



## Personal Pizza

**Margherita Pizza:** Enjoy our “Old World” Italian Style 10” personal pizza, prepared with only the finest homemade & imported ingredients

**Margherita:** The traditional Neopolitan pizza with fresh mozzarella, tomato basil sauce & a touch of imported virgin olive oil. \$9.95

**Quattro Stagioni:** “The four seasons pizza” with fresh tomato basil sauce, homemade fresh mozzarella, topped with 1/4 artichoke hearts, 1/4 black olives, 1/4 imported prosciutto & 1/4 fresh mushrooms. \$12.95

**Alia Melenzana:** Fresh tomato basil sauce topped with battered eggplant, spotted with ricotta cheese & fresh mozzarella. \$12.95

**Rustica:** Fresh tomato basil sauce, flame roasted peppers, pepperoni, sliced Roma tomatoes, black olives & fresh mozzarella. \$12.95

**Alla Contadina:** Fresh tomato basil sauce topped with a combination of fresh mushrooms, artichoke hearts, flame roasted peppers, black olives & onions, topped with fresh mozzarella cheese. \$12.95

**Primavera:** Fresh sauteed “Julienne” vegetables served over a tomato basil sauce, topped with homemade fresh mozzarella cheese. \$12.95

**Grilled Chicken Pesto:** Grilled chicken, homemade pesto sauce, topped with fresh mozz and a touch of virgin olive oil. \$12.95

**Whole Wheat Thinny-Thin Pizza (Round 10”) \$8.95**

**Gluten Free Thinny-Thin Pizza (Round 10”) \$10.95**

**Salad Pizza \$11.95**

**Caesar Chicken Pizza \$12.95**

**Buffalo Chicken Pizza \$12.95**

## Create Your Own

Choose from the following items to add to a Margherita Pizza  
Pepperoni, Sausage, Onion, Mushrooms, Fresh Garlic, Sundried Tomatoes, Cherry Peppers, Bell Peppers, Anchovies, Black Olives, Ham, Meatballs, Broccoli, Sliced Roma Tomatoes, Eggplant, Fresh Spinach, Roasted Peppers, Low-Fat Mozzarella Cheese

1/2 Topping \$2.00 • 1 Topping \$3.00 • 2 Toppings \$5.00, 3 Toppings \$6.00

Grilled Chicken, Artichoke Hearts, or Prosciutto \$3.00 extra

## Pizza

**Neopolitan (Round - 18”) mozzarella cheese & tomato sauce. \$15.00**  
**Sicilian (Square - 12” x 18”) mozzarella cheese & tomato sauce. \$16.00**

### Toppings:

Eggplant, Sausage, Meatball, Pepperoni, Ham, Mushrooms, Peppers, Onion, Black Olives, Extra Cheese, Fresh Garlic, Anchovies, Broccoli, or Sliced Tomatoes

1/2 Topping \$2.50 • 1 Topping \$4.50 • 2 Toppings \$7.00 • 3 Toppings \$8.00

## Wednesday Pizza Special

**Regular Pizza \$13.00** +tax / Pick Up Only

## Specialty Pies

All specialty pies available as 1/2 pie toppings

**Grandma Pizza:** 10 slices - Extra thin crust, layered with mozzarella & spotted with a flavorful herbed “San Marsano” tomato sauce. \$16.00

**Tossed Salad Pizza:** 8 slices - Crispy thin crust pizza, low fat mozzarella topped house salad chopped, drizzled with “Italian Style” dressing. \$24.95

**Buffalo Chicken Pizza:** Tender pieces of spicy buffalo chicken baked on top of homemade bleu cheese dressing, topped with mozzarella. \$24.95

**Chicken Marsala Pizza:** A “classic” combination of fresh chicken & mushrooms sauteed in a brown Marsala wine sauce, topped with mozzarella cheese, served over a crispy round pizza crust. \$24.95

**Baked Ziti Pizza:** Crispy round pie topped with traditional style baked ziti, mozzarella & spotted seasoned ricotta. \$24.95

