

# 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>	13.50	15.50
<b>Each Additional Topping</b>	1.95	2.30
<b>Vegan Mozzarella</b>	16.50	18.50
<b>Gluten Free or Cauliflower 10"</b>	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"
<b>Spicy Calabrese</b>	White; Spicy Soppressata, Red Onion, Fresh Mozzarella, Calabrian Honey	21.95	23.95
<b>Ricotta Pizza</b>	White; Herbed Ricotta, Mozzarella, Mini Heirloom Tomatoes, Basil Pesto	19.25	21.95
<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	19.25	21.95
<b>Cali Dreamin'</b>	White; Mozzarella, Bacon, Chicken, Tomato, Ranch Dressing Swirl	19.25	21.95
<b>Wild Mushroom</b>	White; Assorted Mushrooms, Mozzarella, Parmesan, Truffle Oil, Pancetta	19.75	21.95
<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	19.25	21.95
<b>Margherita</b>	White; Mozzarella, Fresh Tomato, Garlic, Olive Oil & Fresh Basil	18.75	20.95
<b>Frankie's Pizza</b>	White with Mozzarella, Provolone, Spinach, Sausage, Mushrooms & Garlic	21.95	23.95
<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>Buffalo Chicken</b>	White; Frank's Hot Sauce, Mozzarella & Chicken, Ranch Swirl	17.85	19.55
<b>Spring Hill Pizza</b>	White; Mozzarella, Prosciutto, Fresh Tomato, Arugula, Olive Oil, Parmesan	21.95	23.95
<b>Naples Special</b>	Pepperoni, Sausage, Peppers, Onions, Mushrooms, Ground Beef, Bacon	23.95	25.95

## APPETIZERS

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

## SALADS

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

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

## PASTA DISHES

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

## LAND AND SEA

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

## FROM THE GRILL

<b>*The All American Burger</b>	American cheese, lettuce, tomato, red onion, pickles	18.
<b>*Frankie's Classic Burger</b>	Thick cut bacon, BBQ, tomato, red onion, cheddar	19.
<b>*Brie Burger</b>	Caramelized onion, brie, arugula, garlic aioli, truffle fries	23.
<b>*Bison Burger</b>	Bacon, onion, smoked Gouda, huckleberry barbecue sauce, truffle fries	23.
<b>*New Zealand Lamb Chops</b>	Pomegranate Port wine reduction, fingerling potatoes, roasted vegetables	32.
<b>*Steak Frites</b>	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.**