



APPETIZERS 8

Stuffed Mushrooms

\$10.79

Fresh mushrooms with mozzarella and parmesan cheeses, Italian sausage, garlic and herbs

Spicy Parmesan Chicken "Things"

\$10.79

Chicken breast pieces rolled in a spicy parmesan batter and deep fried. Served with a cayenne pepper ranch dip

Garlic Bread with Mozzarella

AVAILABLE OPTIONS

Ciabatta bread with garlic butter and mozzarella cheese

\$7.49

Add Basil Pesto:

\$8.49

Applewood Smoked Bacon Wrapped Asparagus

\$10.79

Fresh asparagus wrapped with our applewood smoked bacon then baked in our wood burning oven

Appetizer Sampler Platter

\$18.99

Can't decide what to get? Try a sampler with Stuffed Mushrooms, Chicken Things, Breaded Artichoke Hearts and Mozzarella Bread. Served with ranch dressing on the side

Breaded Artichoke Hearts

\$10.79

Breaded artichoke hearts sautéed in olive oil and garlic. Topped with lemon, parsley and parmesan cheese

Katina's Bruschetta

\$10.79

Pronounced "bru-sketta"; everybody says this wrong (except in Italy), but now thanks to Frugatti's you can make it your mission in life to correct the world - go forth and conquer my friends! Fresh chopped tomatoes, finely minced garlic, extra virgin olive oil and capers. Served on our toasted ciabatta bread

Antipasto

\$17.99

A combination of sliced salami, ham and provolone cheese, olives, marinated artichoke hearts and roasted red bell peppers. Served with our creamy garlic dressing

SOUPS & SALADS 9

New England Clam Chowder

AVAILABLE OPTIONS

Classic New England style chowder with lots of clams, chunks of potatoes and some bacon. A Frugatti's favorite

Bowl: \$7.29

Cup: \$4.99

Minestrone Soup

AVAILABLE OPTIONS

Homemade soup with vegetables and pasta in a hearty broth. Topped with fresh parmesan cheese and croutons

Bowl: \$6.29

Cup: \$4.29

Greek Salad **\$12.79**

Mixed greens with our balsamic vinegar and oil dressing with red onions, Greek kalamata olives, mild feta cheese and topped with parmesan and sun-dried tomato crumbles

Thai Chicken Salad **\$13.49**

Diced chicken breast with shredded lettuce, julienne carrots, red bell peppers, roasted almonds, crispy rice noodles and served with a sesame seed dressing

Chicken Caesar Salad

Romaine lettuce with fresh parmesan and tossed in our caesar dressing. Topped with homemade croutons and a baked chicken breast

AVAILABLE OPTIONS

\$12.79

Without the Chicken:

\$9.49

House Salad **\$6.49**

A crisp mix of greens topped with our homemade croutons and your choice of dressing. House Creamy Garlic Italian, House Balsamic Vinegar and Oil, Thousand Island, Bleu Cheese, Ranch or Fat Free Sun-Dried Tomato Basil Vinaigrette

Chopped Salad **\$14.49**

Chopped lettuce with a mixture of salami, ham, garbanzo beans and mozzarella cheese with a few olives and pepperoncinis sprinkled in. All tossed together with creamy garlic dressing. Enough to share

Caprese Salad **\$11.49**

Vine-ripened tomatoes, fresh mozzarella, our seasoned extra virgin olive oil, sea salt and fresh basil leaves

Filet Tip Caesar Salad **\$15.79**

Our Caesar salad topped with a filet tip skewer baked in our wood-fired oven with peppers, onion and mushroom

DAILY SPECIALS 3

Soup, Salad & Soda **\$10.49**

House salad plus a bowl of Minestrone or Clam Chowder and choice of soda or tea

Half Sandwich with Soup or Salad & Soda **\$10.49**

Half sandwich (Turkey or Frugatti's Special) plus cup of soup and choice of soda or tea

Sandwich, Salad & Soda **\$11.99**

Choice of Turkey, Vegetarian or Frugatti's Special sandwich, salad and choice of soda or tea

PASTA SPECIALS 5

Baked Mostaccioli & Soda **\$12.99**

Penne pasta tossed with meat sauce and mozzarella cheese then baked to golden brown

Fettuccine Alfredo & Soda **\$12.99**

Premium pasta tossed with our creamy alfredo sauce and topped with fresh parmesan cheese and parsley

Linguini with Tomato Cream Sauce & Soda **\$12.99**

Imported linguini pasta in a rich tomato cream sauce with parmesan cheese

Spaghetti & Soda **\$12.99**

Topped with Marinara or Meat Sauce

Eggplant Parmesan, Pasta & Soda

\$14.49

Eggplant parmesan with your choice of Baked Mostaccioli, Fettuccine Alfredo or Linguini with tomato cream sauce

PIZZA SPECIAL 2

Personal Pizza & Soda

\$11.49

Personal size pizza with your choice of Pepperoni or Cheese pizza and tea or soda

Specialty Personal Pizza & Soda

\$12.99

Personal size pizza of your choice and tea or soda

LUNCH STEAK & SEAFOOD SPECIALS 2

Frugatti's Cut Sirloin*

\$20.99

Our tender and juicy 10 oz. Certified Angus Beef® sirloin baked to your preference in our wood-fired oven. Served with garlic mashed potatoes, asparagus and your choice of soup or salad

Pesto Crusted Salmon

\$19.49

8 oz. of salmon topped with a layer of basil and pine nuts pesto, wood-fired to perfection. Served with garlic mashed potatoes, asparagus and your choice of soup or salad

PASTA 15

Theresa's Favorite Tortellini

\$16.49

My daughter's favorite pasta, tortellini, stuffed with a blend of cheeses, then topped with a rich sun-dried tomato cream sauce

Garlic Chicken Fettuccine

\$16.49

Pasta and chicken breast in a rich garlic cream sauce with red bell peppers, toasted almonds and fresh parsley

Penne Primavera

\$15.99

Penne pasta with broccoli, mushrooms, zucchini and julienne carrots in a creamy alfredo sauce

Tortelloni

\$16.49

Oversized tortellini filled with prosciutto, chicken and parmesan cheese covered in alfredo sauce topped with parmesan cheese and parsley

Ravioli

\$12.49

Pasta pockets of seasoned cheeses covered with Marinara or Meat Sauce

Zucchini & Mushroom Lasagna

\$14.49

Pasta layered with zucchini, mushrooms, mozzarella, ricotta and parmesan cheeses and baked in our wood burning oven

Meatball Lasagna

\$16.79

We start with our Lasagna Classico, add sliced meatballs, then top it with more meat sauce and Wisconsin whole milk mozzarella.