**Crustina Pizza:** Thin crust garlic-basted pan pizza topped with fresh sliced garden tomatoes, homemade fresh mozzarella cheese & basil drizzled with a touch of virgin olive oil & seasoning. \$28.00

**Pizza Bianca (White Pizza):** Topped with mozzarella, aged Romano cheese, seasoned ricotta & a dash of fresh garlic & virgin olive oil. \$19.95

**Vegetarian Pizza:** 8 slices - A combination of fresh sauteed spinach, broccoli, mushrooms & flame roasted peppers with mozzarella cheese & tomato sauce over a crispy round pizza. \$28.00

**Marinara Pizza:** 10 slices - “Old World” pan pizza topped with our traditional garlic & herb plum tomato sauce, aged Romano cheese, fresh basil & a touch of virgin olive oil. \$15.00

**House Special Pizza:** A hearty combination of fresh sausage, meatballs, pepperoni, mushrooms, peppers, onions, extra cheese, black olives & tomato sauce. (Anchovies available by request only) \$25.95

**Siciliano House Special Pizza: \$25.95**

**Eggplant Delight:** 8 slices - Crispy round pie topped with fresh battered eggplant, sliced Roma tomatoes, seasoned ricotta & mozzarella cheese over tomato sauce. \$25.95

**Stuffed Pizza: Spinach, Eggplant or Meat (sausage, ham & pepperoni) \$28.00**

**Barbeque Chicken Pizza: \$24.95**

**Chicken Bacon Ranch Pizza: \$24.95**

**Grandma Vodka Sauce Pizza: \$18.00**

**Margherita Pizza: \$18.00**

## Calzones & Rolls

**Pinwheels:** Thin pizza dough wheels baked with your choice of pepperoni & mozzarella OR fresh broccoli & mozzarella. \$3.00

**Calzone:** Pizza dough pocket filled with seasoned ricotta & mozzarella cheese. \$6.00 Additional filling: \$3.00, Two extra fillings \$5.00

**Sausage Roll:** Pizza dough rolled with fresh sauteed Italian sausage, peppers, onions, mozzarella cheese & tomato sauce. \$6.00

**Chicken Roll:** Pizza dough rolled w/strips of fresh chicken cutlet, tomato sauce & mozzarella cheese. \$6.00

**Buffalo Chicken Roll:** Pizza dough rolled w/strips of chicken cutlet, hot sauce & mozzarella cheese. \$6.00

**Garlic Knots:** Golden baked dough knots marinated with fresh garlic, virgin olive oil & seasonings. 6 per order \$2.50

