

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!

	8" Personal	12" One-Two People	14" Two-Three People
Mozzarella	7.95	11.25	13.25
Each Additional Topping	1.25	1.90	2.25
Gluten Free or Cauliflower 10"	9.95		

TOPPINGS

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

SPECIALTY PIZZAS

		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

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
Grilled Bruschetta	Grilled Italian bread basil, garlic, red onion, and olive oil	8.50
Frankie's Three-Cheese Stuffed Garlic Bread	(*Add pepperoni for \$1 more)	9.25

SALADS

Garden Salad	Mixed greens with shredded carrots, tomato and croutons	6.50
Traditional Caesar	Crisp romaine, grated pecorino, house made croutons	6.75
Mediterranean	Mixed greens, tomatoes, feta, red onion, and Kalamata olives, Italian vinaigrette	7.75
Pear & Pecan	Mixed greens, dried cranberries, blue cheese crumbles, bourbon vinaigrette	7.75
Blackened Chicken Salad	Cajun spiced chicken breast, mixed greens, tomato, avocado, red onion	9.95

Add Chicken or Shrimp to Any Salad

LUNCH ENTREES

**Served with a side salad and garlic bread stick* \$11.99*

**Sub Gluten Free Penne for \$1.00 More*

*Spaghetti Pomodoro

House made marinara Choice of meatball or sausage

*Fettuccine Alfredo

Tossed in a delicate parmigiana cream sauce
- *Add grilled chicken or shrimp*

Chicken Parmigiana

Topped with marinara, grated parmigiano and melted mozzarella

*Penne Rustica

Shrimp, chicken, sundried tomatoes, asparagus and Prosciutto in a garlic cream sauce over penne

Shrimp Scampi or Fra Diavolo

Choice of lemon white wine sauce or spicy marinara over linguine

*Baked Ziti

Baked with marinara ricotta, melted mozzarella

Frankie's Lasagna (Dinner Portion) \$15.75

Layered with house made marinara sauce, beef, pork, ricotta cheese, parsley & mozzarella

Chicken Marsala

Mushrooms Marsala wine sauce, side of spaghetti

Chicken Picatta

Lemon white wine Sauce with capers, side of spaghetti

Cajun Chicken Pasta

Penne tossed in a Cajun cream sauce, blackened chicken, mushrooms, diced roma tomatoes

Rigatoni De La Casa

Mushrooms, Italian sausage, house made marinara sauce, garlic, a touch of spice

Tuscan Chicken

Sundried tomatoes, spinach, lemon white wine sauce with touch of cream, side of spaghetti

Rigatoni Fresco

House made pesto, mushrooms, feta, sundried tomatoes; add chicken or shrimp (As Quoted)

Eggplant Parmigiana with Spaghetti

Lightly breaded, marinara, parmesan, mozzarella,

FRANKIE'S BURGERS \$9.95

All natural, grass fed, hormone and antibiotic free; Served with your choice of regular fries or sweet potato fries for an extra \$.99.

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, bacon, Cajun onion straws, tomato, spicy Thousand Island

Beer Steamed Cheeseburger (Sorry No Modifications)

The kind that drips down your arm! Steamed with dark beer and melted mozzarella, lettuce & tomato

L.A. Burger Sliced Avocado, bacon, provolone, sliced tomato, house-made Sriracha ranch dressing

SANDWICHES and STROMBOLI

Grilled Chicken Avocado BLT Bacon, lettuce, tomato, avocado, garlic mayo, focaccia; hand cut fries 9.95

Meatball Parm House made Italian bread, marinara, melted mozzarella 9.50

Eggplant Parm House made Italian bread, marinara, melted mozzarella 9.50

Stromboli Italiano Ham, salami, pepperoni, provolone, banana peppers 9.75

Veggie Stromboli Mozzarella, mushrooms, onions, black olives, spinach 9.75

The Naples Stromboli Pepperoni, bell pepper, mushrooms, black olives, mozzarella 9.75

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

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.