Baked in our wood-fired oven

Rigatoni Bolognese

\$14.99

Imported rigatoni pasta tossed with our homemade bolognese sauce...a little bit of Bologna, Italy comes to Bakersfield

Papo Pasta

\$14.99

My kids grew up eating my Dad's rigatoni and loved it, they asked me to add it to our menu and here it is. Enjoy! Premium rigatoni pasta tossed with sliced Italian sausage, meat sauce and a touch of cream, butter and parmesan cheese

Spinach Manicotti

\$14.49

Pasta filled with a blend of spinach, ricotta, mozzarella and parmesan. Wood-fired and served with our homemade marinara and alfredo sauces. Topped with fresh parmesan and parsley

Nonni's Pasta Al Pomodoro

\$13.99

My friend Scott described a great simple pasta he had in the Napa wine country. I said "You want my mother's pasta." So I made it for him. I had to add it to the menu because he told so many people about it. Spaghetti with extra virgin olive oil, garlic, onions, fresh cooked tomatoes, some herbs and spices and parmesan all tossed together Nonni's way. Fresh, simple, delicious

Spicy Italian Sausage Ravioli with Bolognese Sauce

\$18.99

Ravioli filled with Italian sausage and fresh broccolini with imported pecorino romano and fontina cheeses, roasted red peppers and fresh garlic. Tossed with our homemade bolognese (hearty meat) sauce

Edna's Lasagna Classico

\$14.49

My wife Anne, created the best lasagna you will ever have, Nonni and Papo mispronounced her name as "Edna", which has become a family joke. A generous portion of pasta layered with mozzarella, ricotta and parmesan cheeses topped with meat sauce

Filet Tip Skewer over Fettuccine Alfredo

\$18.99

Tender 4 oz. filet tips on skewers with peppers, onion and mushroom, wood-fired and served over our fettuccine alfredo

Tomato Basil Penne with Fried Eggplant

\$17.99

Imported penne pasta with olive oil, garlic, diced tomatoes, parmesan cheese and fresh basil, tossed and topped with our fried breaded eggplant. Let us know if you want it spicy!

CALZONES 3

Garlic Chicken Calzone

AVAILABLE OPTIONS

Chicken breast with mozzarella and a garlic cream sauce

\$17.49

Deluxe Add: \$2.19

Meatball Calzone

\$17.49

Filled with our homemade meatballs, ricotta cheese, whole milk mozzarella and served with a side of marinara sauce

"Your Choice" Calzone

AVAILABLE OPTIONS

Choose three pizza toppings to go with mozzarella and tomato sauce

\$16.49

Deluxe with More Cheese and Sauce on Top Add:

\$2.19

WOOD-FIRED PIZZA 12

Nonni's Pizza

AVAILABLE OPTIONS

A tribute to the best cook ever. We start with a very thin crust stretched into a rectangle then topped with a sauce made from fresh tomatoes, garlic and spices, whole milk mozzarella and fresh basil. Then we bake it in our wood fired oven imported from Italy. Very simple, very fresh and incredibly delicious

Regular Round:

\$14.49

Large: \$21.99

Garlic Chicken or Shrimp Alfredo Pizza

With our creamy alfredo sauce, red bell pepper, cilantro and fresh parmesan

AVAILABLE OPTIONS

With Chicken: \$19.49

With Shrimp: \$20.99

Applewood Smoked Bacon, Artichoke & Roma Tomato Pizza

\$18.49

Seasoned olive oil, mozzarella cheese, Applewood smoked bacon, tomatoes, artichoke hearts, garlic, parmesan and parsley

Combination Pizza

\$19.49

Pepperoni, salami, sausage, green pepper, onion, olives and mushrooms

Roasted Red Pepper Chicken Pizza

\$18.99

Diced chicken, sun dried tomatoes, green onion, mozzarella cheese and a roasted red pepper pesto sauce. Topped with parmesan and parsley

JP's Meat Lover's Pizza

\$18.99

A meat lover's feast with salami, pepperoni, Canadian bacon and sausage

Sautéed Vegetable Pizza

\$18.99

We start with our Nonni's fresh tomato sauce, then add mozzarella and sautéed garlic, bell peppers, onions and mushrooms. Topped with our breaded eggplant parmesan strips

Sicilian Luau Pizza

\$18.49

Chili oil on the crust with mozzarella cheese, pineapple, applewood smoked bacon, Canadian bacon and red bell peppers. Topped with toasted almonds and parmesan

Chicken Caesar Pizza

\$18.99

Chili oil on the crust with whole milk mozzarella, chicken breast and topped with chopped romaine with Caesar dressing, caramelized balsamic onions and fresh parmesan

Chicken Parmesan Pizza

\$16.49

Our local congressman and longtime customer and friend Kevin McCarthy has ordered this pizza for over 20 years. It's time to let our other guest give Kevin's pizza a try. Made with our homemade marinara sauce, whole milk mozzarella and our breaded chicken breast. Nothing fancy, just a great tasting pizza

The "Big Easy" Pizza

\$18.99

Chili oil, whole milk mozzarella and gorgonzola cheeses, smoked andouille sausage, roasted red peppers and caramelized balsamic onions