**Rice Ball (Ig):** served with sauce parm style. \$5.00

Extra sauce: \$0.50



## Paninis

**Chicken Panini:** Marinated grilled chicken, homemade fresh mozzarella, lettuce and tomato. \$6.50

**Grilled Vegetable Panini:** Green and yellow zucchini, red pepper, and grilled eggplant with mozzarella. \$6.50

**Broccoli Rabe Panini:** Sauteed broccoli rabe, homemade fresh mozzarella and seasoned roasted peppers. \$6.50

**Chicken Club Panini:** Fried chicken cutlet, ham, fresh mozzarella and roasted peppers. \$9.95

**Buffalo Chicken Panini:** Chicken cutlet tossed with hot sauce, crisp Romaine lettuce, tomato and mozzarella. \$6.50

**Grilled Chicken Caesar Wrap:** Crisp Romaine lettuce, grilled chicken, creamy Caesar dressing. \$8.95

**Broccoli Rabe Wrap:** with sausage or chicken. \$9.95

**Buffalo Chicken Wrap:** with lettuce, tomato, red onion. \$8.95

**Chicken Broccoli Rabe Combo \$8.95**

## Side Orders

Sauteed Fresh Spinach \$6.95

Sauteed String Beans \$6.95

Sauteed Broccoli \$6.95

Sauteed Broccoli Rabe \$8.95

Sauteed Escarole & Beans \$7.95

French Fries \$3.95

Pomodoro Sauce (Pint) \$5.95

Marinara Sauce (Pint) \$6.95

**Fresh Grilled OR Breaded Chicken**

**Cutlets:** Marinated in balsamic vinegar and imported seasonings (2 per order) \$8.50

**Homemade “Italian Style” Meatballs OR Fresh Sauteed Sausage with Pomodoro Sauce \$7.95**

**Side of Pasta with Pomodoro Sauce \$7.95**

**Bolognese (Meat Sauce), Alfredo, Clam Sauce, Vodka Sauce, Arrabiata Sauce \$3.95 extra**

## Hot Beverages

Espresso \$2.50

Double Espresso \$4.00

Cappuccino \$4.00

Coffee (Regular or Decaf) \$2.00

Tea (Regular or Decaf) \$2.00

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Free delivery available. Prices do not include tax.

## Cold Beverages

Soda by the Glass \$2.50

Pitcher of Soda \$6.95

Coke, Diet Coke, Sprite, Iced Tea

Cranberry, Apple, Pineapple, or

Orange Juice \$2.50

Large Pellegrino \$6.95

Milk \$2.50

Unsweetened Iced Tea \$2.50

## Desserts

Chocolate Mousse \$4.95

Italian Cheesecake \$4.95

American Cheesecake \$4.95

Apple Crumb Cheesecake \$4.95

Peanut Butter Pie \$4.95

Cannoli \$4.00

Tartufo \$5.95

Tortoni \$4.00

Spumoni \$4.00

## Children’s Menu

Pasta with Butter Sauce \$7.95

Ravioli with Meatball \$9.95

Baked Ziti \$9.95

Spaghetti or Ziti with Meatball

\$9.95

Chicken Parmigiana with Spaghetti

\$12.95

## Beer

Budweiser \$5.00

Coors Light \$5.00

Bud Light \$5.00

Peroni \$6.00

Corona \$6.00

Heineken \$6.00

Heineken Light \$6.00

Amstel Light \$6.00

## Wine By The Glass

House Merlot \$6.50

House Cabernet \$6.50

House Chianti \$6.50

House Pinot Grigio \$6.50

House Chardonnay \$6.50

½ Carafe (House Wine) \$12.95

Full Carafe (House Wine) \$21.95

Black Stone Merlot \$8.00

Stone Cellar Cabernet \$8.00

Yellow Tail Shiraz \$8.00

Sutter Home White Zinfandel \$8.00

**Frank’s**  
PIZZERIA • RESTAURANT



Authentic Italian Cuisine

# Menu

**FREE DELIVERY**  
\$10.00 minimum

**1095 North Broadway**  
**North Massapequa, NY 11758**

**516-293-3446**

**Fax 516-249-4361**

**Open 7 Days**  
**Mon-Thurs 11-10 • Fri-Sat 11-11 • Sunday 12-10**

[www.frankspizzeriarestaurant.com](http://www.frankspizzeriarestaurant.com)

## Appetizers

**Baked Clams Oreganate**

**1/2 doz. \$8.95 - 1 doz. \$14.95**

**Calamari Fritti \$11.95**

**Golden fried calamari served with a side of marinara sauce.**

**Buffalo Calamari \$12.95**

**Calamari tossed in a spicy sauce served with bleu cheese.**

**Calamari Arrabbiata \$12.95**

**Freshly seasoned calamari, fried then tossed with flame roasted tomatoes in a “SPICY” arrabbiata style plum tomato sauce.**

**Mozzarella Sticks \$7.95**

**Garlic Bread \$3.75**

**Fresh baked Italian bread basted with fresh garlic, virgin olive oil & seasoning. Baked With Mozzarella Cheese: \$4.75**

**Mozzarella di Casa \$9.95**

**Homemade fresh mozzarella served with marinated flame roasted peppers, fresh sliced tomatoes & basil, drizzled with virgin olive oil and balsamic vinegar.**

**Golden Fried Chicken Fingers \$7.95**

**Served with a side of honey mustard dressing.**

**Zuppa di Cozze (Red or White) \$10.95**

**Fresh cultivated mussels, steamed & seasoned in your choice of a white wine garlic & herb broth OR in a fresh garlic & plum tomato broth.**

