

# 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!

	12-13"	14-15"
<b>Mozzarella</b>	11.75	13.75
<b>Each Additional Topping</b>	1.90	2.25
<b>Gluten Free or Cauliflower 10"</b>	10.25	

## 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>Chicken Pesto</b>	White; Mozzarella, Chicken, sundried tomato, mushrooms, fontina, pesto	19.95	22.95
<b>Hawaiian BBQ</b>	Barbecue Sauce, Pineapple, Pancetta, Jalapeno	18.30	20.95
<b>Cali Dreamin'</b>	White, Mozzarella, Bacon, Chicken, Tomato, Ranch Dressing Swirl	18.30	20.95
<b>Pizza Italiano</b>	Salami, Pepperoni, Pancetta, Banana Peppers & Onions	19.75	21.95
<b>Wild Mushroom</b>	White; Assorted Mushrooms, Mozzarella, Fontina, Truffle Oil, Pancetta	19.75	21.75
<b>Smoky BBQ</b>	Barbecue Sauce, Mozzarella Smoked Gouda, Chicken, Tomato, Red Onion	19.25	21.95
<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	16.75	18.75
<b>Cheeseburger</b>	White; Ground Beef, Cheddar Cheese, Mozzarella, Tomato, Onion & Bacon	19.00	21.95
<b>Frankie's Pizza</b>	White with Mozzarella, Provolone, Spinach, Sausage, Mushrooms & Garlic	19.00	21.95
<b>Meat Lover's</b>	Sausage, Bacon, Pepperoni, Ground Beef and Ham	19.00	21.95
<b>Vegetarian</b>	Mushrooms, Spinach, Black Olives, Onions, Fresh Tomato & Eggplant	19.00	21.95
<b>Greek Pizza</b>	White; Spinach, Feta, Mozzarella, Red Onion, Greek Olives & Tomato	19.00	21.95
<b>Buffalo Chicken</b>	White; Frank's Hot Sauce, Mozzarella & Chicken, Ranch Swirl	16.75	18.75
<b>Clam Casino</b>	A White Pizza with Baby Clams, Green Pepper, Bacon and Garlic	17.95	19.95
<b>Spring Hill Pizza</b>	White; Mozzarella, Prosciutto, Fresh Tomato, Arugula, Olive Oil, Parmesan	19.25	21.95
<b>Naples Special</b>	Pepperoni, Sausage, Peppers, Onions, Mushrooms, Ground Beef, Bacon	20.95	23.95

## FAMILY TRADITIONS

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

<b>*Spaghetti Pomodoro</b>		<b>13.75</b>
Topped with our house made rustic marinara	<b>-Add Meatballs Or Sausage</b>	<b>16.50</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</b>	<b>17.95</b>
<b>Eggplant Parmigiana</b>		<b>16.75</b>
Lightly breaded, topped with marinara, parmigiana and melted mozzarella; served with spaghetti		
<b>*Rigatoni De La Casa</b>		<b>16.75</b>
Italian sausage, mushrooms, garlic, touch of 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>Smoked Gouda Carbonara</b>		<b>16.75</b>
Pancetta, pecorino, smoked Gouda, egg, cracked black pepper; add roasted chicken	<b>+\$4.00</b>	
<b>*Mediterranean Rigatoni</b>		<b>16.75</b>
Tomatoes, feta, Kalamata olives, red onion, spinach, olive oil, garlic, arugula pesto; add chicken or shrimp		
<b>*Cajun Penne Pasta with Shrimp or Chicken</b>		<b>17.50</b>
Tossed in a Cajun cream sauce, mushrooms, diced roma tomatoes; choice of blackened chicken or shrimp		
<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>Shrimp Fra Diavolo or Shrimp Scampi over Linguine</b>		<b>17.50</b>
Spicy marinara, garlic, touch of white wine, red pepper flakes; or Lemon white wine sauce		
<b>Jumbo Lobster Ravioli</b>		<b>21.00</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	<b>9.25</b>
<b>Fried Mozzarella</b> Lightly breaded mozzarella squares, served with our marinara	<b>9.25</b>
<b>Coconut Shrimp</b> Spicy mango dipping sauce	<b>9.75</b>
<b>Frankie's Calamari</b> Crisped and served with house made marinara and lemon garlic aioli	<b>10.75</b>
<b>Caprese Salad</b> Fresh mozzarella tomatoes, basil, capers, olive oil, balsamic reduction	<b>9.95</b>
<b>Spinach Artichoke Dip</b> Blended with three cheeses and baked; served with focaccia bread	<b>9.75</b>
<b>Frankie's Three-Cheese Stuffed Garlic Bread</b> *Add pepperoni for \$1 more	<b>9.50</b>
<b>Corn "Ribs"</b> Fried corn on the cob riblets, lime butter, tajin, cotija	<b>8.95</b>
<b>Jumbo Bavarian Pretzel</b> House made beer cheese dipping sauce, honey mustard	<b>9.95</b>

