



Chef de Cuisine - Oscar Davis
General Manager - Jeremy Shows

O.G./Pizzaiolo - Frank Harris IV

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 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 "**fior di latte**" (**fresh, cow's milk mozzarella**), every day. **We** bake your pizza for 90 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. (Actually, **We** do, but it is tiny and only holds our house made gelati & sorbetti.)

ANTIPASTI È ZUPPE

WOOD FIRED FOCACCIA 11 **ADD Fior di Latte 4**
with fresh rosemary, sea salt, Pecorino-Romano & e.v.o.o.

SPIEDINI 14 GF

fior di latte, wrapped with pepperoni, and roasted in the wood burning oven

CRAWFISH ARANCINI 15

"little orange" shaped, white wine & parmigiano risotto balls, breaded & deep fried with Louisiana crawfish tails, Tabasco cream sauce

POTATO BEIGNETS 13

crispy pancetta, queso drizzle, crème fraiche and chives

ONION RINGS 10

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

BURRATA 18

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

FRITTURA DI CALAMARI È PEPERONI 16

crispy fried calamari & peppers with Pecorino-Romano, lemon-basil aioli & lemon wedge

CANNELLINI BEAN HUMMUS 13

house made giardiniera & warm garlic toast points

WARM MARINATED OLIVES 8 GF/VEGAN

green Castelvetro & black Cerignola olives with citrus zest & garlic

SALUMI È FORMAGGI MISTI 22

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

ZUPPA DEL GIORNO bowl 10, cup 8

FRANK'S ever-changing soup of the day! Your server is happy to tell you what we have prepared today!

INSALATE

ADD duck confit 8, roasted chicken 6, (6) sautéed shrimp 15, seared salmon 15 to any salad

SEASONAL SALAD PERE È NOCCIOLE 15 (lunch 7.5) GF

sliced pear, toasted hazelnuts, dried cranberries, crisp shaved fennel, red onion, fall baby lettuces, balsamic vinaigrette, Pecorino-Romano and finished with a drizzle of honey

SEASONAL SALAD LA COSA NOSTRA 14 (lunch 7) GF

roasted sweet potato, dried cranberries, crispy prosciutto & roasted pecans, fall baby lettuces, tossed with sherry vinegar-molasses vinaigrette, shaved red onion, French goat cheese & Pecorino-Romano

CAPRESE 13 GF

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

INSALATA DI SALMONE AFFUMICATO 18 GF

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

PORTOBELLINI 14 GF

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

FRANK'S CAESAR 9 (lunch 4.5)

crisp romaine tossed with house-made Caesar dressing, rosemary croutons & parmigiano.

LA MISTA 11 (lunch 6.5) GF

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

FRIED OYSTERS INSALATA 24 (lunch 12) GF

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

LUNCH SIZED OPTIONS

mix & match...half size, half priced portions to create exactly what you want... available every day from 11am - 3pm

SOUP & SALAD

HALF PANINO WITH SOUP OR SALAD / PIZZETTE WITH SOUP OR SALAD

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

GF indicates gluten free. **Our kitchen is not gluten free.** Many items can be made gluten free by omitting the items containing wheat, such as croutons, crostini, garlic toast points, etc. Corn, rice & potatoes do not contain gluten. **Please 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 14 (lunch pizzette 7) VEGETARIAN

fior di latte, red sauce, fresh whole leaf basil, Pecorino-Romano & e.v.o.o.

MARGHERITA EXTRA 17 (lunch pizzette 8.5) VEGETARIAN

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

MARINARA 12 (lunch pizzette 6) VEGAN

red sauce, shaved garlic clove, Greek oregano & e.v.o.o. NO CHEESE

LA ROMANA 15 (lunch pizzette 7.5)

white anchovies, capers, red sauce, fior di latte, Pecorino-Romano, e.v.o.o. & finished with Calabrian chiles

L'HAWAIANO-ITALIANO 18 (lunch pizzette 9)

fresh pineapple, braised pork, crispy pancetta, red sauce, fior di latte, Pecorino-Romano, shaved red onion, chopped garlic in e.v.o.o., chili flakes

L'AMERICANO 17 (lunch pizzette 8.5)

hand cut pepperoni, red sauce, fior di latte, Greek oregano & Pecorino-Romano

THE BIG HURT 20 (lunch pizzette 10)

braised pork, Italian sausage, mortadella, sopressata, coppa, pepperoni, caramelized onions, red sauce, fior di latte, Pecorino-Romano, chopped garlic in e.v.o.o. & finished with Calabrian chiles

SALSICCIA 17 (lunch pizzette 8.5)

house-made Italian sausage, roasted peppers, shaved red onion, fior di latte, red sauce, ricotta, Greek oregano, chopped garlic in e.v.o.o.