Margherita Napolitano Pizza

\$14.99

Our ingredients for this pizza and our wood-fired oven are all imported from Italy. This pizza is crafted to the strict guidelines for an original pizza from Naples, Italy. We start with Caputo flour "Lafarina di Napoli", a historic flour mill in Naples to make our authentic pizza crust. We add San Marzano tomatoes which are grown within the shadow of Mount Vesuvius in extraordinary fertile soil that is perfect for growing a stronger, sweeter and less acidic tomato. Then it is topped with the finest hand-made Mozzarella di Bufala (Buffalo mozzarella) from a 125 year old cheese maker at the foot of the Campania Subapennine mountain range just outside Naples. Extra virgin olive oil, sea salt and fresh basil... that's it! (This pizza is only made one way, the authentic way and we cannot add other toppings.) I hope you enjoy the simple and fresh flavor this true artisan pizza provides

DESIGN YOUR OWN PIZZA 2

Cheese Pizza

\$12.49

Each Additional Topping

\$1.99

Pepperoni, Salami, Sausage, Canadian Bacon, Onion, Green Pepper, Olives, Mushrooms, Fresh Tomatoes, Pineapple, Jalapeño Peppers, Artichoke Hearts, Garlic, Zucchini, Broccoli

BURGERS 2

Frugatti's Grilled Onions & Mushroom Ciabatta Burger*

\$10.49

Half-pound of Certified Angus Beef®, wood-fired and served on our toasted ciabatta bread with sun-dried tomato mayo, grilled onions and mushrooms. Served with roasted rosemary potatoes and pickle slices

Americano Burger*

\$9.99

"Just your basic, everyday, outstanding half-pound Certified Angus Beef® burger"! Topped with lettuce, tomato, red onion and our "super secret - if we told you the recipe we'd have to kill you sauce... don't even ask". Served with roasted rosemary potatoes and pickle slices

WRAPS 2

Garlic Chicken Wrap

\$10.29

Boneless and skinless chicken breast wood-fired and served in a sun-dried tomato tortilla with chopped lettuce, tomato, red onion and our homemade Caesar cilantro dressing. Served with rosemary Roasted red potatoes

Filet Tip Wrap

\$12.49

Our tender filet tips wood-fired and served in a sun-dried tomato tortilla with chopped lettuce, diced tomato, red onion and our homemade Caesar cilantro dressing. Served with rosemary roasted red potatoes

PANINIS 3

Grilled Chicken Basil

\$11.49

Chicken breast with basil pesto, provolone cheese, tomato and onion. Served with a green salad on the side

Grilled Turkey with Bacon

\$11.49

Thin sliced turkey topped with slices of bacon, provolone cheese, tomato, onion and basil pesto. Served with a green salad on the side

Grilled Eggplant with Roasted Red Pepper

\$11.49

Sliced and breaded eggplant, layered with roasted red peppers, provolone cheese, tomato, onion and basil pesto. Served with a green salad on the side

SANDWICHES 8

Chicken Parmesan Sandwich

\$11.49

Our breaded chicken breast with homemade marinara sauce, topped with mozzarella cheese and wood-fired to a golden brown on our toasted ciabatta bread. Served with a green salad on the side

Baked Frugatti's Special

\$9.99

Ham, salami, pepperoni and provolone cheese on ciabatta bread, baked to perfection. Topped with lettuce, tomato, onion and our special dressing. Served with a green salad on the side

Vegetarian

\$9.79

Provolone and mozzarella cheeses baked on a pyrenees roll then we add avocado, olives, tomatoes, onion and lettuce with our special house dressing served with a green salad on the side

Sausage Sandwich	\$10.49
Italian sausage with sautéed bell peppers and onions topped with our zesty meat sauce and fresh parmesan cheese. Served with a green salad on the side	
Meatball Sandwich	\$10.49
Meatballs baked to perfection with meat sauce and mozzarella cheese on a French roll. Served with a green salad on the side	
Turkey Breast	\$9.79
With lettuce, tomato, onion and our own dressing. Served with a green salad on the side	
Baked Chicken Sandwich	\$11.49
Boneless and skinless chicken breast wood-fired and served on a toasted ciabatta bread with lettuce, tomato, onion and our special dressing with a green salad on the side	
Smoked Andouille Sausage Sandwich	\$11.99
Smoked Andouille sausage, sautéed bell peppers and onion with cayenne dressing. Served with Cajun potatoes	

DESSERTS 11

Cheesecake Sampler	\$12.99
Can't decide which cheesecake to have? Try our sampler and get a sample size of New York, Red Raspberry, Triple Chocolate and Reese's Peanut Butter Cup on one tray. A great way to finish off your evening	
Triple Chocolate Cheesecake	\$7.79
Chocolate cookie crust with a dense chocolate filling, white and dark chocolate with chocolate whipped cream and chocolate shavings	
Lemon Ricotta Italian Cheesecake	\$7.59
Amazing! A lite and refreshing ricotta cheesecake with fresh squeezed lemon, caramelized lemon peel throughout and a lemon and white chocolate cookie crust	
New York Cheesecake	\$7.29
Graham cracker crust, cream cheese filling and sour cream topping	
Red Raspberry Cheesecake	\$7.29
Graham cracker crust, cream cheese filling and topped with sweetened red raspberries	
Reese's Peanut Butter Cup Cheesecake	\$7.79
Chocolate cookie crust with chopped peanuts filled with a blend of cream cheese, peanut butter, chocolate and of course, Reese's Peanut Butter Cups	
Chocolate Cake	\$6.79
A rich cake with chocolate chunks and cream cheese frosting	
Gammy's Killer Carrot Cake	\$6.79
My mother-in-law makes a killer carrot cake, a moist and dense cake with pecans and a rich cream cheese frosting	
Zabaglione Cream	\$6.99
Your taste buds will dance a tango in your mouth! A creamy treat with mascarpone cheese, cream, rum and sweet marsala wine. Topped with red raspberries	
Tiramisu	\$9.29
It's like a party in your mouth with liquor and everything! Lady fingers soaked in espresso layered between sweet marsala wine, rum and mascarpone custard cream. Topped with chocolate shavings and cocoa and a chocolate dipped cookie as a topper	

