



chef de cuisine - Allison Patterson
sous chef - Jacob Mouser
executive chef/pizzaiolo - Frank Harris IV

6950 Fern Ave. Shreveport, LA 71105
(318) 230-7130 – www.frankspizzanapoletana.com

We love to eat. **We** love to cook for people who love to eat even more. **We** follow century's old guidelines & techniques in making your pizza. **We** make our dough daily with **non-gmo** Caputo "00" flour, water, natural yeast & sea salt. **We** use only imported San Marzano tomatoes and sea salt in our pizza sauce. **We** make our mozzarella fresh, everyday. **We** bake your pizza for 80 seconds at 850°F in our handmade 7,500 pound, oak fired, Stefano Ferrara brick oven imported from Napoli. **We** butcher all our own meat & fish & make our own sausage & pancetta. **We** cure & cold smoke our smoked salmon. **We** make all our desserts and gelati. **We** don't have a freezer. (ok, actually **We** do, but it is tiny and only holds our house made gelati & sorbetti.)

ANTIPASTI È ZUPPE

WOOD FIRED FOCACCIA - 7

with fresh rosemary, sea salt, Pecorino-Romano & e.v.o.o.

ARANCINI CON CALABRESE AGRODOLCE - 15

"little orange" shaped, white wine & parmigiano risotto balls, breaded & deep fried with gooey, melted Italian Fontina inside with spicy Italian sweet & sour sauce

SPIEDINI - 12 GF

skewers of house made mozzarella, wrapped with pepperoni and roasted in the wood burning oven

ONION RINGS - 10

thinly sliced & fried crisp with our creole remoulade on the side

BURRATA - 15

with crostini, e.v.o.o., sea salt & fresh black pepper

WOOD OVEN BROILED GULF OYSTERS ON THE HALF SHELL - 16

with garlic-parsley, brandy butter, bread crumbs & Pecorino-Romano

FRIED OYSTERS PIATTO - 18 GF

with creole remoulade on the side

WARM MARINATED OLIVES - 7 GF

green Castelvetrano & black Cerignola olives with citrus zest & garlic

SALUMI È FORMAGGI MISTI - 17

a sampling of Italian cured meats & Italian cheeses with olives, focaccia & various other goodies

ZUPPA DEL GIORNO - bowl 8, cup 6

FRANK'S ever-changing soup of the day. *Please ask your server or see the daily specials menu insert.*

INSALATE

CAPRESE - 13 GF

warm grape tomatoes, blistered in the wood oven, mozzarella, balsamic glaze, basil pesto, parmigiano & toasted pine nuts

SALMONE AFFUMICATO - 17 GF

thinly sliced, house cured & apple wood-cold smoked Atlantic salmon on arugula, tossed with lemon vinaigrette, hard boiled egg, capers, red onion and a light drizzle of crème fraîche

PORTOBELLINI - 13 GF

garlic-roasted portobello mushroom cap, topped with warm, herbed goat cheese on mixed baby lettuce, tossed with balsamic vinaigrette, Pecorino-Romano, roasted peppers & toasted pine nuts

LA COSA NOSTRA - 13 (lunch combo - 6.5) GF

arugula & baby spinach with roasted butternut squash, dried cranberries, crispy prosciutto, roasted pecans, tossed with warm sherry vinegar-molasses vinaigrette, red onion, herbed goat cheese & Pecorino-Romano

FRANK'S CAESAR - 8 (lunch combo - 4)

crisp romaine tossed with house-made Caesar dressing, rosemary croutons & parmigiana. *Add sliced, roasted chicken breast 3*

FALL PANZANELLA - 13 (lunch combo - 6.5)

wood oven toasted bread, grape tomatoes, shaved red onion & mixed baby lettuce tossed with charred tomato vinaigrette, Italian green & black olives, roasted peppers & crumbled Feta

