

# 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>	12.75	14.75
<b>Each Additional Topping</b>	1.95	2.30
<b>Gluten Free or Cauliflower 10"</b>	10.75	

## TOPPINGS

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

## SPECIALTY PIZZAS *(No Substitutions)*

		12"	14"
<b>Ricotta Pizza</b>	White; Herbed Ricotta, Mozzarella, Tomatoes, Basil Pesto	21.95	23.95
<b>Twisted Caprese</b>	Red Sauce, Fresh Mozzarella, Roasted Red Peppers, Basil Pesto	19.75	21.75
<b>The GoudaFather</b>	White; Mozzarella, Smoked Gouda, Chicken, Spinach, Wild Mushrooms	21.95	24.95
<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	21.95	23.95
<b>Wild Mushroom</b>	White; Assorted Mushrooms, Mozzarella, Parmesan, 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, Smoked Gouda Parmigiano and Garlic	17.85	19.55
<b>Margherita</b>	White; Mozzarella, Fresh Tomato, Garlic, Olive Oil & Fresh Basil	16.95	18.95
<b>Cheeseburger</b>	White; Ground Beef, Cheddar Cheese, Mozzarella, Tomato, Onion & Bacon	19.25	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	21.95	23.95
<b>Vegetarian</b>	Mushrooms, Spinach, Black Olives, Onions, Fresh Tomato & Eggplant	21.95	23.95
<b>Greek Pizza</b>	White; Spinach, Feta, Mozzarella, Red Onion, Greek Olives & Tomato	21.95	23.95
<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	21.95	24.95

## APPETIZERS

<b>Fried Ravioli</b>	Hand breaded beef ravioli, marinara sauce	10.75
<b>Fried Mozzarella</b>	Lightly breaded mozzarella squares, served with our marinara	10.75
<b>Frankie's Calamari</b>	Crisped and served with house made marinara and lemon garlic aioli	12.75
<b>Caprese Salad</b>	Fresh mozzarella tomatoes, basil, capers, olive oil, balsamic reduction	9.95
<b>Parmesan Truffle Fries</b>	Garlic, parmesan, truffle sea salt, black truffle oil, house made ranch	9.95
<b>Spinach Artichoke Dip</b>	Blended with three cheeses and baked; served with focaccia bread	10.75
<b>Frankie's Three-Cheese Stuffed Garlic Bread</b>	*Add pepperoni for \$1 more	9.95
<b>Traditional Bruschetta</b>	Fresh tomatoes, basil, garlic, red onion, and olive oil	9.75
<b>Herbed Ricotta Bruschetta</b>	Tomatoes, olive oil, garlic, red onion, basil-arugula pesto	10.75
<b>Fig Goat Cheese Bruschetta</b>	Creamed fig infused Chevre, prosciutto, arugula, balsamic reduction	11.75
<b>Frankie's Meatballs</b>	Rustic marinara, herb whipped ricotta, house made garlic infused olive oil	9.95
<b>Stuffed Portabella Cap</b>	Fresh mozzarella, tomatoes, basil, balsamic reduction, pesto	13.75

## SALADS

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

<b>House</b>	Mixed greens with shredded carrots, tomato and croutons	side 5.75
<b>Traditional Caesar</b>	Crisp romaine, croutons, parmigiana cheese	side 5.95 entrée 11.25
<b>Pear &amp; Pecan</b>	Mixed greens, dried cranberries, gorgonzola, bourbon vinaigrette	side 6.95 entrée 12.95
<b>Mediterranean Salad</b>	Mixed greens, tomatoes, feta cheese, red onion, Kalamata olives, Italian dressing	side 6.95 entrée 12.95
<b>Grilled Asparagus &amp; Prosciutto</b>	Mixed greens, grilled asparagus, prosciutto, fresh mozzarella, balsamic vinaigrette	side 6.95 entrée 12.95
<b>Blackened Ahi Tuna Salad</b>	Tomato, cucumber, grilled pineapple, creamy avocado dressing	entrée 24.00