Tony's Cannoli

\$8.29

My son, Anthony's favorite dessert that Nonni made especially for him. A southern Italian favorite, made with cannoli cream, cinnamon, Amaretto de Sarrono liqueur and chocolate chips. All filled into a sweet pastry shell and topped with caramel sauce and powdered sugar

KIDS 6

Spaghetti

With Marinara or Meat Sauce

Fettuccine Alfredo

A rich cream sauce

Ravioli

With Meat or Marinara sauce

Kid Pizza

Cheese or Pepperoni pizza

Mac & Cheese

Still one of the kids all-time favorite

Junior Chicken Strips

A non spicy version of our chicken "things". Served with ranch dressing and orange slices

COFFEE & CAPPUCCINO 4

La Vazza Coffee

\$3.29

Free refills

La Vazza Espresso

\$2.29

Double Espresso

\$2.99

La Vazza Cappuccino

\$3.99

BEVERAGES 3

Milk

\$3.29

Hot Tea

\$3.29

Free refills

San Pellegrino Sparkling Water

\$4.29

SOFT DRINKS 9

Coca Cola

Diet Coke

Sprite

Dr. Pepper

Barq's Root Beer

Hi-C Fruit Punch

Passion Fruit Tea

Iced Tea

Lemonade

SALAD ¹

Fitness Baked Chicken Salad

\$11.49

A crisp mix of greens topped with tomatoes, red onion, artichoke hearts, black olives and baked chicken breast. Served with our sun-dried tomato basil vinaigrette dressing. Carbs 26g, Fat 12g, Protein 49g

PIZZA & CALZONE ⁴

Fitness Pizza

\$10.99

Fresh and light pizza with our delicious tomato sauce, whole milk mozzarella and topped with fresh basil. Carbs 71g, Fat 19g, Protein 34g

Fitness Veggie Pizza

\$14.29

Homemade tomato sauce and whole milk mozzarella topped with chopped bell peppers and onions, artichoke hearts, sliced olives and garnished with oregano and parmesan. Carbs 88g, Fat 22g, Protein 38g

Gluten Free Crust

This is a 10" pizza crust, made from imported Italian flour. Just choose toppings from our regular pizza menu and add \$2 for gluten free crust

Fitness Calzone

\$11.49

Our homemade tomato sauce, mozzarella and ricotta cheese, pepperoni, bell peppers and onions. Rolled in our pizza crust and wood-fired to a golden brown. Carbs 90g, Fat 25g, Protein 34g

CHICKEN ¹

Fitness Baked Chicken Breast

\$15.49

10 oz. boneless and skinless chicken breast seasoned and baked in our wood-fired oven. Served with roasted rosemary potatoes and asparagus. Carbs 30g, Fat 10g, Protein 92g

FISH ⁴

Fitness Salmon in Light Tomato Cream

\$20.49

Wood-fired 8 oz. salmon topped with a light tomato cream sauce. Served with our roasted rosemary potatoes and asparagus. Carbs 48g, Fat 6g, Protein 55g

Fitness Scallops

\$23.49

Wild sea scallops seasoned and seared to a golden brown. Served with our roasted rosemary potatoes and asparagus. Carbs 34g, Fat 4g, Protein 23g

Fitness Basil Atlantic Cod	\$18.99
Wood fired Atlantic Cod with our basil pesto topping. Served with asparagus and penne pasta in marinara. Carbs 51g, Fat 16g, Protein 70g	
Fitness Shrimp Scampi	\$22.99
Five extra large shrimp served with our roasted rosemary potatoes and asparagus. Carbs 37g, Fat 3g, Protein 41g	
STEAK 2	
Fitness Certified Angus Beef® Sirloin	\$21.49
A lean and tender 10 oz. sirloin baked to your preference in our wood-fired oven. Served with our roasted rosemary potatoes and asparagus. Carbs 35g, Fat 14g, Protein 65g	
Fitness Filet Tip Skewers	\$20.99
Tender 8 oz. filet tips on skewers with peppers, onion and mushroom. Wood-fired and served with roasted rosemary potatoes and asparagus. Carbs 35g, Fat 14g, Protein 47g	
SMALL DESSERT 1	
Lemon Ricotta Cheesecake	\$4.29
A half sliced of our ricotta cheesecake with fresh squeezed lemon, caramelized lemon peel throughout and a lemon and white chocolate cookie crust. Carbs 33g, Fat 20g, Protein 8g	
BEEF & LAMB 7	
Frugatti's Cut Sirloin*	\$23.59
A tender and juicy 10 oz. sirloin baked to your preference in our wood-fired oven	
New York Strip*	\$27.59
Thick and juicy New York seasoned and aged choice beef cooked in our wood burning oven. Basted with our garlic butter sauce	
Steak Toscana*	\$28.59
Our choice New York strip smothered with sautéed garlic, mushrooms and onions	
Colorado Lamb Medallions	\$23.59
8 oz. of Colorado corn fed lamb, seasoned and baked in our wood-fired oven. Basted with our garlic butter sauce	
Filet*	\$29.99
Tender 8 oz. filet baked in our wood-fired oven	
Surf & Turf*	\$34.99
This will help you decide between steak and seafood. Includes an 8 oz. filet and 3 extra large shrimp scampi	
Filet Tips on Skewers*	\$23.99
Our 8 oz. filet tips on skewers with peppers, onion and mushroom, Wood-fired and drizzled with our garlic balsamic sauce	
BEEF BRACIOLE 1	

Beef Bracirole ala Basilicata

\$20.95

From the Basilicata region of Italy where I was born, I grew up eating Bracirole, usually on Sundays when all our family would gather. Thin strips of beef, rolled with garlic, Italian parsley, fresh parmesan and thin sliced prosciutto. Browned then simmered in tomato sauce. Served over pappardelle pasta with our homemade Bolognese sauce

