

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"
Mozzarella	13.50	15.50
Each Additional Topping	1.95	2.30
Vegan Mozzarella	16.50	18.50
Gluten Free or Cauliflower 10"	12.00	

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, Basil, Smoked Gouda, Hot Honey

SPECIALTY PIZZAS (No Substitutions)		12"	14"
Spicy Calabrese	White; Spicy Soppresata, Red Onion, Fresh Mozzarella, Calabrian Honey	21.95	23.95
Ricotta Pizza	White; Herbed Ricotta, Mozzarella, Mini Heirloom Tomatoes, Basil Pesto	19.25	21.95
The GoudaFather	White; Mozzarella, Smoked Gouda, Chicken, Spinach, Wild Mushrooms	21.95	24.95
Hawaiian BBQ	Barbecue Sauce, Pineapple, Pancetta, Jalapeno	19.25	21.95
Cali Dreamin'	White; Mozzarella, Bacon, Chicken, Tomato, Ranch Dressing Swirl	19.25	21.95
Wild Mushroom	White; Assorted Mushrooms, Mozzarella, Parmesan, Truffle Oil, Pancetta	19.75	21.95
Smoky BBQ	Barbecue Sauce, Mozzarella, Smoked Gouda, Chicken, Tomato, Red Onion	19.25	21.95
Four Cheese	Red Sauce, Mozzarella, Provolone, Smoked Gouda Parmigiano and Garlic	19.25	21.95
Margherita	White; Mozzarella, Fresh Tomato, Garlic, Olive Oil & Fresh Basil	18.75	20.95
Frankie's Pizza	White with Mozzarella, Provolone, Spinach, Sausage, Mushrooms & Garlic	21.95	23.95
Meat Lover's	Sausage, Bacon, Pepperoni, Ground Beef and Ham	21.95	23.95
Vegetarian	Mushrooms, Spinach, Black Olives, Onions, Fresh Tomato & Eggplant	21.95	23.95
Buffalo Chicken	White; Frank's Hot Sauce, Mozzarella & Chicken, Ranch Swirl	17.85	19.55
Spring Hill Pizza	White; Mozzarella, Prosciutto, Fresh Tomato, Arugula, Olive Oil, Parmesan	21.95	23.95
Naples Special	Pepperoni, Sausage, Peppers, Onions, Mushrooms, Ground Beef, Bacon	23.95	25.95

APPETIZERS

Fried Ravioli	Hand breaded beef ravioli, marinara sauce	11.
Fried Green Tomatoes	House made remoulade sauce, chopped red bell pepper	10.
Fried Mozzarella	Lightly breaded mozzarella squares, rustic marinara	12.
Frankie's Calamari	Lightly dredged crispy calamari, rustic marinara, lemon garlic aioli	14.
Caprese Salad	Fresh mozzarella, tomatoes, basil, capers, olive oil, balsamic reduction	10.
Frankie's Three-Cheese Stuffed Garlic Bread	*Add pepperoni for \$1 more	11.
Parmesan Truffle Fries	Garlic, parmesan, truffle sea salt, black truffle oil, house made ranch	10.
Frankie's Meatballs	Rustic marinara, herb whipped ricotta, house made garlic infused olive oil	11.
Traditional Bruschetta	Tomatoes, basil, garlic, red onion, olive oil -add fresh mozzarella \$3.50	12.
Fig Goat Cheese Bruschetta	Creamed fig infused Chevre, prosciutto, arugula, balsamic reduction	14.
Brie Bruschetta	Triple cream brie, cranberry, orange honey drizzle, orange zest	14.
Black Truffle Burrata	Oven roasted tomatoes and onion, truffle oil, balsamic glaze, toasted baguette	16.
Lamb Lollipops	Grilled New Zealand lamb chops, fig balsamic reduction	21.

SALADS

Add Grilled or Blackened Shrimp or Chicken to any Salad!

