

# 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>	13.00	15.00
<b>Each Additional Topping</b>	1.95	2.30
<b>Gluten Free or Cauliflower 10"</b>	11.00	

## 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

## SPECIALTY PIZZAS *(No Substitutions)*

		12"	14"
<b>Spicy Calabrese</b>	White; Spicy Soppresata, 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 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>Warm Buttered Pretzel Bites</b>	Parmesan-black garlic-sundried tomato seasoning, rosa dipping sauce	12.
<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>	Fresh tomatoes, basil, garlic, red onion, and olive oil	12.
<b>Fig Goat Cheese Bruschetta</b>	Creamed fig infused Chevre, prosciutto, arugula, balsamic reduction	14.
<b>Four Cheese Sicilian Arancini</b>	Fried rice balls, four cheese blend, alla vodka sauce	13.
<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.
<b>Traditional Caesar</b>	Crisp romaine, croutons, parmigiana 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.

## 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>Gemelli Rosa</b>	18.
Fresh tomatoes, garlic, fresh mozzarella, basil, pink vodka cream sauce -Add grilled chicken \$5.00	
<b>Eggplant Parmigiana</b>	19.
Lightly breaded, topped with marinara, parmigiana, melted mozzarella; served with spaghetti	
<b>Frankie's Lasagna</b>	19.
Layered with house made marinara sauce, beef, pork, ricotta cheese, fresh parsley and mozzarella	
<b>Gnocchi Sorrentina</b>	19.
Tossed with rustic marinara, fresh mozzarella, basil -Add Calabrian Chillis \$2.50	
<b>Gemelli alla Calabrese</b>	19.
Italian sausage, mushrooms, Calabrian pepper, rustic marinara, pecorino	
<b>Cajun Penne Pasta with Shrimp or Chicken</b>	23.
-Add Calabrian Chillis \$2.50 Tossed in a Cajun cream sauce, mushrooms, diced tomatoes; choice of blackened chicken or shrimp	
<b>Penne Rustica</b>	23.
Shrimp, chicken, asparagus, sundried tomatoes, prosciutto, lite garlic cream sauce	
<b>Portabella Mushroom Ravioli</b>	26.
Asparagus, mushrooms, truffle cream sauce, black truffle sea salt, pecorino	
<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 Picatta</b>	22.
Sauteed chicken, lemon white wine sauce, jumbo capers, side of spaghetti	
<b>*Frankie's Fish 'n' Chips</b>	24.
Hand battered Atlantic cod, french fries, house made tartar sauce, cole slaw	
<b>*Parmesan Crusted Atlantic Haddock</b>	26.
Baked in lemon white wine, pesto drizzle, roasted fingerling potatoes, asparagus	
<b>*Slow Roasted Faroe Island Salmon</b>	29.
Blackberry hoisin glaze, shaved fennel slaw, roasted fingerling potatoes, seasonal vegetables	
<b>*Veal Parmigiana</b>	29.
Lightly breaded cutlet, rustic marinara, melted mozzarella, served alongside spaghetti	
<b>*Veal Truffled Marsala</b>	32.
Pan seared veal scallopini, mushrooms, Marsala-truffle cream sauce, truffled mushroom risotto cake	
<b>*Veal Rosa Caprese</b>	32.
Fried veal cutlets, alla vodka sauce, melted mozzarella, pesto drizzle, truffled mushroom risotto cake	

## FROM THE GRILL

<b>*Frankie's Classic Burger</b>	Thick cut bacon, BBQ, tomato, red onion, cheddar	18.
<b>*The All American Burger</b>	American cheese, lettuce, tomato, red onion, pickles	18.
<b>*Bison Burger</b>	Bacon, onion, smoked Gouda, huckleberry barbecue sauce, truffle fries	22.
<b>*New Zealand Lamb Chops</b>	Pomegranate Port wine reduction, fingerling potatoes, roasted vegetables	32.
<b>*Steak Frites</b>	16oz Angus ribeye, peppercorn cream sauce, 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.