

# 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>	12.25	14.25
<b>Each Additional Topping</b>	1.95	2.30
<b>Gluten Free or Cauliflower 10"</b>	10.75	

## TOPPINGS

Extra Cheese, 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

		<b>SPECIALTY PIZZAS</b> (No Substitutions)		12"	14"
<b>Peperonata</b>	White; mozzarella, roasted red peppers, chicken, artichokes, mushrooms	19.75	21.95		
<b>Twisted Caprese</b>	Red Sauce, Fresh Mozzarella, Roasted Red Peppers, Basil Pesto	17.95	19.95		
<b>Pizza Romana</b>	White; Sautéed Broccolini, Sausage, Garlic, Calabrian Chiles	21.95	23.95		
<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, Fontina, 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	10.50
<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	11.75
<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>Spicy Calabrian Shrimp</b>	Sautéed with Calabrian chili peppers, butter, garlic, lemon zest	11.75
<b>Traditional Bruschetta</b>	Fresh tomatoes, basil, garlic, red onion, and olive oil	9.75
<b>Fig Goat Cheese Bruschetta</b>	Creamed fig infused Chevre, prosciutto, arugula, balsamic reduction	11.75
<b>Herbed Ricotta Bruschetta</b>	Tomatoes, olive oil, garlic, red onion, arugula pesto	10.75
<b>Grilled Artichokes</b>	Olive oil, pecorino, roasted red peppers, grilled crostini, lemon garlic aioli	12.75
<b>Frankie's Meatballs</b>	Rustic marinara, herb whipped ricotta, house made garlic infused olive oil	9.95

## 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>		side 6.95 entrée 12.95
	Mixed greens, tomatoes, feta cheese, red onion, Kalamata olives, Italian dressing	side 6.95 entrée 12.95
<b>Grilled Asparagus &amp; Prosciutto</b>		side 6.95 entrée 12.95
	Mixed greens, grilled asparagus, prosciutto, fresh mozzarella, balsamic vinaigrette	

# 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 Or Sausage +3.50</b>	
<b>*Fettuccini Alfredo</b>	<b>16.50</b>
Tossed in a delicate parmigiana cream sauce <b>-Add grilled chicken Or shrimp</b>	
<b>Eggplant Parmigiana</b>	<b>16.75</b>
Lightly breaded, topped with marinara, parmigiana and melted mozzarella; served with spaghetti	
<b>Smoked Gouda Carbonara</b>	<b>16.75</b>
Pancetta, pecorino, smoked Gouda, egg, cracked black pepper; add roasted chicken <b>+\$4.00</b>	
<b>*Angel Hair Al Fresco</b>	<b>16.75</b>
Tossed with arugula-basil pesto, roma tomatoes, shaved parmesan; <i>add roasted chicken or shrimp</i>	
<b>Frankie's Lasagna</b>	<b>17.50</b>
Layered with house made marinara sauce, beef, pork, ricotta cheese, fresh parsley and mozzarella	
<b>Gnocchi Sorrentina</b>	<b>17.75</b>
Tossed with rustic marinara, fresh tomatoes, melted fresh mozzarella, basil	
<b>*Angel Hair Al Limone</b>	<b>18.50</b>
Grilled artichokes, tomatoes, asparagus, lemon, olive oil, garlic, parmigiana; <i>-Add roasted chicken or shrimp</i>	
<b>*Penne Calabria</b>	<b>18.50</b>
Broccolini, house made Italian sausage, garlic, olive oil, tomato, pecorino, Calabrian chile	
<b>*Cajun Penne Pasta with Shrimp or Chicken</b>	<b>18.75</b>
Tossed in a Cajun cream sauce, mushrooms, diced tomatoes; choice of blackened chicken or shrimp	
<b>*Penne Rustica</b>	<b>18.75</b>
Shrimp, chicken, asparagus, sundried tomatoes, and prosciutto in a lite garlic cream sauce over penne	
<b>Black Truffled Gnocchi</b>	<b>22.00</b>
Black truffle sea salt, prosciutto di Parma, peas, mushrooms, delicate truffled cream sauce, pesto drizzle	
<b>Fettuccine Foresta</b>	<b>22.00</b>
Lite sundried tomato cream sauce, forest mushrooms, chopped asparagus, roasted chicken	
<b>Braised Beef Ravioli</b>	<b>24.00</b>
Choice of rustic marinara sauce or basil pesto cream sauce with forest mushrooms	
<b>Jumbo Lobster Ravioli</b>	<b>24.00</b>
Filled with chunks of lobster meat, topped with a pink sugo-rosa cream sauce, fresh chopped basil	

## CHICKEN DISHES \$18.50

*Served with a side of spaghetti; Sorry no substitutions*

<b>*Milanese</b>	Fried chicken cutlet topped with arugula, tomatoes, avocado, lemon and olive oil; pesto spaghetti
<b>*Marsala</b>	Mushroom Marsala wine sauce
<b>*Piccata</b>	Lemon white wine sauce, capers
<b>*Parmigiana</b>	Lightly breaded cutlet, marinara, melted mozzarella
<b>*Tuscan</b>	Sundried tomatoes, spinach, lemon white wine sauce, touch of cream

## CHEF'S SIGNATURE DISHES

*Due to fluctuating costs, these items are market price. It is our promise to keep them as economical as possible!*

<b>*Blackened Red Snapper Veracruz</b>	Tomatoes, capers, green olives, basil, broccolini; side of spaghetti
<b>*Spring Risotto</b>	Forest mushrooms, spring peas, prosciutto; <i>add roasted chicken or shrimp</i>
<b>*The Beast</b>	8oz Blend of elk, bison, wagyu beef and wild boar! Suggested medium rare with smoked Gouda, red onion and tomato; Side of garlic aioli, truffle fries
<b>*Steak Frites</b>	Grilled hand cut Angus ribeye, peppercorn cream sauce, truffle fries, sautéed asparagus

## FRANKIE'S BURGERS \$15.75

*Custom blended 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>*Frankie's Classic</b>	Thick cut bacon, BBQ sauce, melted cheddar, tomato and red onion
<b>*The All American</b>	American cheese, lettuce, tomato, red onion, pickles
<b>*L.A. Burger</b>	Sliced Avocado, bacon, provolone, sliced tomato, Sriracha ranch dressing

*\*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.**