House	Mixed greens with shredded carrots, tomato and croutons	side 6.50
Traditional Caesar	Crisp romaine, croutons, parmigiana cheese	side 7. entrée 14.
Pear & Pecan	Mixed greens, dried cranberries, gorgonzola, bourbon vinaigrette	side 8. entrée 15.
Mediterranean Salad		side 8. entrée 15.
Mixed greens, tomatoes, feta cheese, red onion, Kalamata olives, Italian dressing		
Grilled Asparagus & Prosciutto		side 8. entrée 15.
Mixed greens, grilled asparagus, prosciutto, fresh mozzarella, balsamic vinaigrette		
Roasted Beet	Mixed greens, feta, red onion, orange segments, citrus vinaigrette	side 8. entrée 15.

PASTA DISHES

Spaghetti Pomodoro	15.
Topped with our house made rustic marinara <i>-Add Meatballs or Sausage \$5.00</i>	
Fettuccini Alfredo	17.
Delicate parmigiana cream sauce <i>-Add grilled chicken \$5.00; five shrimp \$6.75</i>	
Eggplant Parmigiana	19.
Lightly breaded, topped with marinara, parmigiana, melted mozzarella; served with spaghetti	
Gnocchi Sorrentina	19.
Tossed with rustic marinara, fresh mozzarella, basil <i>-Add Calabrian Chilis \$2.50</i>	
Frankie's Lasagna	21.
Layered with house made marinara sauce, beef, pork, ricotta cheese, fresh parsley and mozzarella	
Penne Rustica	23.
Shrimp, chicken, asparagus, sundried tomatoes, prosciutto, lite garlic cream sauce	
Cajun Penne Pasta with Shrimp or Chicken	23.
<i>-Add Calabrian Chillis \$2.50</i>	
Tossed in a Cajun cream sauce, mushrooms, diced tomatoes; choice of blackened chicken or shrimp	
Smoked Gouda Fettuccine	24.
Roasted chicken, mushrooms, spinach, smoked gouda cream sauce	
Black Truffled Gnocchi	26.
Prosciutto, peas, mushrooms, truffled cream sauce, pesto drizzle <i>-Add roasted chicken \$5.00</i>	
Four Cheese Ravioli	26.
Choice of arrabbiata sauce of tomatoes, garlic, olive oil, Calabrian chili, marinara, OR pesto cream sauce	
Jumbo Lobster Ravioli	26.
Filled with chunks of lobster meat, topped with a pink sugo-rosa cream sauce, fresh chopped basil	

LAND AND SEA

*Chicken Parmigiana	19.
Lightly breaded cutlet, rustic marinara, melted mozzarella, served alongside spaghetti	
*Chicken Piccata	22.
Sauteed chicken, lemon white wine sauce, jumbo capers, side of spaghetti	
*Chicken Alla Bella	26.
Sauteed chicken, provolone, mushrooms, spinach, Marsala cream sauce, side of spaghetti	
*Frankie’s Fish ‘n’ Chips	24.
Hand battered Atlantic cod, french fries, house made tartar sauce, cole slaw	
*Roasted Faroe Island Salmon	29.
Oven roasted heirloom tomatoes and onion, white wine sauce, roasted vegetables, fingerling potatoes	
*Pistachio Crusted Atlantic Cod	26.
Limoncello cream sauce, seasonal vegetables, roasted fingerling potatoes	
*Veal Parmigiana	29.
Lightly breaded cutlet, rustic marinara, melted mozzarella, served alongside spaghetti	
*Veal Truffled Marsala	32.
Sauteed mushrooms, truffled marsala sauce, roasted potatoes, seasonal vegetables	
*Veal Scallopini	32.
Rich lemon white wine sauce, crispy prosciutto, roasted potatoes, seasonal vegetables	

FROM THE GRILL

*The All American Burger	American cheese, lettuce, tomato, red onion, pickles	18.
*Frankie's Classic Burger	Thick cut bacon, BBQ, tomato, red onion, cheddar	19.
*Brie Burger	Caramelized onion, brie, arugula, garlic aioli, truffle fries	23.
*Bison Burger	Bacon, onion, smoked Gouda, huckleberry barbecue sauce, truffle fries	23.
*New Zealand Lamb Chops	Pomegranate Port wine reduction, fingerling potatoes, roasted vegetables	32.
*Steak Frites	16oz Angus ribeye, Chef’s blue cheese butter, truffle fries, asparagus	38.

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)

*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.