LA MISTA - 10 (lunch combo - 5) GF

arugula tossed with lemon vinaigrette, grape tomatoes, red onion & parmigiano

FRIED OYSTERS INSALATA - 13 (lunch combo - 6.5) GF

FRANK'S fried oysters, creole remoulade, baby lettuce & balsamic vinaigrette, crispy pancetta, red onion & Pecorino-Romano

LUNCH COMBOS available everyday from 11am - 3pm

SOUP & SALAD LUNCH COMBO

a cup of soup with a lunch combo salad

PANINO & SOUP OR SALAD LUNCH COMBO

half of a panino with your choice of a cup of soup or a lunch combo salad

PIZZETTE & SOUP OR SALAD LUNCH COMBO a lunch pizzette with your choice of a cup of soup or a lunch combo salad

"lunch combo" salads are half sized & half priced and are only available with a lunch combo from 11am - 3pm

"lunch pizzettes" are half sized - half priced pizzas & may be ordered with a lunch combo or by themselves from 11am - 3pm

NOT FLUENT IN ITALIAN? NON C' E' PROBLEMA!!! YOUR SERVER IS HAPPY TO PROVIDE ASSISTANCE!

GF indicates a gluten free item. **Our kitchen is not gluten free.** Many menu items can be made gluten free by omitting items containing wheat; e.g. croutons & crostini. Corn, rice & potatoes do not contain gluten. **Advise your server of any food allergies, special requests or needs.**

Eating raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

PIZZE ROSSE

red pizzas, all sauced with traditional Neapolitan pizza or red sauce: crushed San Marzano tomatoes & sea salt

MARGHERITA - 11 (lunch pizzette - 5.5)

red sauce, mozzarella, fresh whole leaf basil, Pecorino-Romano & e.v.o.o.

MARGHERITA EXTRA - 16 (lunch pizzette - 8)

red sauce, imported Mozzarella di Bufala D.O.P., fresh whole leaf basil, halved grape tomatoes, Pecorino-Romano & e.v.o.o.

MARINARA - 8 (lunch pizzette - 4)

red sauce, shaved whole garlic, Greek oregano & e.v.o.o. **no cheese**

LA ROMANA - 14 (lunch pizzette - 7)

white anchovies, capers, red sauce, mozzarella, Pecorino-Romano, e.v.o.o. & Calabrian chiles

L'HAWAIANO-ITALIANO - 17 (lunch pizzette - 8.5)

roasted pineapple, braised pork, crispy pancetta, red sauce, Pecorino-Romano, mozzarella, red onion, chile flakes & garlic

L'AMERICANO - 16 (lunch pizzette - 8)

hand cut pepperoni, red sauce, mozzarella, dried Greek oregano & Pecorino-Romano

THE BIG HURT - 19 (lunch pizzette - 9.5)

braised pork, Italian sausage, mortadella, sopressata, coppa, crispy pancetta, pepperoni, caramelized onions, red sauce, mozzarella, Pecorino-Romano, garlic & Calabrian chiles

POLLO SPEZIATO - 16 (lunch pizzette - 8)

roasted chicken, asparagus, crispy pancetta, red onion, fresh jalapeños, red sauce, mozzarella, Pecorino-Romano, chile flakes, garlic & crumbled Feta

SALSICCIA - 16 (lunch pizzette - 8)

Italian sausage, roasted peppers, red onion, mozzarella, red sauce, ricotta, dried Greek oregano & garlic

IL DIAVOLO - 17 (lunch pizzette - 8.5)

sopressata, Kalamata olives, red sauce, smoked mozzarella, Pecorino-Romano, dried Greek oregano, garlic & Calabrian chiles

FUNGHI-FUNGHI!! - 17 (lunch pizzette - 8.5)

wood roasted portobello & white mushrooms, red sauce, mozzarella, fresh tarragon, Pecorino-Romano & garlic

VEGETARIANA - 16 (lunch pizzette - 8)

wood roasted mushrooms, asparagus, sautéed baby spinach, red onion, roasted peppers, red sauce, mozzarella, Pecorino-Romano fresh thyme, capers, goat cheese & garlic

PROSCIUTTO DI PARMA CON RUCOLA - 17 (lunch pizzette - 8.5)

grape tomatoes, red sauce & mozzarella finished with Prosciutto di Parma & arugula with lemon vinaigrette & Pecorino-Romano

Fact...HOT Italian chicks always order and eat their own 12" pizza!

