



**Chef de Cuisine - Allison Patterson-Ward**  
**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, Stefano Ferrara brick oven imported from Napoli. **We** use local ingredients whenever possible. **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.*

### **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*

### **FRIED OYSTERS PIATTO - 18 GF**

*with creole remoulade on the side*

### **WARM MARINATED OLIVES - 7 GF**

*green Castelvetro & black Cerignola olives with citrus zest & garlic*

### **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*

### **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*

### **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*

### **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

### **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)

*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) **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, pickled 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*

### **FUNGI-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*

### **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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## SPECIALITÀ DELLA CASA

### BISNONNA'S MEATBALLS & CREAMY POLENTA - 15

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

### ORECCHIETTE PASTA BOLOGNESE - 14

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

### WOOD OVEN BROILED-VINO ROSSO BURGER *with crispy onion rings* - 15

*8 oz. ground 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*

## 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**

## DOLCE

### CHOCOLATE BUDINO - 10

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

### NUTELLA CALZONE - 12

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

## BEVANDE

### 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 - .50



## FRANK'S - WTF! T-SHIRTS, KOOZIES & GIFT CARDS

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

*(Look cool and do your part to help clean up the English language...what a deal! Welcome to Frank's!)*

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



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

[frankspizzanapoletana.com](http://frankspizzanapoletana.com)



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