

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	14.00	16.00
Each Additional Topping	1.95	2.30
Vegan Mozzarella	16.50	18.50
Gluten Free or Cauliflower 10"	12.00	

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, Basil, Smoked Gouda, Hot Honey

SPECIALTY PIZZAS (No Substitutions)		12"	14"
Spicy Calabrese	White; Spicy Soppresata, Red Onion, Fresh Mozzarella, Calabrian Honey	21.95	23.95
Ricotta Pizza	White; Herbed Ricotta, Mozzarella, Mini Heirloom Tomatoes, Basil Pesto	19.25	21.95
The GoudaFather	White; Mozzarella, Smoked Gouda, Chicken, Spinach, Wild Mushrooms	21.95	24.95
Hawaiian BBQ	Barbecue Sauce, Pineapple, Pancetta, Jalapeno	20.25	22.95
Cali Dreamin'	White; Mozzarella, Bacon, Chicken, Tomato, Ranch Dressing Swirl	19.25	21.95
Wild Mushroom	White; Assorted Mushrooms, Mozzarella, Parmesan, Truffle Oil, Pancetta	21.95	24.95
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	19.25	21.95
Margherita	White; Mozzarella, Fresh Tomato, Garlic, Olive Oil & Fresh Basil	18.75	20.95
Frankie's Pizza	White with Mozzarella, Provolone, Spinach, Sausage, Mushrooms & Garlic	21.95	24.95
Meat Lover's	Sausage, Bacon, Pepperoni, Ground Beef and Ham	21.95	24.95
Vegetarian	Mushrooms, Spinach, Black Olives, Onions, Fresh Tomato & Eggplant	22.95	25.95
Buffalo Chicken	White; Frank's Hot Sauce, Mozzarella & Chicken, Ranch Swirl	17.85	19.55
Spring Hill Pizza	White; Mozzarella, Prosciutto, Fresh Tomato, Arugula, Olive Oil, Parmesan	21.95	23.95
Naples Special	Pepperoni, Sausage, Peppers, Onions, Mushrooms, Ground Beef, Bacon	24.95	26.95

APPETIZERS

Fried Ravioli	Hand breaded beef ravioli, marinara sauce	12.
Fried Mozzarella	Lightly breaded mozzarella squares, rustic marinara	13.
Frankie's Calamari	Lightly dredged crispy calamari, rustic marinara, lemon garlic aioli	15.
Caprese Salad	Fresh mozzarella, tomatoes, basil, capers, olive oil, balsamic reduction	11.
Frankie's Three-Cheese Stuffed Garlic Bread	*Add pepperoni for \$1 more	11.
Parmesan Truffle Fries	Garlic, parmesan, truffle sea salt, black truffle oil, house made ranch	10.
Fried Green Tomatoes	Lightly dredged and crisped, blue cheese crumbles, balsamic glaze, basil	12.
Frankie's Meatballs	Rustic marinara, herb whipped ricotta, house made garlic infused olive oil	13.
Traditional Bruschetta	Tomatoes, basil, garlic, red onion, olive oil -add fresh mozzarella \$3.50	13.
Fig Goat Cheese Bruschetta	Creamed fig infused Chevre, prosciutto, arugula, balsamic reduction	14.
Brie Bruschetta	Warm creamed brie, homemade kalamata olive tapenade, rosemary infused olive, basil	14.
Roasted Brussels	Crispy pancetta, pomegranate balsamic reduction	13.

SALADS

Add Grilled or Blackened Shrimp or Chicken to any Salad!

Frankie's Wedge Salad	Crisp iceberg, bacon, tomato, blue cheese crumbles, ranch, fried onions	13.
House	Mixed greens with shredded carrots, tomato and croutons	side 7.50
Traditional Caesar	Crisp romaine, croutons, parmigiana cheese	side 8.50 entrée 15.
Pear & Pecan	Mixed greens, dried cranberries, gorgonzola, bourbon vinaigrette	side 9.50 entrée 16.
Mediterranean Salad		side 9.50 entrée 16.
Mixed greens, tomatoes, feta cheese, red onion, Kalamata olives, Italian dressing		
Grilled Asparagus & Prosciutto		side 10. entrée 16.
Mixed greens, grilled asparagus, prosciutto, fresh mozzarella, balsamic vinaigrette		