PIZZE BIANCHE

white pizzas or pizzas sauced with something other than traditional red sauce

SEASONAL PIZZA TOO DUCKIN' GOOD - 19 (lunch pizzette - 9.5)

house-made duck confit, sliced pear, caramelized onion, panna, mozzarella, parmigiano & gorgonzola. finished with local honey

SEASONAL PIZZA AUTUNNO È INVERNO - 17 (lunch pizzette - 8.5)

braised pork shoulder, butternut squash roasted with molasses, panna, parmigiano, fresh rosemary, mozzarella, caramelized onions, goat cheese & a drizzle of local honey. topped with butter roasted pecans

CINQUE FORMAGGI - 16 (lunch pizzette - 8)

chopped garlic in e.v.o.o. is the sauce with gorgonzola, Italian fontina, mozzarella, ricotta, Pecorino-Romano, grape tomatoes

SALMONE AFFUMICATO - 18 (lunch pizzette - 9)

a wood fired pizza crust topped with thinly sliced, house cured-cold smoked Atlantic salmon (**gravlox**), arugula with lemon vinaigrette, capers, red onion & a light drizzle of crème fraîche

IL SALVATORE - 17 (lunch pizzette - 8.5)

sopressata, Italian green olives, panna, mozzarella, parmigiano, red onion, garlic, fresh jalapeños, goat cheese & honey

SUPER DIXIE CHICKEN - 17 (lunch pizzette - 8.5)

roasted chicken, artichokes, Kalamata olives, sautéed baby spinach, jalapeños, crispy pancetta, panna, mozzarella, red onion, goat cheese, Pecorino-Romano & garlic

FIG & PIG - 18 (lunch pizzette - 9) *inspired by the "Notorious F.I.G." from The Secret Stash in Crested Butte, CO.*

port-glazed mission figs, panna, Pecorino-Romano, Italian fontina & gorgonzola with Prosciutto di Parma & white truffle oil

NUTTY ROSIE - 17 (lunch pizzette - 8.5) *a tribute to the "Rosa" at Pizzeria Bianco in Phoenix, AZ.*

chopped garlic in e.v.o.o. is the sauce with parmigiano, red onion, fresh rosemary, Italian fontina & crushed pistachios

YUKON CORNELIUS - 18 (lunch pizzette - 9) *based on a great pie at Pizzaiolo in Oakland, CA.*

roasted Yukon Gold potatoes, crispy pancetta, red onion, panna, Italian fontina, Pecorino-Romano & fresh rosemary. Topped with a soft cooked egg, fried in e.v.o.o. in the wood oven

SOULFUL TUSCAN - 17 (lunch pizzette - 8.5) *another one inspired by Pizzaiolo in Oakland, CA.*

Italian sausage, rapini, panna, mozzarella, chile flakes, ricotta, Pecorino-Romano & garlic

"lunch pizzettes" are half sized - half priced pizzas & may be ordered with a lunch combo or by themselves from 11am - 3pm

Our regular pizzas are 12" and have black char spots on the crust. Some are easier to eat with a knife & fork.

We are happy to make your 12" pizza on a gluten free crust, just call ahead at least 6 hours in advance to reserve.

NOT FLUENT IN ITALIAN? NON C' E' PROBLEMA!!! YOUR SERVER IS HAPPY TO PROVIDE ASSISTANCE!