CHICKEN & EGGPLANT 7

Chicken Piccata

\$20.99

Our juicy and tender chicken breast topped with a lemon caper sauce. Served with stuffed mushrooms and garlic mashed potatoes

Chicken Breast with Pinot Grigio Mushroom Sauce

\$21.99

Tender chicken breast with a creamy white wine mushroom sauce with penne pasta and stuffed mushrooms on the side

Baked Chicken Breast

\$17.79

Boneless chicken breast seasoned and baked in our wood burning oven with stuffed mushrooms and our garlic mashed potatoes (or substitute penne pasta)

Chicken Cacciatore

\$20.99

Marinated chicken breast baked with tomatoes, garlic, olive oil and onions. Served with stuffed mushrooms and garlic mashed potatoes

Chicken Parmesan

\$20.99

Chicken breast breaded and baked with mozzarella cheese and marinara sauce. Served with stuffed mushrooms and garlic mashed potatoes (or substitute penne pasta)

Chicken Cannelloni

\$21.99

One large homemade crepe stuffed with a blend of chicken, garlic, onion and premium cheeses topped with alfredo and marinara sauces. Served with asparagus and stuffed mushrooms

Eggplant Parmesan

\$20.99

A triple layer of breaded eggplant, marinara sauce and mozzarella cheese. Served with stuffed mushrooms and a side of fettuccine alfredo

SEAFOOD 8

Wood-Fired Salmon with Fat Sammy Sauce

\$24.99

Twelve ounces of wood-fired salmon topped with Fat Sammy's creamy red pepper lemon sauce (you'll lick your fingers in public, how'd you think Fat Sammy got his name?), with our garlic mashed potatoes, asparagus and your choice of soup or salad

Atlantic Cod Campagna Style in Foil

\$20.99

Atlantic Cod baked in foil with tomatoes, extra virgin olive oil, garlic, capers and onions. Served with asparagus, garlic mashed potatoes and choice of soup or salad

Garlic Shrimp Fettuccine

\$21.99

Shrimp in a rich garlic cream sauce with roasted red bell pepper, toasted almonds and parsley

Crab & Shrimp Ravioli

\$22.99

Crab and shrimp blended together in a spinach pasta with a sweet vermouth sauce

Lobster Ravioli

\$25.99

Ravioli stuffed with large chunks of Maine lobster meat in a lobster reduction. Topped with a sweet port wine cream sauce

Seared Scallops over Linguine

\$23.99

Our large scallops pan seared to a golden brown and served over linguini with tomatoes and asparagus with a pinch of red pepper flakes

Shrimp Scampi over Fettuccine

\$25.99

Extra large shrimp sautéed in butter and garlic with imported fettuccine pasta, alfredo sauce, seasoned bread crumbs, parsley and fresh parmesan

Pesto Crusted Salmon

\$24.99

12 oz. of salmon topped with a layer of basil and pine nuts pesto, wood-fired to perfection. Served with garlic mashed potatoes, asparagus and your choice of soup or salad

TRADITIONAL PASTA 16

Garlic Chicken or Shrimp Fettuccine

AVAILABLE OPTIONS

In a rich garlic cream sauce with roasted red bell pepper, toasted almonds and parsley

With Chicken: \$19.49

With Shrimp: \$21.99

Penne Primavera

\$19.99

Penne pasta with broccoli, mushrooms, zucchini and julienne carrots in a creamy alfredo sauce

Roasted Red Pepper Pesto Chicken with Sun Dried Tomatoes

\$19.49

Penne pasta tossed with olive oil, garlic, chicken breast, red pepper pesto, sun dried tomatoes, parmesan with feta cheese and parsley

Gorgonzola Cream Penne

\$17.49

Gorgonzola cheese, parmesan cream sauce tossed with penne pasta and diced tomatoes with garlic and a hint of red pepper

Tortelloni Alfredo

\$19.49

Filled with prosciutto, chicken and parmesan cheese in a garlic cream sauce

Theresa's Favorite Tortellini

\$19.49

My daughter's favorite pasta, tortellini, stuffed with a blend of cheeses, then topped with a rich sun dried tomato cream sauce

Spaghetti

AVAILABLE OPTIONS

Spaghetti with our homemade Marinara or Meat Sauce

\$12.49

Add Sausage or Meatballs fo:

\$4.59

Chicken & Spinach Ravioli

\$20.99

Served in a tomato cream sauce

Ravioli

\$16.49

Lightly seasoned ricotta and romano cheeses with our homemade Marinara or Meat Sauce

Fettuccine Alfredo

\$16.49

Premium pasta tossed with our creamy alfredo sauce

Nonni's Pasta Al Pomodoro

\$16.99

My friend Scott described a great simple pasta he had in the Napa wine country. I said "You want my mother's pasta." So I made it for him. I had to add it to the menu because he told so many people about it. Spaghetti with extra virgin olive oil, garlic, onions, fresh cooked tomatoes, some herbs and spices and parmesan all tossed together Nonni's way. Fresh, simple, delicious

Spicy Italian Sausage Ravioli with Bolognese Sauce

\$19.49

Ravioli filled with Italian sausage and fresh broccolini with imported pecorino romano and fontina cheeses, roasted red peppers and fresh garlic. Tossed with our homemade bolognese (hearty meat) sauce

Rigatoni Bolognese

\$19.49

Imported rigatoni pasta tossed with our homemade bolognese sauce... a little bit of Bologna, Italy comes to Bakersfield

Filet Tip Skewer over Fettuccini Alfredo

\$21.99

Tender 4 oz. filet tips on skewers with peppers, onion and mushroom, wood-fired and served over our fettuccini alfredo

Papo Pasta

\$18.99

My kids grew up eating my Dad's rigatoni and loved it, they asked me to add it to our menu and here it is. Enjoy! Premium rigatoni pasta tossed with sliced Italian sausage, meat sauce and a touch of cream, butter and parmesan cheese

Tomato Basil Penne with Fried Eggplant

\$17.99

Imported penne pasta with olive oil, garlic, diced tomatoes, parmesan cheese and fresh basil, tossed and topped with our fried breaded eggplant. Let us know if you want it spicy!

