FRANK'S
PIZZA NAPOLETANA

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* **5**
with fresh rosemary, sea salt, Pecorino-Romano & e.v.o.o.

BROILED NEW ORLEANS STYLE OYSTERS ON THE HALF SHELL ***(6)*** **19**
six gulf oysters topped with crispy pancetta, breadcrumbs, Pecorino-Romano, garlic-parsley butter and broiled in the wood fired oven

SPIEDINI 14 GF
fior di latte, wrapped with pepperoni, and roasted in the wood burning oven

MOZZARELLA FRITTI 12
crispy hot & gooey fried fior di latte with marinara sauce

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

HOT SPINACH & ARTICHOKE DIP 17
with toasted crostini

WARM MARINATED OLIVES 8 GF/VEGAN
green Castelvetrano & 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 roasted chicken **6,** (6) ***sautéed shrimp*** **15,** ***seared salmon*** **15** ***to any salad***

SEASONAL SALAD **DUCK CONFIT, SLICED PEAR & PORT GLAZED BLACK MISSION FIGS 19** GF
on mixed baby lettuces with red wine-gorgonzola vinaigrette, roasted pecans & caramelized onions

SEASONAL SALAD **THE GODMOTHER 18** GF
warm herbed goat cheese, roasted beets, toasted pumpkin seeds, grated carrot, red onion, baby lettuces with Red Wine-Luxardo Vinaigrette

THE COBB 17 GF
crisp romaine tossed with green goddess dressing with sliced roasted chicken breast, crispy pancetta, halved grape tomatoes, sliced cucumber, shaved red onion, crumbled Gorgonzola & hard-boiled egg

CAPRESE 13 GF
warm grape tomatoes, blistered in the wood oven, fior di latte, basil pesto, balsamic glaze, Pecorino-Romano & 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 fraîche*

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 11 ***(lunch*** **6.5*)***
crisp romaine tossed with house-made Caesar dressing, rosemary croutons & Pecorino-Romano

LA MISTA 12 ***(lunch*** **7*)*** GF
arugula tossed with lemon vinaigrette, grape tomatoes, shaved red onion & Pecorino-Romano

FRIED OYSTERS INSALATA 24 ***(lunch*** **14*)*** GF
FRANK'S fried oysters, creole remoulade, baby lettuce & balsamic vinaigrette, crispy pancetta, shaved red onion & Pecorino-Romano

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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 22 ***(lunch pizzette 11)***
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

IL SUPREMO 22 ***(lunch pizzette 11)***
house-made Italian sausage, hand cut pepperoni, sopressata, crispy pancetta, wood roasted portobello & white mushrooms, fior di latte, red sauce, Kalamata olives, roasted peppers, sliced pepperoncini peppers & Pecorino-Romano

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 19 ***(lunch pizzette 9.5)***
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

SEASONAL PIZZA **THE HONEY BADGER 19** ***(lunch pizzette 9.5)***
sopressata, red sauce, fior di latte, Pecorino-Romano & bacon jam
finished with Calabrian chile-honey drizzle

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, Pecorino-Romano & gorgonzola…finished with a drizzle of honey

GO FIGURE! 19 ***(lunch pizzette 9.5)***
roasted chicken, port-glazed mission figs, caramelized onions, crispy pancetta, panna, mozzarella, goat cheese & Pecorino-Romano, finished with balsamic glaze

QUEEN BEE B.B.Q. 20 ***(lunch pizzette 10)***
sweet onion jam is the sauce with braised pork butt, crispy pancetta, Pecorino-Romano, 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, artichokes, 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

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 Pecorino-Romano, Italian fontina, shaved red onion, chopped fresh rosemary & finished with crushed pistachios

SUPER DIXIE CHICKEN 19 ***(lunch pizzette 9.5)***
roasted chicken, artichokes, Kalamata olives, sautéed baby spinach, pickled jalapeños, crispy pancetta, panna, fior di latte, basil pesto, shaved red onion, goat cheese, 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

SICILIAN MEATBALLS & SPAGHETTI 17
in classic red sauce with Pecorino-Romano & garlic bread

LINGUINE CARBONARA 19
the Roman classic. House-cured Pancetta, egg yolks, Pecorino-Romano, Italian parsley & black pepper. ***NO variations please.***

ORECCHIETTE PASTA BOLOGNESE 16
made with house cured pancetta, ground beef, ground pork & red wine

ROASTED BUTTERNUT SQUASH RISOTTO 19 GF
crispy fried brussels sprouts tossed with Worcestershire vinaigrette

WOOD OVEN BROILED-VINO ROSSO BURGER ***with crispy onion rings*** **17**
8 oz. patty of local ***Sample Farm's*** *ground beef with red wine-shallot reduction,* ***(The creation of 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 house made potato chips or crispy onion rings

IL CUBANO 17 ***(lunch 8.5)***
braised pork, Prosciutto di Parma, creole mustard, Calabrian chili aioli, sliced pickle & provolone

THE ANGELO 14 ***(lunch 7)***
smoked mozzarella, garlic-roasted portobello, sun dried tomato pesto, balsamic onions & arugula

CRISPY CHICKEN MELT 16
fried panko breaded chicken cutlet, caramelized onions, provolone, sundried tomato-basil aioli on Leidenheimer bread

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CALZONI

CLASSICO 19
pepperoni, Italian sausage, Kalamata olives, roasted peppers, red sauce, fior di latte & Pecorino-Romano

MUFFALETTA CALZONE 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, Pecorino-Romano, 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

CHEF NICK'S KEY LIME PIE 11
sweet mascarpone Chantilly cream & toasted hazelnut-graham cracker crumble

WARM SKILLET COOKIE 10
baked to order chocolate chip cookie topped with house made vanilla gelato, drizzled with chocolate & caramel sauces

TIRAMISU 12
espresso-rum soaked ladyfingers layered with whipped sweet mascarpone cream, topped with cocoa powder

CHOCOLATE BUDINO 13 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 DOUBLE ESPRESSO 3.5

Illy MACCHIATO 4
double shot of espresso, just barely "stained" with a touch of hot milk & foam

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, SPRITE, DR. PEPPER, MINUTE MAID LEMONADE, MILK 3.25

***San Pellegrino* ITALIAN SODAS *12 oz. cans* 3.5**
limonata *(lemon),* ***aranciata rossa*** *(blood orange)*

SAN PELLEGRINO 3.5
sparkling *Italian mineral water* ***500 ml bottle***

ACQUA PANNA 3.5
still *Italian mineral water* ***500 ml bottle***

ABITA ROOT BEER 3.5
12 oz. glass bottle

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.*

WELCOME TO WTF! FRANK'S!

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.