GF indicates a gluten free item. **Our kitchen is not gluten free.** Many menu items can be made gluten free by omitting items containing wheat; e.g. croutons & crostini. Corn, rice & potatoes do not contain gluten. **Advise your server of any food allergies, special requests or needs.**

Eating raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

GRILLED PANINI

crunchy on the outside with hot, gooey melted cheese, both served with crispy onion rings

IL MASSIMO PANINO - 13 (lunch combo - 6.5)

oven dried Roma tomatoes, creamy Italian fontina & arugula. *Add crispy pancetta for a hot Italian BLT! - 2*

IL CUBANO - 14 (lunch combo - 7)

braised pork, Prosciutto di Parma, creole mustard, Calabrian chile aioli, sliced pickle & provolone

SPECIALITÀ DELLA CASA

BISNONNA'S MEATBALLS & CREAMY POLENTA - 14

Chef Allison's, Sicilian great-grandmother's, melt-in-your mouth meatballs on creamy polenta with fresh rosemary & sage & parmigiano

PENNE ALL'AMATRICIANA CON POMODORI AFFUMICATI - 14

classic spicy southern Italian style pasta all jacked up with smoked tomatoes, house cured pancetta & Pecorino-Romano

LASAGNA QUATTRO FORMAGGI - 15

layers of pasta with marinara, Italian sausage, ricotta, asiago, mozzarella and parmigiano

ORECCHIETTE PASTA BOLOGNESE - 14

made with house cured pancetta, ground beef, ground pork & red wine

CARROT - PARMIGIANO RISOTTO & CRISPY FRIED BRUSSELS SPROUTS - 13 GF

tossed with worchestershire vinaigrette

WOOD OVEN BROILED-VINO ROSSO BURGER with crispy onion rings - 14

8 oz. of beef with red wine-shallot reduction, wood fired & topped with asiago & caramelized onions on rosemary focaccia with sliced tomato, wild arugula and creole mustard-mayo *Add a soft cooked egg, fried in e.v.o.o., in the wood oven - 2*

CALZONI

CLASSICO - 17

pepperoni, Italian sausage, Kalamata olives, roasted peppers, red sauce, mozzarella & Pecorino-Romano

MUFFALETTA - 15

mortadella, sopressata & coppa with FRANK'S olive mix, mozzarella, Pecorino-Romano & provolone

FIRENZE - 16

roasted chicken, sautéed baby spinach, artichokes, crispy pancetta, panna, parmigiano, ricotta, mozzarella, chile flakes & garlic

ATTENZIONE, ATTENZIONE!!!

THIS IS WHERE THE DAILY SPECIAL SHEET SHOULD BE.

IF YOU DON'T HAVE ONE AND IT'S AFTER 5:30 PM

PLEASE ASK YOUR SERVER TO GET ONE FOR YOU!

BAMBINI

for children 12 & under

KID'S PEPPERONI PIZZA - 6
KID'S CHEESE PIZZA - 5
NUTELLA & JAM PANINO
with house-made berry marmalade - 6

KID'S GRILLED CHEESE - 5
KID'S PASTA with Alfredo, Marinara sauce
or just plain with butter - 6
Add one of Bisnonna's meatballs - 3

KID'S FRESH FRUIT - 6

DOLCE

PEANUT BUTTER PIE - 9
with salted caramel popcorn

WINE POACHED PEAR BREAD PUDDING - 9
drizzled with spiced rum glaze

CHOCOLATE BUDINO - 10
decadent, Italian flourless chocolate cake drizzled with e.v.o.o. & lightly sprinkled with course salt

FRENCH LEMON TART - 9
with raspberry sauce, fresh berries and house made sorbetto

NUTELLA CALZONE - 10
wood fired dessert calzone with Nutella, bananas, roasted pecans & mini marshmallows
drizzled with chocolate sauce & sprinkled with powdered sugar

HOUSE MADE GELATO È SORBETTI - 1 scoop - 3, 3 scoops - 8
flavors change daily. Ask your server for today's flavors

Our nut flavored gelati are made with real nuts. Please advise your server of any food allergies.

