

# 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, Salami, Basil

## 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	21.95	23.95
<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	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	17.85	19.55
<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>Greek Pizza</b>	White; Spinach, Feta, Mozzarella, Red Onion, Greek Olives & Tomato	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	17.75	18.75
<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	<b>10.75</b>
<b>Fried Mozzarella</b>	Lightly breaded mozzarella squares, rustic marinara	<b>11.75</b>
<b>Frankie's Calamari</b>	Lightly dredged crispy calamari, rustic marinara, lemon garlic aioli	<b>13.75</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>11.75</b>
<b>Parmesan Truffle Fries</b>	Garlic, parmesan, truffle sea salt, black truffle oil, house made ranch	<b>9.95</b>
<b>Frankie's Three-Cheese Stuffed Garlic Bread</b>	*Add pepperoni for \$1 more	<b>9.95</b>
<b>Frankie's Meatballs</b>	Rustic marinara, herb whipped ricotta, house made garlic infused olive oil	<b>9.95</b>
<b>Traditional Bruschetta</b>	Fresh tomatoes, basil, garlic, red onion, and olive oil	<b>11.75</b>
<b>Herbed Ricotta Bruschetta</b>	Tomatoes, olive oil, garlic, red onion, basil-arugula pesto	<b>12.75</b>
<b>Fig Goat Cheese Bruschetta</b>	Creamed fig infused Chevre, prosciutto, arugula, balsamic reduction	<b>12.75</b>
<b>Warm Burrata</b>	House made granola, orange infused honey, toasted pistachio, grilled Italian bread	<b>13.75</b>
<b>Jumbo Coconut Shrimp</b>	Fresh mango-pineapple chutney	<b>13.75</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 entrée 11.25</b>
<b>Pear &amp; Pecan</b>	Mixed greens, dried cranberries, gorgonzola, bourbon vinaigrette	<b>side 7.75 entrée 13.95</b>
<b>Mediterranean Salad</b>		<b>side 7.75 entrée 13.95</b>
	Mixed greens, tomatoes, feta cheese, red onion, Kalamata olives, Italian dressing	
<b>Grilled Asparagus &amp; Prosciutto</b>		<b>side 7.75 entrée 13.95</b>
	Mixed greens, grilled asparagus, prosciutto, fresh mozzarella, balsamic vinaigrette	

# PASTA DISHES

*\*\*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 <i>-Add Meatballs +5.00</i>	
<b>**Fettuccini Alfredo</b>	<b>16.75</b>
Delicate parmigiana cream sauce <i>-Add grilled chicken \$4.00; five shrimp \$5.75</i>	
<b>Angel Hair Al Fresco</b>	<b>17.75</b>
Tossed with arugula-basil pesto, tomatoes, fresh mozzarella; <i>-Add roasted chicken \$4.00; five shrimp \$5.75</i>	
<b>**Penne Arrabiatta</b>	<b>17.75</b>
Fresh tomatoes, Calabrian chili pepper, garlic, olive oil, pecorino <i>-Add sausage \$4.00; five shrimp \$5.75</i>	
<b>Eggplant Parmigiana</b>	<b>18.75</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>Gnocchi Sorrentina</b>	<b>19.50</b>
Tossed with rustic marinara, fresh mozzarella, basil	
<b>**Cajun Penne Pasta with Shrimp or Chicken</b>	<b>21.00</b>
Tossed in a Cajun cream sauce, mushrooms, diced tomatoes; choice of blackened chicken or shrimp	
<b>**Penne Rustica</b>	<b>22.00</b>
Shrimp, chicken, asparagus, sundried tomatoes, prosciutto, lite garlic cream sauce	
<b>Black Truffled Gnocchi</b>	<b>24.00</b>
Prosciutto, peas, mushrooms, truffled cream sauce, pesto drizzle	
<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 AND FISH

*(Sorry no substitutions!)*

<b>*Chicken Parmigiana</b>	<b>19.00</b>
Lightly breaded cutlet, rustic marinara, melted mozzarella, served alongside spaghetti	
<b>*Chicken Picatta</b>	<b>21.00</b>
Lemon white wine sauce, jumbo capers, served alongside spaghetti	
<b>*Tuscan Chicken</b>	<b>23.00</b>
Spinach, sundried tomatoes, lemon chardonnay sauce, touch of cream, served alongside spaghetti	
<b>*Chicken Madeira</b>	<b>26.00</b>
Forest mushrooms, melted provolone, peas, creamy madeira wine sauce, served alongside spaghetti	
<b>*Frankie's Fish 'n' Chips</b>	<b>23.00</b>
Hand battered Atlantic cod, french fries, house made tartar sauce, cole slaw	
<b>*Baked Atlantic Cod</b>	<b>26.00</b>
Mini heirloom tomatoes, capers, lemon white wine sauce, roasted fingerling potatoes, asparagus	
<b>*Faroe Island Salmon</b>	<b>29.00</b>
Orange rosemary sauce, sauteed summer vegetables, roasted fingerling potatoes	

# 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>*Frankie's Classic Burger</b>	Thick cut bacon, BBQ, tomato, red onion, cheddar	<b>17.75</b>
<b>*The All American Burger</b>	American cheese, lettuce, tomato, red onion, pickles	<b>17.75</b>
<b>*Bone In Pork Chop</b>	Bourbon apricot sauce, roasted potatoes, summer vegetables	<b>29.00</b>
<b>*Steak Frites</b>	Certified Angus ribeye, Chef's blue cheese butter, 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.**