IL DIAVOLO 18 (lunch pizzette 9)

sopressata, Kalamata olives, red sauce, smoked fior di latte, chopped garlic in e.v.o.o., Pecorino-Romano, Greek oregano & finished with Calabrian chiles

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

wood roasted portobello & white mushrooms, red sauce, fior di latte, fresh tarragon, Pecorino-Romano & chopped garlic in e.v.o.o.

PROSCIUTTO DI PARMA CON RUCOLA 19 (lunch pizzette 9.5)

grape tomatoes, red sauce & fior di latte...

finished with sliced Prosciutto di Parma & arugula tossed with lemon vinaigrette & Pecorino-Romano

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

PIZZE BIANCHE

white pizzas, sauced with panna (ricotta & cream), e.v.o.o. or something other than traditional Neapolitan red sauce

SEASONAL PIZZA TOO DUCKIN' GOOD 20 (lunch pizzette 10)

house-made duck confit, sliced pear, caramelized onion, panna, fior di latte, parmigiano & gorgonzola...finished with a drizzle of honey

SEASONAL PIZZA AUTUNNO È INVERNO 19 (lunch pizzette 9.5)

red wine braised pork shoulder, molasses glazed roasted sweet potato, panna, pecan-ricotta pesto, parmigiano, fior di latte, fresh rosemary, caramelized onions, goat cheese and a drizzle of honey

QUEEN BEE B.B.Q. 20 (lunch pizzette 10)

sweet onion jam is the sauce with pork butt burnt ends, crispy pancetta, parmigiano, Italian fontina, fior di latte, pickled jalapeños, topped off with a Caribbean BBQ glaze & crispy onion rings

CINQUE FORMAGGI 17 (lunch pizzette 8.5)

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

SALMONE AFFUMICATO 19 (lunch pizzette 9.5)

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

VEGETARIANA 17 (lunch pizzette 8.5) VEGETARIAN

wood roasted portobello & white mushrooms, asparagus, sautéed baby spinach, shaved red onion, roasted peppers, panna, fior di latte, capers, chopped garlic in e.v.o.o., Pecorino-Romano fresh thyme & goat cheese

SUPER DIXIE CHICKEN 18 (lunch pizzette 9)

roasted chicken, artichokes, Kalamata olives, sautéed baby spinach, pickled jalapeños, crispy pancetta, panna, fior di latte, shaved red onion, goat cheese, Pecorino-Romano & chopped garlic in e.v.o.o.

FIG & PIG 19 (lunch pizzette 9.5)

inspired by the "Notorious F.I.G." from The Secret Stash in Crested Butte, CO

port-glazed black mission figs, panna, Pecorino-Romano, Italian fontina, gorgonzola & finished with sliced 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, Italian fontina, shaved red onion, chopped fresh rosemary & finished with crushed pistachios

SOULFUL TUSCAN 18 (lunch pizzette 9)

based on a delicious pie at Pizzaiolo in Oakland, CA

house-made Italian sausage, wood roasted rapini, panna, fior di latte, chili flakes, ricotta, Pecorino-Romano & chopped garlic in e.v.o.o.

Our entrée size pizzas are approximately 12"; "lunch pizzettes" are available by themselves OR with another lunch item from 11am - 3pm.

All our pizzas have black char spots on the crust. Some are easier to eat with a knife & fork.

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SPECIALITÀ DELLA CASA

MAHAFFEY FARMS PORK SCALLOPINI MILANESE 24 LOCAL & FREE-RANGE

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

SEAFOOD & VEGETABLE LASAGNE BIANCHE 25

fresh pasta sheets layered with gulf shrimp, Louisiana crawfish tails, besciamella, sautéed baby spinach, wood roasted portobello & white mushrooms, roasted zucchini & summer squash, artichokes, basil pesto, fior di latte & parmigiano

POT ROAST PAPARDELLE 18

wide pasta noodles, red wine braised beef sauce with vegetables, mushrooms & parmigiano

CACIO È PEPE LINGUINE 15

linguine in buttery sauce of Pecorino-Romano, black pepper, arugula & crispy prosciutto

ORECCHIETTE PASTA BOLOGNESE 16

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

ROASTED BUTTERNUT SQUASH - PARMIGIANO RISOTTO 15 GF

crispy fried brussels sprouts tossed with Worcestershire vinaigrette

WOOD OVEN BROILED-VINO ROSSO BURGER with crispy onion rings 16

8 oz. patty of local **Sample Farm's** ground beef with red wine-shallot reduction, **(THANK YOU Dr. Meredith Nelson!)**
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 3

GRILLED PANINI

crunchy on the outside with hot, gooey melty cheese... whole panini served with crispy onion rings

IL CUBANO 15 (lunch 7.5)