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

<b>Traditional</b> Fresh tomatoes, basil, garlic, red onion, and olive oil	<b>9.50</b>
<b>Herbed Ricotta</b> Tomatoes, olive oil, garlic, red onion, summer corn, arugula pesto	<b>9.95</b>
<b>Fig Goat Cheese</b> Creamed fig infused Chevre, sliced prosciutto, balsamic reduction	<b>9.95</b>
<b>Warm Brie</b> Sliced apple, melted brie, chopped pecans, orange honey drizzle	<b>9.95</b>
<b>Cilantro Shrimp</b> Tomatoes, garlic, red onion, olive oil, cilantro lime shrimp	<b>9.95</b>

## **SALADS**

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

<b>House</b> Mixed greens with shredded carrots, tomato and croutons	<b>side 5.75</b>	
<b>Traditional Caesar</b> Crisp romaine, croutons, parmigiana cheese	<b>side 5.95</b>	<b>entrée 10.75</b>
<b>Pear &amp; Pecan</b>	<b>side 6.75</b>	<b>entrée 12.95</b>
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	<b>side 6.75</b>	<b>entrée 12.95</b>
<b>Grilled Asparagus and Prosciutto</b>	<b>side 6.75</b>	<b>entrée 12.95</b>
Mixed greens, grilled fresh asparagus, sliced prosciutto, fresh mozzarella, balsamic vinaigrette		
<b>Citrus Salad</b>	<b>side 6.75</b>	<b>entrée 12.95</b>
Mixed greens, fennel, orange wedges, red onion, fig goat cheese, citrus vinaigrette		

## **CHICKEN DISHES**

*All chicken dishes are served with a side of spaghetti*

<b>Marsala</b> 16.50	<b>Piccata</b> 16.50	<b>Parmigiana</b> 16.50
Mushroom Marsala wine sauce	Lemon white wine sauce, capers	Lightly breaded cutlet, marinara, mozzarella
<b>Alla Dino</b> 17.50	<b>Milanese</b> 17.50	<b>Tuscan</b> 17.50
Provolone, artichokes, Portabello Mushrooms, white wine sauce	Chicken cutlet topped with arugula, Tomatoes, basil, avocado, lemon dressing Pesto spaghetti	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*

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

## **CHEF'S CHOICE SEASONAL FEATURES**

*Due to fluctuating costs, these items are market price. It is our promise to keep them as economical as possible!*

<b>Grilled Pork Chop</b> Apricot glaze, roasted potatoes, sautéed seasonal vegetables	
<b>Shrimp Tacos</b> Blackened shrimp, cabbage slaw, tomato salsa, cotija, remoulade; roasted corn salad	
<b>House Made Lamb Burger</b> Feta, arugula, tomato, red onion, tzatziki sauce; side of fries	
<b>Blackened Red Snapper</b> Cajun cream sauce, roasted corn salad, grilled asparagus	
<b>Braveheart Ribeye</b> Black truffle sea salt butter, garlic roasted potatoes, sautéed asparagus	

\*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.**