



Chef de Cuisine - Allison Patterson
Executive Chef/Pizzaiolo - Frank Harris IV
General Manager - Jeremy Shows
6950 Fern Ave., Shreveport, LA 71105
(318) 230-7130 - 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, every day. 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.

CANNELLINI BEAN HUMMUS - 13 VEGAN

with sun dried tomato pesto, toasted pine nuts & warm garlic toast points

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

BLUE CRAB BAGNA CAUDA - 15

Italian style hot dip with crabmeat, artichokes, gratinéed asiago and crostini

GAMBERETTI CALABRESI - 17

succulent peel & eat gulf shrimp steamed in white wine-garlic broth with shallots, fresh herbs, sun dried tomatoes & Calabrese chiles with warm garlic toast points

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! **Your server is happy to tell you what we have prepared today!**

INSALATE

CAPRESE - 13 GF

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

INSALATA DI SALMONE - 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

LA COSA NOSTRA - 13 (lunch - 6.5) GF

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

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

PANZANELLA INVERNALE - 15 (lunch combo - 7.5)

sliced pear, smoked pork lardons and crumbled gorgonzola with wood oven toasted croutons, shaved red onion & baby spinach tossed with brown butter-sherry vinaigrette

FRANK'S CAESAR - 8 (lunch - 4)

*crisp romaine tossed with house-made Caesar dressing, rosemary croutons & parmigiano. **Add roasted chicken breast - 5***

LA MISTA - 10 (lunch - 5) GF

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

FRIED OYSTERS INSALATA - 13 (lunch - 6.5) GF

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

LUNCH COMBINATIONS

mix & match half size, half priced portions to create your own perfect combo... available every day from 11am - 3pm

SOUP & SALAD a cup of soup with a small salad

PANINO & SOUP OR SALAD half of a panino with your choice of a cup of soup or a small salad

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

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 with traditional Neapolitan 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)

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

MARINARA - 8 (lunch pizzette - 4) VEGAN

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, pepperoni, caramelized onions, red sauce, mozzarella, Pecorino-Romano, garlic & Calabrian chiles

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

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

VEGETARIANA - 16 (lunch pizzette - 8) VEGETARIAN

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

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

wood roasted portobello & white mushrooms, red sauce, mozzarella, fresh tarragon, Pecorino-Romano & 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...true Italians always order and eat their own 12" pizza!

PIZZE BIANCHE

white pizzas, sauced with panna, e.v.o.o. or something other than 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 a drizzle of honey

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

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

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

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

I BOSCHI - 17 (lunch pizzette - 8.5)

Italian sausage, wood roasted portobello & white mushrooms, asparagus, sun dried tomatoes, panna, mozzarella, chile flakes, Pecorino-Romano & garlic

FIGURE IT OUT - 17 (lunch pizzette - 8.5)

roasted chicken, port-glazed mission figs, caramelized onions, crispy pancetta, panna, mozzarella, goat cheese & Pecorino-Romano, finished with balsamic glaze

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

"lunch pizzettes" are available with another lunch item or by themselves from 11am - 3pm

Our regular size pizzas are 12" and intended to 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.

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GRILLED PANINI

crunchy on the outside with hot, gooey melted cheese! Whole panino served with crispy onion rings

NAPOLI - 16 (lunch - 8)

sopressata, Prosciutto di Parma, coppa, roasted peppers, olive tapenade & sliced provolone

THE VEG (WAY) OUT - 13 (lunch - 6.5) VEGETARIAN

smoked mozzarella, baby spinach, garlic-roasted sliced portobello, caramelized onions & basil pesto

IL CUBANO - 14 (lunch - 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

MAHAFFEY FARMS PORK SCALLOPINI LINGUINI - 18 LOCAL & FREE-RANGE

tender breaded pork cutlets on linguini with lemon-caper brown butter and parmigiano

ORECCHIETTE PASTA BOLOGNESE - 14

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

PORTOBELLO & RED WINE RISOTTO - 15 GF

with smoked pork lardons, caramelized onion, finished with butter & parmigiano

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

*8 oz. beef patty with red wine-shallot reduction, wood fired & topped with melted asiago & caramelized onions on rosemary focaccia with sliced tomato, 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 - 6

with house-made mixed berry marmalade

KID'S GRILLED CHEESE - 5

KID'S PASTA with Alfredo, Marinara sauce or with butter - 6 **Add one**

of **Bisnonna's meatballs** - 3

KID'S FRESH FRUIT - 6

DOLCE

CHOCOLATE BUDINO - 10

decadent, Italian flourless chocolate cake drizzled with e.v.o.o. & lightly sprinkled with coarse salt

PEANUT BUTTER PIE - 9

with salted caramel popcorn

FRENCH LEMON TART - 9

with raspberry sauce, fresh berries and house made sorbetto

BLOOD ORANGE & RICOTTA TORTA - 10

whipped cream & candied orange peel

NUTELLA CALZONE - 12

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

HOUSE MADE GELATI 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

your server is happy to tell you about the flavors we offer - 2.5

SOFT DRINKS & MINERAL WATER

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

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

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

FLAVORED ITALIAN SODAS FROM SAN PELLEGRINO

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

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



FRANK'S T-SHIRTS, KOOZIES & GIFT CARDS

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

FRANK'S RULES

WE CARD EVERYONE, EVERYTIME.

Anyone ordering alcoholic beverages at any FRANK'S restaurant, will be asked to provide a valid, current, state issued driver's license or ID card, showing that they are of legal drinking age in Louisiana...over the age of 21.

CHILDREN AND PERSONS UNDER THE AGE OF 21 ARE NOT ALLOWED TO SIT AT THE BAR OR IN THE BAR AREA.

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

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 eight (8) 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 20% will be accepted and the responsible patrons' check adjusted.

It is our policy, not to 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. Our corkage fee is \$15 per bottle.

FRANK'S is kid friendly...PLEASE SUPERVISE YOUR CHILDREN.

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



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