

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"
Mozzarella	11.75	13.75
Each Additional Topping	1.95	2.30
Gluten Free or Cauliflower 10"	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, Grilled Chicken

SPECIALTY PIZZAS *(No Substitutions)*

		12"	14"
Twisted Caprese	Red Sauce, Fresh Mozzarella, Roasted Red Peppers, Basil Pesto	17.95	19.95
Pizza Romana	White; Sautéed Broccolini, Sausage, Garlic, Calabrian Chiles	21.95	24.95
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, Smoked Gouda Parmigiano and Garlic	17.85	19.55
Margherita	White; Mozzarella, Fresh Tomato, Garlic, Olive Oil & Fresh Basil	16.95	18.95
Cheeseburger	White; Ground Beef, Cheddar Cheese, Mozzarella, Tomato, Onion & Bacon	19.25	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	21.95	23.95
Vegetarian	Mushrooms, Spinach, Black Olives, Onions, Fresh Tomato & Eggplant	19.25	21.95
Greek Pizza	White; Spinach, Feta, Mozzarella, Red Onion, Greek Olives & Tomato	19.25	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	21.95	24.95

APPETIZERS

Fried Ravioli	Hand breaded beef ravioli, marinara sauce	10.50
Fried Mozzarella	Lightly breaded mozzarella squares, served with our marinara	10.75
Frankie's Calamari	Crisped and served with house made marinara and lemon garlic aioli	11.75
Caprese Salad	Fresh mozzarella tomatoes, basil, capers, olive oil, balsamic reduction	9.95
Warm Burrata	Oven roasted tomatoes, olive oil, sea salt, pesto drizzle, grilled crostini	10.75
Parmesan Truffle Fries	Garlic, parmesan, truffle sea salt, black truffle oil, house made ranch	9.95
Spinach Artichoke Dip	Blended with three cheeses and baked; served with focaccia bread	10.50
Frankie's Three-Cheese Stuffed Garlic Bread	*Add pepperoni for \$1 more	9.95
Calabrian Calamari	Crisped and tossed with cherry tomatoes, garlic, Calabrian chili oil	12.75
Frankie's Meatballs	Rustic marinara, herb whipped ricotta, house made garlic infused olive oil	9.95

Grilled Bruschetta

Traditional	Fresh tomatoes, basil, garlic, red onion, and olive oil	9.75
Fig Goat Cheese	Creamed fig infused Chevre, sliced prosciutto, arugula, balsamic reduction	11.00
Warm Brie	Sliced apple, melted brie, chopped pecans, orange honey drizzle	11.00

SALADS

Add Grilled or Blackened Shrimp or Chicken to any Salad!

House	Mixed greens with shredded carrots, tomato and croutons	side 5.75
Traditional Caesar	Crisp romaine, croutons, parmigiana cheese	side 5.95 entrée 11.25
Pear & Pecan	Mixed greens, dried cranberries, gorgonzola, bourbon vinaigrette	side 6.95 entrée 12.95
Mediterranean Salad		side 6.95 entrée 12.95
	Mixed greens, tomatoes, feta cheese, red onion, Kalamata olives, Italian dressing	side 6.95 entrée 12.95
Grilled Asparagus & Prosciutto		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*

*Spaghetti Pomodoro	13.75
Topped with our house made rustic marinara -Add Meatballs Or Sausage +3.50	
*Fettuccini Alfredo	16.50
Tossed in a delicate parmigiana cream sauce -Add grilled chicken or grilled shrimp	
Eggplant Parmigiana	16.75
Lightly breaded, topped with marinara, parmigiana and melted mozzarella; served with spaghetti	
Smoked Gouda Carbonara	16.75
Pancetta, pecorino, smoked Gouda, egg, cracked black pepper; add roasted chicken +\$4.00	
*Angel Hair Al Fresco	16.75
Tossed with arugula-basil pesto, roma tomatoes, shaved parmesan; <i>add roasted chicken or shrimp</i>	
Frankie's Lasagna	17.50
Layered with house made marinara sauce, beef, pork, ricotta cheese, fresh parsley and mozzarella	
*Cajun Penne Pasta with Shrimp or Chicken	17.75
Tossed in a Cajun cream sauce, mushrooms, diced roma tomatoes; choice of blackened chicken or shrimp	
*Penne Rustica	18.00
Shrimp, chicken, asparagus, sundried tomatoes, and prosciutto in a lite garlic cream sauce over penne	
Shrimp Fra Diavolo or Scampi over Angel Hair	18.00
Spicy marinara, garlic, touch of white wine, red pepper flakes; or Lemon white wine sauce	
*Penne Calabria	18.00
Broccolini, house made Italian sausage, garlic, olive oil, tomato, pecorino, Calabrian chile	
Fettuccini Rossi	19.00
Delicate roasted red pepper sauce, warm burrata, basil, olive oil drizzle; <i>add roasted chicken or shrimp</i>	
Black Truffled Gnocchi	21.00
Black truffle sea salt, prosciutto di Parma, peas, mushrooms, delicate truffled cream sauce, pesto drizzle	
Portabella Mushroom Ravioli	22.00
Chopped spinach, sundried tomato, sliced portabella, garlic parmigiana sauce	
Jumbo Lobster Ravioli	24.00
Filled with chunks of lobster meat, topped with a pink sugo-rosa cream sauce, fresh chopped basil	

CHICKEN DISHES \$18.00

Served with a side of spaghetti; Sorry no substitutions

- *Marsala** Mushroom Marsala wine sauce
- *Piccata** Lemon white wine sauce, capers
- *Parmigiana** Lightly breaded cutlet, marinara, melted mozzarella
- *Alla Dino** Artichokes, portabella mushrooms, melted provolone, white wine sauce
- *Tuscan** 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!

- *Gnocchi with Braised Oxtail Ragu** Slow braised oxtail, red wine, herbs, whipped ricotta
- *New Zealand Lamb Chops** Pan seared, herb-Dijon crusted, roasted potatoes & onions, sautéed broccolini
- *Fresh Atlantic Salmon** Dijon-honey glazed, roasted potatoes & onions, sautéed garlic spinach
- *Bison Burger** Bacon-onion jam, smoked Gouda, huckleberry barbecue sauce, truffle fries
- *Grilled Braveheart Ribeye** Bourbon mushroom demi, garlic roasted potatoes and onions, 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*

- *Frankie's Classic** Thick cut bacon, BBQ sauce, melted cheddar, tomato and red onion
- *The All American** American cheese, lettuce, tomato, red onion, pickles
- *L.A. Burger** 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.