgers from Pat LaFrieda in New Jersey! All natural, grass fed, hormone and antibiotic free;
Served with your choice of regular fries or sweet potato (\$.99 more)*

Beer Steamed Cheeseburger (Sorry No Modifications)	14.75
The kind that drips down your arm! Steamed with dark beer and melted mozzarella, lettuce & tomato	
Frankie's Classic	14.75
Thick cut bacon, BBQ sauce, melted cheddar, tomato and red onion	
The New Yorker	14.75
Sautéed mushrooms and onions with Swiss cheese	
Sonoma Burger	14.75
Crumbled blue cheese, arugula, sliced tomato, red onion and cilantro mayonnaise	
The Southwestern	14.75
Jalapenos, pepperjack cheese, bacon, Cajun onion straws, tomato, spicy Thousand Island	
L.A. Burger	14.75
Sliced Avocado, bacon, provolone, sliced tomato, house-made Sriracha ranch dressing	

**Sub Gluten free rolls for \$1.00*

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.

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