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

B.L.T. 14 (lunch 7)

crispy pancetta, arugula, sliced tomato, asiago, fior di latte, sundried tomato aioli & sliced avocado

CALZONI

CLASSICO 19

pepperoni, Italian sausage, Kalamata olives, roasted peppers, red sauce, fior di latte & Pecorino-Romano

MUFFALETTA 18

chopped garlic in e.v.o.o. is the sauce, mortadella, sopressata & coppa with FRANK'S olive mix, fior di latte, Pecorino-Romano & provolone

FIRENZE 18

roasted chicken, sautéed baby spinach, artichokes, crispy pancetta, panna, parmigiano, ricotta, fior di latte, chili flakes & chopped garlic in e.v.o.o.

ATTENZIONE, ATTENZIONE!!!

THIS IS WHERE THE DAILY SPECIAL SHEET SHOULD BE.
IF YOU DON'T HAVE ONE,
PLEASE TELL YOUR SERVER THAT YOU'VE GOT TO HAVE ONE!

BAMBINI

for children 12 & under

KID'S PEPPERONI PIZZA 8.5

KID'S CHEESE PIZZA 7

KID'S GRILLED CHEESE 7

KID'S NUTELLA & JAM PANINO 7

house-made mixed berry marmalade

KID'S PASTA 8

Alfredo, Marinara, buttered **OR** plain

DOLCE

BLUEBERRY, PEAR & COCONUT TART 11

brown butter-graham cracker crust & house made sorbetto

TIRAMISU 12

espresso-rum soaked ladyfingers layered with whipped sweet mascarpone cream,
topped with cocoa powder

FRENCH LEMON TART 11

berries, raspberry sorbetto

CHOCOLATE BUDINO 11 **GF**

Italian flourless chocolate cake, e.v.o.o., coarse salt

NUTELLA CALZONE 12

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

AFFOGATO 6.5

double shot of **Illy** espresso with FRANK'S vanilla bean gelato

HOUSE MADE GELATI È SORBETTI **3 scoops 8, 1 scoop 3**

your server is happy to tell you about today's flavors

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

BEVANDE



UNIQUE, UNMISTAKABLE, EXQUISITE. REGULAR & DECAFFEINATED

Illy CAFFE AMERICANO 3

dark roast drip coffee

Illy MACCHIATO 4

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

Illy DOUBLE ESPRESSO 3.5

Illy CAPPUCCINO 4.5

Illy FRENCH PRESS COFFEE **22 oz. 8**

dark roast plunged and served tableside...perfect for two!

MINERAL WATER, SOFT DRINKS & TEA

COCA-COLA, DIET COKE, POWERADE MOUNTAIN BERRY BLAST, SPRITE, DR. PEPPER, MINUTE MAID LEMONADE,
MILK, ORANGE JUICE 3.25

San Pellegrino ITALIAN SODAS **12 oz. cans 3.5**

limonata (lemon), aranciata (orange), aranciata rossa (blood orange)

SAN PELLEGRINO 3.5

sparkling Italian mineral water **500 ml glass bottle**

ACQUA PANNA 3.5

still Italian mineral water **500 ml glass bottle**

ABITA ROOT BEER 3.5

12 oz. glass bottle

Shangri La ICED BLACK TEA 3.25

fresh brewed, sweetened & unsweetened

ADD peach OR raspberry syrup 1

Mighty Leaf HOT TEA 3

your server is happy to tell you
about our selection

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.

TO-GO CUPS ARE NOT ALLOWED FOR UNFINISHED ALCOHOLIC DRINKS.

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

OUTSIDE FOOD & BEVERAGES are not allowed, except for birthday cakes and wines that are not on our list. OUR CORKAGE FEE IS \$15 PER BOTTLE.

TIPS/GRATUITIES. Our servers take great pride in providing warm, gracious service to all our patrons. Gratuity is not automatically included in the guest check total,
except for parties of eight (8) or more, in which case a gratuity of 20% may be added by the server to the check's pre-tax total.

BLATANT GRATUITY OMISSION. In the rare event of B.G.O., a gratuity of 20% will be accepted and the responsible patrons' check adjusted.

SPLITTING CHECKS. It is our general policy, not to separate checks on parties of ten (10) or more.

FRANK'S IS KID FRIENDLY...WE DO ASK THAT YOU SUPERVISE YOUR CHILDREN.

ALL OUTDOOR DINING AREAS ARE NON-SMOKING.

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.



**FRANK'S PIZZA GIFT CARDS, T-SHIRTS, KOOZIES & PINT GLASSES ALWAYS MAKE THE BEST GIFTS!
TO PURCHASE, ASK YOUR SERVER, BARTENDER OR STOP BY HOSTESS STAND.**

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



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