**Stuffed Mushrooms \$8.95**

**Stuffed mushroom caps with seasoned bread crumbs and vegetable stuffing.**

**Stuffed Artichokes (in season) \$9.95**

**Hot Antipasto (for 2) \$14.95**

**Eggplant rollatini, baked clams, stuffed mushrooms and shrimp oreganata.**

**Buffalo Chicken Wings 1/2 Dozen \$7.95**

**Dozen \$12.95**

## Soups

**Tortellini In Brodo: Cheese tortellini pasta served in a light chicken broth. \$6.00**

**Pasta e Fagioli: The classic Italian favorite small tublar shaped pasta, white & red cannelloni beans with a touch of plum tomato, roasted garlic and extra virgin olive oil. \$6.00**

**Homemade Vegetable Minestrone: A hearty combination of fresh vegetables and ditalini pasta served in a light tomato broth. \$6.00**

**Lentil Soup: Fresh lentils in a vegetable stock & ditalini pasta. \$6.00**

**Escarole Soup: Escarole, cannellini beans, ditalini pasta in a chicken broth. \$6.00**

**Stracciatella Soup: Egg drop soup with tortellini and fresh spinach in a chicken broth. \$7.95**



## Salads

**Add Grilled Chicken \$3.95 • Add (4) Jumbo Shrimp \$7.95 • Add Grilled Salmon \$8.95**

**All salads chopped available for additional charge of \$1.50**

**Tossed Garden Salad \$8.95**

**Served with our house “balsamic” dressing. Add Shredded Mozzarella Cheese \$2.00**

**Frank’s Special Salad \$11.95**

**Tossed salad topped with mushrooms, mozzarella cheese and fresh broccoli**

**Caesar Salad \$8.95**

**Romaine lettuce topped with homemade garlic croutons, aged parmesan cheese & dijon Caesar dressing.**

**Buffalo Blue Salad \$14.95**

**Romaine lettuce topped with grilled or fried chicken tossed in Buffalo wing sauce, smoked bacon, tomatoes, red onions, peppers, garlic ranch dressing and topped with toasted pecans, crumbled bleu cheese and tortilla straws.**

**Gorgonzola Salad \$10.95**

**Gourmet mesculin greens, diced Roma tomato & onions, topped with fresh imported gorgonzola cheese & a light raspberry vinaigrette dressing.**

**Cold Antipasto \$13.95**

**Tossed garden salad topped with assorted Italian meats, fresh cheeses & our “Italian Style” dressing.**

**Goat Cheese Salad \$10.95**

**Mesclun greens, dried cranberries, roasted walnuts, grape tomatoes and goat cheese.**

**Greek Salad \$10.95**

## Parmigiana Heros or Platters

**Platters served with side of Pasta OR Tossed House Salad**

**(Pasta available with other sauces - Alla Vodka, Bolognese, Clam Sauce, Alfredo or Pesto Sauce \$3.95 Additional. Garlic and Oil \$2.00 Additional)**

