



STARTERS 5

Formaggio Di Capra	\$8.00
baked goat cheese topped with a blend of mediterranean olives and fresh herbs served w/ focaccia bread	
Tomato & Basil Bruschetta	\$8.00
fralo's baked bread w/ a marinated blend of olive oil, roma tomatoes, fresh garlic, chiffonade fresh basil and parmesan	
Garlic Butter Crust Sticks	\$5.00
yes, our mom still makes each dough ball by hand.	
Calamari	\$9.00
hand battered to order, served with marinara sauce	
Crispy Zucchini	\$7.00

CLASSIC PIZZAS 4

Pepperoni	\$18.00
pepperoni, mozzarella and provolone cheese, spicy tomato sauce	
Margherita Pizza	\$21.00
fresh mozzarella, fresh basil, roma tomato drizzled with olive oil and parmesan cheese	
Traditional	\$24.00
pepperoni, canadian bacon, italian sausage, beef, green pepper, white onions, mushrooms, black olives	
Alternate Pizza Crusts	
whole wheat or gluten free(egg) crust	

SIGNATURE PIZZAS 7

Fralos Sampler	\$26.00
a sampling of our signature pizzas	
Little Hottie	\$25.00
spicy tomato sauce, spicy italian sausage, fresh roma tomatoes, red onion, fresh jalapeno, corn & cilantro	
Spanako	\$23.00
butter garlic sauce, lamb, roma tomato, turkish kalamata olives, purple onion, feta cheese	
Lorfas Five	\$23.00
mozzarella, provolone, montchevre goat, parmesan, gorgonzola cheese sprinkled with basil and oregano	

Mediterranean	\$22.00
fresh baby spinach, sun dried tomato, artichoke hearts, feta cheese	
Torino	\$23.00
italian sausage, chicken, arugula, sun dried tomatoes, mozzarella and provolone cheese, tomato sauce	
Pozzi	\$23.00
alfredo, new potatoes, smoked provolone, cilantro, applewood smoked bacon, chives	

BUILD YOUR OWN TOP 4

Sauces

tomato alfredo spicy tomato sauce fralo's sauce

Cheeses

mozzarella and provolone included chevre (goat cheese) feta ricotta gorgonzola fresh parmesan fresh mozzarella smoked provolone

Meats

pepperoni canadian bacon prosciutto lamb salami beef chicken shrimp italian sausage spicy sliced italian sausage apple wood smoked bacon anchovies

Veggies

fresh spinach sun dried tomatoes roma tomato arugula fresh mushrooms green or black olives turkish kalamata olives artichoke hearts red roasted bell peppers red pepper green pepper zucchini purple onion white onion pineapple dried cranberries cilantro new potatoes chives almonds pine nuts walnuts pecans south african peppadew peppers capers hearts of palm fresh rosemary fresh garlic fresh jalapeno fresh basil pepperoncini peppers portabella mushrooms

PASTAS 4

Fralo's Meat Lasagna	\$13.00
classic bolognese sauce with besciamelle and parmesan	
Baked Cheese Tortellini	\$9.00
tossed in alfredo and tomato sauce, then baked under mozzarella, provolone and parmesan cheeses	
Rigatoni Two Ways	\$11.50
your choice of bolognese sauce or alfredo sauce with chicken	
Spicy Shrimp Spaguetti	\$12.00
spicy tomato sauce with shrimp and spinach	

FRESH SALADS 5

Caprese Salad	\$8.50
fresh mozzarella, fresh roma tomato, fresh basil, ground pepper, splashed with olive oil and balsamic vinegar	
House Salad	\$7.50
field greens with pecans, feta cheese and dried cranberries with walnut raspberry vinaigrette	

Greek Salad	\$7.89
field greens, purple onion, red and green bell pepper, roma tomato, pepperoncini peppers, artichoke hearts, feta cheese and turkish calamata olives with a creamy greek vinaigrette	
Caesar Salad	\$7.50
romaine lettuce tossed with old world caesar dressing and grated parmesan, topped with croutons and fresh parmesan cheese	
Spinach Chicken Salad	\$9.50
chicken, black olives, red onions, corn blue cheese and hone mustard	

DESSERT 4

Tiramisu	\$7.50
the classic italian dessert: sponge cake soaked in espresso, layered with sweet mascarpone cheese, lightly flavored with espresso liqueur, sprinkled with cocoa	
Tall Chocolate Vanilla Turtle Cheesecake	\$7.50
layers of chocolate and vanilla cheesecake baked on a buttery chocolate cookie crust, topped with a layer of rich caramel, chopped pecans and nestle miniature chocolate chips	
Gisela's Cream Cheese Panna Cotta	\$7.50
light vanilla custard dessert handmade by our neighbor gisela	
Tootie's Apple Pie A La Mode	\$7.50
amazing to say the least about this apple pie you will insist your grandmother made.	