# FAMILY TRADITIONS

*\*Sub gluten free penne on select dishes for an additional \$2.50*

<b>*Spaghetti Pomodoro</b>	<b>13.75</b>
Topped with our house made rustic marinara <b>-Add Meatballs +4.00</b>	
<b>*Fettuccini Alfredo</b>	<b>16.75</b>
Delicate parmigiana cream sauce <i>-Add broccolini \$3.00; grilled chicken \$4.00; five shrimp \$5.75</i>	
<b>*Angel Hair Al Fresco</b>	<b>16.75</b>
Tossed with arugula-basil pesto, tomatoes, pecorino; <i>-Add roasted chicken \$4.00; five shrimp \$5.75</i>	
<b>Eggplant Parmigiana</b>	<b>17.75</b>
Lightly breaded, topped with marinara, parmigiana, melted mozzarella; served with spaghetti	
<b>Frankie's Lasagna</b>	<b>18.75</b>
Layered with house made marinara sauce, beef, pork, ricotta cheese, fresh parsley and mozzarella	
<b>Angel Hair Al Limone</b>	<b>18.75</b>
Grilled artichokes, tomatoes, asparagus, lemon, olive oil, garlic, <i>-Add roasted chicken \$4.00; five shrimp \$5.75</i>	
<b>Gnocchi Sorrentina</b>	<b>19.50</b>
Tossed with rustic marinara, fresh mozzarella, basil	
<b>*Cajun Penne Pasta with Shrimp or Chicken</b>	<b>19.50</b>
Tossed in a Cajun cream sauce, mushrooms, diced tomatoes; choice of blackened chicken or shrimp	
<b>*Penne Calabria</b>	<b>19.50</b>
House made Italian sausage, fresh tomatoes, broccolini, Calabrian chili pepper, garlic, olive oil, pecorino	
<b>*Penne Rustica</b>	<b>21.00</b>
Shrimp, chicken, asparagus, sundried tomatoes, prosciutto, lite garlic cream sauce	
<b>Black Truffled Gnocchi</b>	<b>24.00</b>
Black truffle sea salt, prosciutto di Parma, peas, mushrooms, delicate truffled cream sauce, pesto drizzle	
<b>Porcini Mushroom Ravioli</b>	<b>26.00</b>
Sage brown butter sauce, spring peas, crispy pancetta, pecorino	
<b>Limoncello Shrimp</b>	<b>26.00</b>
Gulf shrimp, toasted pistachios, chopped spinach, limoncello cream sauce, tossed with angel hair	
<b>Jumbo Lobster Ravioli</b>	<b>26.00</b>
Filled with chunks of lobster meat, topped with a pink sugo-rosa cream sauce, fresh chopped basil	

## CHICKEN DISHES *(Sorry no substitutions)*

<b>*Parmigiana</b>	Lightly breaded cutlet, marinara, mozzarella, served alongside spaghetti marinara	<b>19.00</b>
<b>*Piccata</b>	Lemon white wine sauce, capers, served alongside spaghetti	<b>19.00</b>
<b>*Marsala</b>	Mushroom Marsala wine sauce, mixed vegetables, served alongside spaghetti	<b>23.00</b>
<b>*Tuscan</b>	Sundried tomatoes, spinach, lemon-chardonnay cream sauce, served alongside spaghetti	<b>23.00</b>

## CHEF'S SEAFOOD SELECTIONS

<b>*Frankie's Fish 'n' Chips</b>	Hand battered cod, French fries, tartar sauce, cole slaw	<b>23.00</b>
<b>*Baked Atlantic Cod</b>	Grilled artichokes, capers, lemon-white wine sauce, roasted potatoes, broccolini	<b>26.00</b>
<b>*Faroe Island Salmon</b>	spinach, sundried tomatoes, lite chardonnay cream sauce, angel hair	<b>29.00</b>
<b>*Sicilian Style Ahi Tuna</b>	Roasted tomatoes, capers, olives, garlic, basil, broccolini, roasted potatoes	<b>29.00</b>
<b>*Parmesan Crusted Alaskan Halibut</b>	Lemon-white wine sauce, cherry tomatoes, spring vegetables	<b>MP</b>

## FROM THE GRILL

*Our burgers are custom blended 8oz 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>*Bison Burger</b>	Bacon, onion, smoked Gouda, huckleberry barbecue sauce, truffle fries	<b>19.75</b>
<b>*Ultimate Burger</b>	Beef patty, portabella steak, arugula, roasted red pepper, provolone, garlic aioli	<b>19.75</b>
<b>*Frankie's Classic Burger</b>	Thick cut bacon, BBQ sauce, melted cheddar, tomato and red onion	<b>17.75</b>
<b>*The All American Burger</b>	American cheese, lettuce, tomato, red onion, pickles	<b>16.75</b>
<b>*Steak Frites</b>	Grilled hand cut 16oz Angus ribeye, peppercorn cream sauce, truffle fries, asparagus	<b>38.00</b>

*\*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.**