

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!

	8" Personal	12-13"	14-15"
Mozzarella	8.50	11.75	13.75
Each Additional Topping	1.25	1.90	2.25
Gluten Free or Cauliflower 10"		10.25	

TOPPINGS

Extra Cheese, Pepperoni, Sausage, Mushroom, Green Pepper, Onion, Fresh Tomato, Pineapple, Ham, Artichoke, Bacon, Garlic, Black Olive, Green Olive, Jalapeno, Ground Beef, Grilled Chicken, Eggplant

SPECIALTY PIZZAS

		12"	14"
Chicken Pesto	White; Mozzarella, Chicken, sundried tomato, mushrooms, fontina, pesto	19.95	22.95
Hawaiian BBQ	Barbecue Sauce, Pineapple, Pancetta, Jalapeno	18.30	20.95
Cali Dreamin'	White, Mozzarella, Bacon, Chicken, Tomato, Ranch Dressing Swirl	18.30	20.95
Pizza Italiano	Salami, Pepperoni, Pancetta, Banana Peppers & Onions	19.75	21.95
Wild Mushroom	White; Assorted Mushrooms, Mozzarella, Fontina, Truffle Oil, Pancetta	19.75	21.75
Smoky BBQ	Barbecue Sauce, Mozzarella Smoked Gouda, Chicken, Tomato, Red Onion	19.25	21.95
Four Cheese	Red Sauce, Mozzarella, Provolone, Swiss, Parmigiano and Garlic	17.85	19.55
Margherita	White; Mozzarella, Fresh Tomato, Garlic, Olive Oil & Fresh Basil	16.75	18.75
Cheeseburger	White; Ground Beef, Cheddar Cheese, Mozzarella, Tomato, Onion & Bacon	19.00	21.95
Frankie's Pizza	White with Mozzarella, Provolone, Spinach, Sausage, Mushrooms & Garlic	19.00	21.95
Meat Lover's	Sausage, Bacon, Pepperoni, Ground Beef and Ham	19.00	21.95
Vegetarian	Mushrooms, Spinach, Black Olives, Onions, Fresh Tomato & Eggplant	19.00	21.95
Greek Pizza	White; Spinach, Feta, Mozzarella, Red Onion, Greek Olives & Tomato	19.00	21.95
Buffalo Chicken	White; Frank's Hot Sauce, Mozzarella & Chicken, Ranch Swirl	16.75	18.75
Clam Casino	A White Pizza with Baby Clams, Green Pepper, Bacon and Garlic	17.95	19.95
Spring Hill Pizza	White; Mozzarella, Prosciutto, Fresh Tomato, Arugula, Olive Oil, Parmesan	19.25	21.95
Naples Special	Pepperoni, Sausage, Peppers, Onions, Mushrooms, Ground Beef, Bacon	20.95	23.95

APPETIZERS

Fried Ravioli	Hand breaded beef ravioli, marinara sauce	9.25
Fried Mozzarella	Lightly breaded mozzarella squares, served with our marinara	9.25
Frankie's Calamari	Crisped and served with house made marinara and lemon garlic aioli	10.75
Spinach Artichoke Dip	Blended with three cheeses and baked; served with focaccia bread	9.75
Grilled Bruschetta	Grilled Italian bread basil, garlic, red onion, and olive oil	9.50
Frankie's Three-Cheese Stuffed Garlic Bread	(*Add pepperoni for \$1 more)	9.50
Coconut Shrimp	Spicy mango dipping sauce	9.75
Caprese Salad	Fresh mozzarella tomatoes, basil, capers, olive oil, balsamic reduction	9.95

SALADS

Add Chicken or Shrimp to Any Salad

Garden Salad	Mixed greens with shredded carrots, tomato and croutons	7.50
Traditional Caesar	Crisp romaine, grated pecorino, house made croutons	7.75
Mediterranean	Mixed greens, tomatoes, feta, red onion, and Kalamata olives, Italian vinaigrette	8.50
Pear & Pecan	Mixed greens, dried cranberries, blue cheese crumbles, bourbon vinaigrette	8.50
Blackened Chicken Salad	Cajun spiced chicken breast, mixed greens, tomato, avocado, red onion	10.95

LUNCH ENTREES

****Served with a side salad and garlic bread toast* \$12.95***

****Sub Gluten Free Penne for \$1.00 More***

***Spaghetti Pomodoro**

House made marinara Choice of meatball or sausage

***Fettuccine Alfredo**

Tossed in a delicate parmigiana cream sauce
- **Add grilled chicken or shrimp**

Chicken Parmigiana

Topped with marinara, grated parmigiano and melted mozzarella

***Penne Rustica**

Shrimp, chicken, sundried tomatoes, asparagus and Prosciutto in a garlic cream sauce over penne

Shrimp Scampi or Fra Diavolo

Choice of lemon white wine sauce or spicy marinara over linguine

Chicken Milanese

Chicken cutlet topped with arugula, tomatoes, basil, avocado in a lemon dressing, served with pesto pasta

***Penne Alla Vodka**

Peas and ham tossed in a pink vodka cream sauce

Chicken Marsala

Mushrooms Marsala wine sauce, side of spaghetti

Chicken Picatta

Lemon white wine Sauce with capers, side of spaghetti

Cajun Chicken Pasta

Penne tossed in a Cajun cream sauce, blackened chicken, mushrooms, diced roma tomatoes

Rigatoni De La Casa

Mushrooms, Italian sausage, house made marinara sauce, garlic, a touch of spice

Tuscan Chicken

Sundried tomatoes, spinach, lemon white wine sauce with touch of cream, side of spaghetti

***Baked Ziti**

Baked with marinara ricotta, melted mozzarella

Eggplant Parmigiana with Spaghetti

Lightly breaded, marinara, parmesan, mozzarella

Frankie's Lasagna (Dinner Portion) \$16.75

Layered with house made marinara sauce, beef, pork, ricotta cheese, parsley & mozzarella

Lobster Ravioli (Dinner Portion) \$21.00

Filled with chunks of lobster meat, topped with a pink Sugo-rosa cream sauce, fresh chopped basil

FRANKIE'S BURGERS \$11.75

All natural, grass fed, hormone and antibiotic free; Served with choice of regular fries or sweet potato fries (\$.99)

Frankie's Classic Thick cut bacon, BBQ sauce, melted cheddar, tomato and red onion

The New Yorker Sautéed mushrooms and onions with Swiss cheese

The Southwestern Jalapenos, pepperjack, bacon, Cajun onion straws, tomato, spicy Thousand Island

Beer Steamed Cheeseburger (Sorry No Modifications)

The kind that drips down your arm! Steamed with dark beer and melted mozzarella, lettuce & tomato

L.A. Burger Sliced Avocado, bacon, provolone, sliced tomato, house-made Sriracha ranch dressing

SANDWICHES AND STROMBOLI

Grilled Chicken Avocado BLT Bacon, lettuce, tomato, avocado, garlic mayo, focaccia; hand cut fries **9.95**

Meatball or Eggplant Parm House made Italian bread, marinara, melted mozzarella **9.75**

Stromboli Italiano Ham, salami, pepperoni, provolone, banana peppers **9.95**

Veggie Stromboli Mozzarella, mushrooms, onions, black olives, spinach **9.95**

The Naples Stromboli Pepperoni, bell pepper, mushrooms, black olives, mozzarella **9.95**

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.