PASTA WITH A LITTLE TWIST 3

Thai Chicken with Pan Fried Linguine

\$19.49

Chunks of chicken breast, julienne carrots, red bell pepper, green onion and toasted almonds all in a spicy hoisin sesame sauce

Bayou Ridge Fettuccine

\$22.99

Red pepper fettuccine with shrimp, red and green peppers, fresh mushrooms, red onion and cilantro in a spicy red pepper lemon cream sauce

Tequila Lime Chicken

\$20.99

Fettuccine with chunks of garlic chicken breast, red peppers, onions and tequila tossed in a cilantro lime cream sauce. Served with salsa

WOOD-FIRED PASTA 5

Baked Mostaccioli

\$16.49

Penne pasta tossed with our delicious meat sauce and mozzarella cheese, then wood-fired to perfection

Spinach Manicotti

\$17.49

Pasta filled with a blend of spinach, ricotta, mozzarella and parmesan. Wood-fired and served with our homemade marinara and alfredo sauces. Topped with fresh parmesan and parsley

Zucchini & Mushroom Lasagna

\$17.49

Pasta layered with zucchini, mushrooms, mozzarella, ricotta and parmesan cheeses, marinara sauce and baked in our wood burning oven

Edna's Lasagna Classico

\$17.49

My wife Anne, created the best lasagna you will ever have, Nonni and Papo mispronounced her name as "Edna", which has become a family joke. A generous portion of pasta layered with mozzarella, ricotta and parmesan cheeses topped with meat sauce

Meatball Lasagna

\$19.49

We start with our Lasagna Classico. We add sliced meat sauce and Wisconsin whole milk mozzarella. Baked in our wood-fired oven

BURGERS, ETC. 3

Frugatti's Grilled Onions & Mushroom Ciabatta Burger*

\$11.99

Half-pound of Certified Angus Beef®, wood-fired and served on our toasted ciabatta bread with sun-dried tomato mayo, grilled onions and mushrooms. Served with roasted rosemary potatoes and pickle slices

Americano Burger*

\$11.49

"Just your basic, everyday, outstanding half-pound Certified Angus Beef® burger"! Topped with lettuce, tomato, red onion and our "super secret - if we told you the recipe we'd have to kill you sauce... don't even ask". Served with roasted rosemary potatoes and pickle slices

Smoked Andouille Sausage Sandwich

\$12.99

Smoked Andouille sausage, sautéed bell peppers and onion with cayenne dressing. Served with Cajun potatoes

DINNER FAMILY PACKS 3

Napolitano

\$48.99

Spaghetti or penne pasta with marinara or meat sauce, 8 meat balls, salad, Frugatti's bread with butter

Paisano

\$52.49

Cheese ravioli with marinara or meat sauce, 5 Italian sausage, salad, Frugatti's bread with butter

Tuscany

\$63.99

Fettuccini Alfredo, 5 chicken breasts with mushroom sauce (or plain), salad, Frugatti's bread and butter

DRAFT BEER 3

Firestone California Pale Ale

AVAILABLE OPTIONS

Pint: \$4.99

Mondo (22 Oz.): \$7.29

Fat Tire Amber

AVAILABLE OPTIONS

Pint: \$4.99

Mondo (22 Oz.): \$7.29

Shock Top Belgian White Wheat Ale

AVAILABLE OPTIONS

Pint: \$4.99

Mondo (22 Oz.): \$7.29

IMPORTS 10

Chimay Grand Reserve Blue (Belgium)

\$8.49

Newcastle Brown Ale (England)

\$5.49

Grolsch Swing Top (Holland)	\$7.29
Guinness Stout (Ireland)	\$5.99
Oro Di Milano Doppio Malto Premium Ale (Italy)	\$5.49
Peroni (Italy)	\$5.49
Moretti (Italy)	\$5.49
Moretti La Rossa (Italy)	\$5.49
Corona (Mexico)	\$5.49
Stella Artois (Belgian)	\$5.49

MICROBREWS 19

Alaska Amber - (AK)	\$5.29
Stone Pale Ale (CA)	\$5.29
Sierra Nevada Pale Ale (CA)	\$5.29
Wyld Organic Extra Pale Ale - Uinta Brewing Co. (UT)	\$5.29
Rayon Vert Belgian Pale Ale - Green Flash Brewing Co. (CA)	\$5.29
Firestone Double Barrel Ale (CA)	\$5.29
West Coast IPA "Extravagantly hopped" - Green Flash Brewery (CA)	\$5.29
Hop Notch IPA - Uinta Brewing Co. (UT)	\$5.29
Hop Head Red - Green Flash Brewing Co. (CA)	\$5.29
Samual Adams (MA)	\$5.29
Wyder's Pear Cider (CA)	\$5.29
Celis White - Belgian Style Wheat Ale (TX)	\$5.29
In Heat Wheat - Flying Dog Brewery (CO)	\$5.29
Pyramid Hefeweizen -Wheat Ale (OR)	\$5.29
Tangerine Wheat - Lost Coast Brewery (CA)	\$5.29
Purple Haze Raspberry Wheat - Abita Brewery (LA)	\$5.29
Shiner Bock (TX)	\$5.29
Stone Smoked Porter (CA)	\$8.79

Arrogant Bastard Ale - Stone Brewery (CA)**\$8.79**

You're not worthy

DOMESTICS 6**Budweiser****\$4.99****Bud Light****\$4.99****Coors Light****\$4.99****Miller Lite****\$4.99****Michelob Ultra****\$4.99**