PASTA DISHES

Spaghetti Pomodoro	15.
Topped with our house made rustic marinara <i>-Add Meatballs or Sausage \$6.00</i>	
Fettuccini Alfredo	17.
Delicate parmigiana cream sauce <i>-Add roasted chicken \$5.00; five shrimp \$6.75; broccolini \$5.50</i>	
Eggplant Parmigiana	19.
Lightly breaded, topped with marinara, parmigiana, melted mozzarella; served with spaghetti	
Gemelli Parma Rosa	19.
<i>-Add roasted chicken \$5.00; five shrimp \$6.75</i>	
Fresh mozzarella, tomatoes, basil, pink cream sauce, pesto swirl	
Frankie's Lasagna	21.
Layered with house made marinara sauce, beef, pork, ricotta cheese, fresh parsley and mozzarella	
Gnocchi Sorrentina	21.
<i>-Add Calabrian Chillis \$3.</i>	
Tossed with rustic marinara, fresh mozzarella, basil	
Penne Rustica	23.
Shrimp, chicken, asparagus, sundried tomatoes, prosciutto, lite garlic cream sauce	
Cajun Penne Pasta with Shrimp or Chicken	23.
<i>-Add Calabrian Chillis \$3.</i>	
Tossed in a Cajun cream sauce, mushrooms, diced tomatoes; choice of blackened chicken or shrimp	
Smoked Gouda Fettuccine	24.
Roasted chicken, mushrooms, spinach, smoked gouda cream sauce	
Butternut Squash Ravioli	24.
Crispy pancetta, brown butter sage sauce, pecorino	
Gemelli Calabria	24.
Sauteed broccolini, house made Italian sausage, fresh tomato, garlic, Calabrian chiles, pecorino	
Black Truffled Gnocchi	26.
Prosciutto, peas, mushrooms, truffled cream sauce, pesto drizzle <i>-Add roasted chicken \$5.00</i>	
Portabella Mushroom Ravioli	26.
Choice of Marsala cream, mushrooms, crispy pancetta, sage; OR Truffle cream, asparagus, mushrooms	
Jumbo Lobster Ravioli	28.
Filled with chunks of lobster meat, topped with a pink sugo-rosa cream sauce, fresh chopped basil	

LAND AND SEA

*Chicken Parmigiana	21.
Lightly breaded cutlet, rustic marinara, melted mozzarella, served alongside spaghetti	
*Chicken Piccata OR Marsala	26.
Lemon white wine sauce, jumbo capers; OR Marsala mushroom sauce, seasonal vegetables, spaghetti	
*Chicken Toscano	26.
Spinach, sundried tomatoes, Calabrian chile cream sauce, crispy herbed fingerlings potatoes	
*Frankie’s Fish ‘n’ Chips	24.
Hand battered Atlantic cod, french fries, house made tartar sauce, cole slaw	
*Pork Milanese	27.
Crispy fried cutlet, arugula, tomatoes, fresh mozzarella, olive oil, balsamic glaze, side of spaghetti, pesto	
*Pistachio Crusted Atlantic Cod	27.
Limoncello cream sauce, seasonal vegetables, roasted fingerling potatoes	
*Roasted Faroe Island Salmon	29.
Chef’s own blueberry balsamic gastrique, roasted fingerling potatoes, seasonal vegetables	

FROM THE GRILL	<i>Burgers are 8oz and Served with your choice of regular fries or sweet potato (\$.99 more)</i>
*The All American Burger	American cheese, lettuce, tomato, red onion, pickles
*Frankie's Classic Burger	Thick cut bacon, BBQ, tomato, red onion, cheddar
*Blue Ridge Burger	Smoky mountain bourbon bacon-onion jam, smoked gouda, arugula, tomato
*Center Cut Pork Chop	Spiced blackberry hoisin sauce, rosemary potatoes, sauteed broccolini
*Steak Frites	16oz Angus ribeye, Chef’s roasted garlic truffle butter, truffle fries, asparagus

*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.