**Meatball Parmigiana Hero \$9.50, Platter \$14.50**

**Veal Cutlet Parmigiana Hero \$10.95, Platter \$17.95**

**Chicken Cutlet Parmigiana Hero \$10.00, Platter \$16.95**

**Sausage Parmigiana Hero \$9.50, Platter \$15.50**

**Sausage, Peppers & Onion (Red or White) Hero \$10.95, Platter \$16.95**

**Eggplant Parmigiana Hero \$9.50, Platter \$15.50**

**Jumbo Shrimp Parmigiana Hero \$10.95, Platter \$17.95**

**Grilled Chicken, Mozzarella & Broccoli Rabe Hero \$12.50**

**Grilled Chicken Hero \$10.95**

**Fresh grilled chicken, lettuce, tomato, onion & “balsamic style” dressing.**

**Pepper & Egg Hero \$9.50**

**Potato & Egg Hero \$9.50**

**Chicken Club Hero \$12.50**

**Chicken cutlet, ham, lettuce, roasted peppers, fresh mozzarella.**

**Italian Combo Hero \$10.95**

**Salami, provolone, ham, pepperoni, lettuce and tomato.**

## Baked Pasta

**Homemade Meat Lasagna \$11.95**

**Baked Ziti \$10.95**

**Baked Cheese Ravioli \$10.95**

**Baked Cheese Manicotti \$11.95**

**Baked Ziti Sicilian Style \$11.95**

**Stuffed Shells \$11.95**



## Pasta

**All pasta dishes served with Tossed Salad or Caesar Salad.**

**Add: Chicken \$3.95, (4) Jumbo Shrimp \$7.95, Whole wheat pasta add \$1**

**Rigatoni Montanara: Fresh spinach, sundried tomatoes, grilled chicken, light roasted garlic & virgin olive oil brodino, served over rigatoni pasta. \$16.95**

**Penne Alla Vodka: Creamy pink vodka sauce, with prosciutto, served over penne pasta. \$13.95**

**Calamari Marinara OR Fra Diavolo: Calamari sauteed in a spicy Fra Diavolo OR Marinara style plum tomato sauce, served over linguine pasta. \$16.95**

**Fried Calamari Andrea: Marinara sauce served over linguine pasta. \$16.95**

**Scungilli Marinara OR Fra Diavolo: Fresh scungilli sauteed in a spicy Marinara style tomato OR Fra Diavolo sauce, served over linguine pasta. \$20.95**

**Shrimp Marinara OR Fra Diavolo: Shrimp sauteed in a spicy Fra Diavolo OR Marinara style plum tomato sauce, served over linguine pasta. \$17.95**

**Penne Casalunga: Penne pasta tossed with fresh broccoli rabe & grilled chicken, sauteed in a light roasted garlic & virgin olive oil brodino. \$16.95**

**Linguine Pescatore (Red OR White): Shrimp, mussels, clams, calamari sauteed in your choice of Marinara, Fra Diavolo OR a light roasted garlic & virgin olive oil brodino, served over linguine pasta. \$21.95**

**Fettuccine Primavera (Red or White): Assorted vegetables, light garden tomato sauce OR garlic & olive oil brodino OR light white cream sauce. \$16.95**

**Linguine Con Vongole: Our authentic clam sauce includes chopped clams, sauteed in a garlic & extra virgin olive oil brodino. Red or White. \$16.95**

**Shrimp a la Frank’s: Shrimp, broccoli florets, light roasted garlic & olive oil brodino, served over penne pasta. \$17.95**

**Mussels Marinara OR Pesto Sauce: served over linguine. \$16.95**

**Spaghetti Pomodoro: “Traditional” Italian tomato sauce. \$11.95 With 3 Meatballs OR Fresh Italian Sausage \$13.95**

**Penne Pesto Rosso: Fresh chicken sauteed in a delicious blend of our “San Marsano” & homemade pesto “di basilico” sauce. \$16.95**

**Pasta Marinara: Garlic & herb plum tomato sauce over linguine. \$12.95**

**Rigatoni Bolognese: “Southern Italian” style, fresh ground hearty sauce, served over rigatoni pasta. \$14.95**

**Penne Al Pesto: Homemade pesto “di basilico” sauce with roasted & ground pignoli nuts, imported parmesan cheese over penne pasta. \$14.95**

**Fettuccine Alfredo: “Classic” Alfredo cheese sauce. \$13.95**

**Rigatoni Fiorentina: Fresh chicken, spinach & mozzarella cheese tossed in a creamy pink sauce, served over rigatoni pasta. \$16.95**

**Penne Caprese: Garden tomato basil sauce, fresh mozzarella. \$13.95**

**Spaghetti Aglio E Olio: Extra virgin olive oil, garlic, and Italian herbs sauteed and served over spaghetti pasta. \$13.95**