Low Carb

O'Doul's**\$4.99**

Non-Alcoholic

CLASSIC COCKTAILS 10**Hurricane****\$9.59**

Bacardi 151, Jamaican dark rum, light rum and a blend of fruit juices

Fuzzy Naval**\$6.99**

Peach Schnapps, Limoncello liqueur, orange juice and grenadine

Gin And Tonic**\$5.99****Scotch And Soda****\$5.99****Mojito****\$6.99**

Rum, mint, lime and soda water

Margarita**\$6.99**

Classic Margarita with tequila and triple sec

Long Island Iced Tea**\$6.59**

A classic combination of vodka, gin, rum, tequila, sweet and sour and a dash of Coca Cola

Lemon Drop Martini**\$6.99**

Ketel One vodka, Limoncello liqueur, sweet and sour mix

Bourbon And Coke**\$5.99****Cosmopolitan****\$6.99**

Made with Ketel One Vodka

AFTER DINNER LIQUEUR 2**Amaretto Disaronno****\$4.59**

straight or on the rocks

Limoncello Liqueur

\$4.59

Straight or on the rocks

CABERNET SAUVIGNON 4

Robert Mondavi (Napa)

\$35.99

Tobin James "Notorious" (Paso Robles)

AVAILABLE OPTIONS

Glass: \$8.79

Bottle: \$34.99

Robert Hall (Paso Robles)

\$33.99

Coastal Vines (House Cabernet - Central Coast)

AVAILABLE OPTIONS

Glass: \$6.59

Bottle: \$23.99

MERLOT 2

Wild Horse (Paso Robles)

AVAILABLE OPTIONS

Glass: \$8.29

Bottle: \$32.99

Raywood (Central Coast)

AVAILABLE OPTIONS

Glass: \$6.29

Bottle: \$24.99

PINOT NOIR 3

Opolo (Paso Robles)

\$41.99

Aqua Pumpkin (Santa Barbara County)

AVAILABLE OPTIONS

Glass: \$8.29

Bottle: \$32.79

Fossil Point (San Luis Obispo)

AVAILABLE OPTIONS

Glass: \$6.99

Bottle: \$28.99

ZINFANDEL 3

Opolo Mountain Zin (Paso Robles)

\$42.99

Calcareous Twisted Sisters (Paso Robles)

\$33.99

Tobin James "Ballistic"

AVAILABLE OPTIONS

Glass: \$8.79

Bottle: \$34.99

SYRAH 3

Calcareous Twisted Sisters (Paso Robles) \$33.99

Red Zeppelin (Paso Robles) \$31.99

Wild Coyote (Paso Robles) AVAILABLE OPTIONS

Glass: \$7.79

Bottle: \$29.99

SANGIOVESE 1

Santa Cristina Antinori (Tuscany, Italy) AVAILABLE OPTIONS

Glass: \$7.59

Bottle: \$29.99

CHIANTI 3

Marchesi Antinori Classico Reserva (Tuscany, Italy) \$43.99

Ban, Straw, Tuscany, Italy \$29.99

Tiziano (Tuscany, Italy) AVAILABLE OPTIONS

Glass: \$6.99

Bottle: \$27.79

SUPER TUSCANS 3

Terrabianca Campaccio (Sangiovese/Cabernet) - "93 points

Wine Spectator" (Radda in Tuscany, Italy) \$43.99

Villa Antinori Rosso Toscana (Tuscany, Italy) \$37.99

CHARDONNAY 4

Groth (Napa) \$38.99

Wild Horse (Paso Robles) AVAILABLE OPTIONS

Glass: \$7.99

Bottle: \$31.99

Alma Rosa (Santa Barbara) \$33.99

Coastal Vines (House Chardonnay - Central Coast) AVAILABLE OPTIONS

Glass: \$6.59

Bottle: \$23.99

SAUVIGNON BLANC 1

EOS Estate (Paso Robles) \$28.99

RIESLING 1

Tobin James "James Gang Reserve" (Paso Robles)

AVAILABLE OPTIONS

Glass: \$6.99

Bottle: \$27.99

MOSCATO 1

Pasorina (Paso Robles)

AVAILABLE OPTIONS

Glass: \$6.79

Bottle: \$26.99

PINOT GRIGIO 1

Terramia Pinot Grigio Delle Venezie (Veneto Region, Pavia, Italy)

AVAILABLE OPTIONS

Glass: \$6.99

Bottle: \$27.79

WHITE ZINFANDEL 1

Castoro (Paso Robles)

AVAILABLE OPTIONS

Glass: \$5.79

Bottle: \$21.99

SPARKLING WINE 5

Bellini - Il cocktail di Venezia (Veneto, Italy)

\$7.79

Chandon Brut (Napa valley)

\$7.59

Lunetta Prosecco (Trentino, Italy)

\$7.79

Mimosa - a split of Chandon Brut and Orange Juice

\$8.29

Domaine Ste. Michelle Brut (Columbia Valley, WA)

\$23.59

SALAD AND SIDE DISHES 7

Frugatti's House Salad

AVAILABLE OPTIONS

a crisp mix of greens topped with julienne carrots, tomatoes, pepperoncinis, our homemade croutons and our house creamy garlic or house balsamic vinegar dressing

Small: \$21.99

Large: \$43.99

Chopped Antipasto Salad

AVAILABLE OPTIONS

chopped lettuce with a mixture of salami, ham, garbanzo beans and mozzarella cheese with a few olives and sliced pepperoncinis sprinkled in. served with our house creamy garlic dressing for tossing

Small: \$42.99

Large: \$84.99

Frugatti's Favorite Stuffed Mushrooms

AVAILABLE OPTIONS

fresh mushrooms stuffed with mozzarella and parmesan cheeses, italian sausage, garlic and herbs. baked to a golden brown

Small: \$23.99

Large: \$47.99

Meatballs

served with our rich meat sauce

AVAILABLE OPTIONS

Small (20 Meatballs):\$28.99

Large (40 Meatballs):

