

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	1.35	1.95	2.30
Gluten Free or Cauliflower 10"	10.75		

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"
Twisted Caprese	Red Sauce, Fresh Mozzarella, Roasted Red Peppers, Basil Pesto	17.95	19.95
Pizza Romana	White; Sautéed Broccoli, 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
Spinach Artichoke Dip	Blended with three cheeses and baked; served with focaccia bread	10.50
Grilled Bruschetta	Grilled Italian bread basil, garlic, red onion, and olive oil	9.75
Frankie's Three-Cheese Stuffed Garlic Bread	(*Add pepperoni for \$1 more)	9.95
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	sm 7.50 lg 11.25
Traditional Caesar	Crisp romaine, grated pecorino, house made croutons	sm 7.95 lg 11.25
Mediterranean	Mixed greens, tomatoes, feta, red onion, and Kalamata olives, Italian vinaigrette	sm 8.75 lg 12.95
Pear & Pecan	Mixed greens, dried cranberries, blue cheese crumbles, bourbon vinaigrette	sm 8.75 lg 12.95
*Blackened Chicken Salad	Cajun spiced chicken breast, mixed greens, tomato, avocado, red onion	12.95

LUNCH ENTREES

***Served with a side salad and garlic bread toast* \$13.75**

***Sub Gluten Free Penne for \$2.00 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 or Eggplant Parmigiana

Topped with marinara, parmigiana, melted mozzarella; side of spaghetti

*Angel Hair Al Fresco

Arugula-basil pesto, roma tomatoes, shaved parmesan; add chicken or shrimp

Smoked Gouda Carbonara

Pancetta, pecorino, smoked Gouda, egg, cracked black pepper; add roasted chicken **+\$4.00**

*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

*Baked Ziti

Baked with marinara ricotta, melted mozzarella

*Tuscan Chicken

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

Frankie's Lasagna (Dinner Portion) \$17.50

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

*Penne Rustica (Dinner Portion) \$18.00

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

Lobster Ravioli (Dinner Portion) \$24.00

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

*Penne Calabria (Dinner Portion) \$18.00

Broccolini, house made Italian sausage, garlic, olive oil, tomato, pecorino, Calabrian chile

FRANKIE'S BURGERS \$12.95

6oz 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 All American** American cheese, lettuce, tomato, red onion, pickles

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

SANDWICHES

Caprese Fresh mozzarella, prosciutto, roasted red peppers, basil, olive oil, balsamic reduction, focaccia **11.75**

***Grilled Chicken Avocado BLT** Bacon, lettuce, tomato, avocado, garlic mayo, focaccia **11.75**

Italian Melt Ham, salami, melted provolone, tomato, banana peppers, focaccia **11.75**

***Bison Burger** Bacon-onion jam, smoked Gouda, huckleberry barbecue sauce, truffle fries **MP**

STROMBOLI

Stromboli Italiano Ham, salami, pepperoni, provolone, banana peppers **11.50**

Veggie Stromboli Mozzarella, mushrooms, onions, black olives, spinach **11.50**

The Naples Stromboli Pepperoni, bell pepper, mushrooms, black olives, mozzarella **11.50**

*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.