**Rigatoni and Broccoli: Sauteed fresh broccoli in a garlic wine sauce. \$14.95**

**Rigatoni Rustica: Fresh broccoli rabe and sausage sauteed in a garlic wine sauce over pasta. \$16.95**

**Penne Pollo a la Vodka: Diced onions, prosciutto, chicken in a pink vodka sauce. \$16.95**

**Linguini Puttanesca: Fresh tomatoes, sauteed garlic, capers, gaeta olives and anchovies in a spicy sauce. \$15.95**

**Rigatoni a la Frank’s: Sauteed chicken and broccoli in a garlic wine sauce. \$16.95**

**Tortellini Carbonara: Cheese filled tortellini in a rich, cream sauce. \$15.95**

**Gnocchi Pomodoro: \$13.95**

## Entrees

**Served with side of Pasta Pomodoro OR Tossed House or Caesar Salad (Pasta available with other sauces - Additional Charge) Alla Vodka, Bolognese, Clam Sauce, Alfredo Sauce.**

**Grilled Chicken Semi-Freddo: Grilled chicken marinated in balsamic vinegar & imported seasonings, topped with cubed plum tomatoes, red onions & fresh basil. \$16.95**

**Chicken Verde: Battered breast of chicken, topped with fresh broccoli & melted mozzarella served in a white wine, lemon & butter sauce. \$16.95**

**Chicken Marsala: Fresh breast of chicken sauteed in a “classic” Marsala wine sauce with fresh mushrooms. \$16.95**

**Grilled Chicken Toscana: Marinated grilled chicken topped with sauteed broccoli rabe and fresh mozzarella. \$16.95**

**Chicken Francese: Fresh battered breast of chicken sauteed in a white wine, lemon & butter sauce. \$16.95 OR Veal Francese \$18.95**

**Chicken Vesuvio: Grilled chicken marinated in balsamic vinegar & seasonings, topped with fresh sauteed spinach, broccoli & mushrooms. \$16.95**

**Chicken Cacciatore: Sauteed w/white wine, fresh tomatoes, mushrooms, onions & peppers in a light marinara sauce. \$16.95**

**Marinated Grilled Chicken Balsamic: Served on a bed of lettuce with red onion and carrots. \$15.95**

**Chicken Romano: Sauteed in a brown sherry wine sauce julienned onions, fresh mushrooms, on a bed of fresh spinach. \$17.95**

**Chicken Scarpariello: Chicken breast sauteed in a light brown garlic wine sauce with potatoes, red peppers & sausage. \$17.95**

**Grilled Chicken over Escarole: \$16.95**

**Veal Cutlet Milanese: Breaded veal cutlet served with a wedge of lemon on a bed of crispy lettuce. \$17.95**

**Veal Saltimboca a la Romano: Prosciutto & fresh spinach in a brown sage marsala wine sauce. \$19.95**

**Veal Fiorentina: Sauteed in a brown sherry wine sauce, julienned onions, fresh mushrooms, on a bed of fresh spinach. \$19.95**

**Veal a la Cacciatore: Sauteed with white wine, fresh tomatoes, mushrooms, onions & peppers in a light marinara sauce. \$19.95**

**Veal Sorrentino: Veal layered with fresh battered eggplant & mozzarella simmered in a brown Marsala wine sauce. \$18.95**

**Veal Scaloppine a la Marsala: Fresh mushrooms sauteed with brown Marsala wine sauce. \$18.95**

**Eggplant Rollatini: Fresh battered eggplant rolled with seasoned ricotta, baked “parmigiana style” with tomato sauce & mozzarella cheese. \$15.50**

**Shrimp Monachina: Battered jumbo shrimp sauteed in a wild mushroom Marsala wine sauce, layered with melted mozzarella. \$18.95**

**Shrimp Francese: Fresh egg battered jumbo shrimp (5 per order) in a white wine, lemon butter sauce. \$18.95**

**Shrimp Scampi: Served over linguine \$18.95**

**Fried Shrimp: Fresh fried shrimp served over baby lettuce, tomato & red onion. \$17.95**

**Filet of Sole Francese: Egg-battered filet in a white wine lemon & butter sauce over spinach. \$19.95**

**Sole Oreganata: Fresh sole with bread crumbs, fresh garlic, lemon & butter sauce over spinach. \$19.95**

**Salmon Grilled or Oreganata: \$20.95**