\$57.99

Italian Sausage

served with our rich meat sauce

AVAILABLE OPTIONS

Small (10 Sausage): \$28.99

Large (20 Sausage): \$57.99

Garlic Mashed Potatoes

our fresh garlic mashed potatoes. you have to try them

AVAILABLE OPTIONS

Small: \$28.99

Large: \$57.99

Our Fresh Baked Frugatti's Bread Loaves

baked fresh everyday. we recommend one loaf per two people

\$0.95

ENTREES 6

Chicken With A Pinot Grigio Mushroom Sauce

marinated chicken breast with a creamy white wine mushroom sauce

AVAILABLE OPTIONS

Small: \$43.99

Large: \$87.99

Chicken Parmesan

chicken breast breaded and baked with whole milk mozzarella cheese and our homemade marinara sauce

AVAILABLE OPTIONS

Small: \$43.99

Large: \$87.99

Chicken Piccata

our juicy and tender chicken breast topped with a lemon caper sauce

AVAILABLE OPTIONS

Small: \$43.99

Large: \$87.99

Baked Chicken Breast

marinated boneless chicken breast seasoned and baked to a juicy perfection

AVAILABLE OPTIONS

Small: \$39.99

Large: \$79.99

Chicken Cacciatore

marinated boneless chicken breast baked with tomatoes, garlic, our seasoned olive oil and onions

AVAILABLE OPTIONS

Small: \$43.99

Large: \$87.99

Eggplant Parmesan

layers of breaded eggplant, marinara sauce and mozzarella cheese baked to a golden brown

AVAILABLE OPTIONS

Small: \$43.99

Large: \$87.99

PASTAS 9

Spaghetti With Marinara Or Meat Sauce

imported pasta served with our homemade marinara or meat sauce (you may substitute penne or rigatoni pasta)

AVAILABLE OPTIONS

Small: \$49.99

Large: \$99.99

Fettuccini Alfredo

premium imported pasta tossed with our creamy alfredo sauce

AVAILABLE OPTIONS

Small: \$57.99

Large: \$115.99

Linguini In A Pesto Cream Or Tomato Cream Sauce

imported linguini pasta in a rich pesto cream or tomato cream sauce with fresh parmesan

AVAILABLE OPTIONS

Small: \$57.99

Large: \$115.99

Penne Primavera

penne pasta with broccoli, mushrooms, zucchini and julienne carrots in a creamy alfredo sauce

AVAILABLE OPTIONS

Small: \$57.99

Large: \$115.99

Theresa's Favorite Tortellini

my daughter's favorite pasta, tortellini stuffed with a blend of cheeses, then topped with our rich sundried tomato cream sauce

AVAILABLE OPTIONS

Small: \$79.99

Large: \$159.99

Garlic Chicken Fettuccini

one of our most popular entrees, imported pasta and chicken breast sautéed in garlic and herbs in a rich garlic cream sauce, with red bell peppers, toasted almonds and parmesan

AVAILABLE OPTIONS

Small: \$79.99

Large: \$159.99

Tortelloni Alfredo

oversized tortellini filled with prosciutto, chicken and parmesan cheese covered in our fresh alfredo sauce and parmesan

AVAILABLE OPTIONS

Small: \$89.99

Large: \$179.99

Zucchini And Mushroom Lasagna

pasta layered with zucchini, mushrooms, whole milk mozzarella, ricotta and parmesan cheeses and baked to a golden brown

AVAILABLE OPTIONS

Small: \$57.99

Large: \$115.99

Edna's Lasagna Classico

a generous portion of pasta layered with whole milk mozzarella, ricotta and parmesan cheeses topped with our homemade meat sauce

AVAILABLE OPTIONS

Small: \$57.99

Large: \$115.99

FRUGATTI'S REAL ITALIAN BUFFET 3

Festa Italiano #1

\$13.50

bread with butter. house garden salad with our creamy garlic dressing, spaghetti (or penne pasta) with marinara or meat sauce (if you have 20 or more people you can choose to get half fettuccini alfredo and half spaghetti), chicken breast with a pinot grigio mushroom sauce (you may substitute chicken parmesan, chicken piccata or baked chicken)

Pasta Specialita #2

\$10.99

bread with butter. house garden salad with our creamy garlic dressing, garlic chicken fettuccini (if you have 20 or more people you can choose to get half tortellini in a sun-dried tomato cream sauce and half garlic chicken fettuccini)

Pastafest #3

\$8.50

bread with butter. house garden salad with our creamy garlic dressing, choose one of the following pastas; spaghetti with marinara or meat sauce, fettuccini alfredo or lasagna (if you have 20 or more people you may choose two pastas from this list)

DESSERTS - CAKES 2

Frugatti's Famous Carrot Cake

simply the best. a moist and dense cake with pecans and a rich cream cheese frosting

AVAILABLE OPTIONS

Small: \$28.99

Large: \$39.99

Chocolate Cake

a rich, moist cake with chocolate chunks and our cream cheese frosting

AVAILABLE OPTIONS

Small: \$28.99

Large: \$39.99

DESSERTS - CHEESECAKES AND CANNOLI 6

New York Cheesecake	\$36.99
a classic cheesecake with graham cracker crust and cream cheese filling	
Cherry Cheesecake	\$39.99
new york cheesecake with cherries on top	
Triple Chocolate Cheesecake	\$39.99
chocolate cookie crust, with a dense chocolate filling, white and dark chocolate with chocolate whipped cream and chocolate shavings	
Bailey's Irish Cream Cheesecake	\$39.99
chocolate cookie crust with bailey's irish crème cheese filling and chocolate chips. topped with whipped cream	
Red Raspberry Cheesecake	\$39.99
graham cracker crust, cream cheese and topped with red raspberries	
Cannoli	\$2.50
a southern italian favorite, made with cannoli cream, cinnamon, amaretto de sarrono liqueur and chocolate chips. all hand filled into a sweet pastry shell and topped with caramel sauce and powdered sugar	