BEVANDE



ILLY COFFEE UNIQUE, UNMISTAKABLE, EXQUISITE. REGULAR & DECAFFEINATED

DOUBLE ESPRESSO - 3.25

MACCHIATO - 3.35

double shot of Illy espresso, just barely "stained"
with a touch of hot milk & foam

FRENCH PRESS ILLY COFFEE 22 oz. - 8

Brought to the table, plunged and served. Perfect for two!

CAPPUCCINO - 3.75

AFFOGATO - 6

double shot of Illy espresso
with FRANK'S vanilla bean gelato & Italian cookies

CAFFE AMERICANO - 2.95

Illy dark roast drip coffee



MIGHTY LEAF HOT TEAS

Earl Grey, Citrus Chamomile & Green Tea - 2.5

SOFT DRINKS & MINERAL WATER

COCA-COLA, DIET COKE, SPRITE, DR. PEPPER, DIET DR. PEPPER & MINUTE MAID LEMONADE - 2.5

ABITA ROOT BEER - 12 oz. btl. - 3.5, MILK, ORANGE JUICE - 3

Fresh Brewed ICED SHANGRI LA BLACK TEA *sweetened & unsweetened* - 2.5

PEACH & RASPBERRY ICED TEA - 2.75 *Refills of peach & raspberry iced teas are - .50*

SAN PELLEGRINO sparkling Italian mineral water, ACQUA PANNA still Italian mineral water - both in 500 ml btls. - 3.5

FLAVORED ITALIAN SODAS FROM SAN PELLEGRINO

LIMONATA lemon, ARANCIATA orange, ARANCIATA ROSSA blood orange - 12 oz. cans - 3.5



T-SHIRTS & GIFT CARDS

MAKE GREAT GIFTS! TO PURCHASE, ASK YOUR SERVER, BARTENDER OR STOP BY HOST STAND.

HOUSE RULES

Our servers take great pride in providing warm, gracious service to all our patrons. Gratuity is not included in the guest check total, with the exception of parties of six (6) or more, in which case a gratuity of 20% may be added to the pre-tax total.

In the rare event of B.G.O. (BLATANT GRATUITY OMISSION) a gratuity of 18% will be accepted and the responsible patrons' check adjusted.

We do not separate checks on parties of ten (10) or more.

No outside food or beverages are allowed, except for birthday cakes and wines that are not on our list, in which case a corkage fee of \$15 per bottle will be added to your check.

Absolutely no to-go cups allowed for unfinished alcoholic drinks.

FRANK'S is kid friendly...while you are our guest, **PLEASE SUPERVISE YOUR CHILDREN.**

Do not move tables. Ask a staff member. If it doesn't effect the reservations/floorplan, we will do it for you.

Outdoor patio dining areas are non-smoking.

TV sporting events are shown on a first request basis unless we say otherwise; e.g. *the Cal State Fullerton game will not be shown if LSU is on!*

The front patio TV mirrors the game on the indoor 80" TV, we cannot change this.

WE COOK FROM OUR HERB BEDS & HERB POTS. TREAT THEM WITH RESPECT, THEY ARE IN YOUR FOOD.

THANK YOU FROM THE FRANK'S FAMILY OF LOCALLY OWNED RESTAURANTS



6950 Fern Ave. - Shreveport, LA 71105
(318) 230-7130 - frankspizzanapoletana.com



FRANK'S
LOUISIANA KITCHEN

1023 Provenance Pl. Blvd. Ste.200 - Shreveport, LA 71106
(318) 688-3535 - frankslakitchen.com

NOT FLUENT IN ITALIAN? NON C' E' PROBLEMA!!! YOUR SERVER IS HAPPY TO PROVIDE ASSISTANCE!

GF indicates a gluten free item. **Our kitchen is not gluten free.** Many menu items can be made gluten free by omitting items containing wheat; e.g. croutons & crostini. Corn, rice & potatoes do not contain gluten. **Advise your server of any food allergies, special requests or needs.**

Eating raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.