



My name is Raffaele Giovanni Fruguglietti (you can call me Ralph) and I'd like to welcome you to Frugatti's Italian Eatery. The first thing I want you to know is that Frugatti's is all about family. My wife and children work here, and from our family to yours, we wish you one of life's greatest pleasures: to sit with friends and loved ones around a table, enjoying good food, good wine and laughter.

With the help of our dedicated staff, we want to offer the best Italian dining experience in town and I'm lucky enough to know what a real Italian dining experience should be!

Growing up in Grumento Nova, Italy, I remember going with my mother to the local baker's shop on weekends to use his wood-burning oven to bake our bread and pizza.

"Nonni," as my kids called my mom, was an incredible cook and to this day, her pizza remains the best I've ever tasted. She instilled in me a love of Southern Italian cooking that became the inspiration for Frugatti's.

Doing it "Nonni's way" meant finding authentic equipment and the highest quality ingredients.

We started by importing a wood-burning oven from Milan, Italy, like the one my family used in our basement back in Grumento Nova. We found fresh packed tomatoes from the Cortopassi family in Modesto, Ca. – one of the most expensive tomatoes on the market but also the best. Our cold pressed extra virgin olive oil comes from the Verni Olive Oil Company, established in 1923 in the small Italian village of Sannicandro Di Bari, then brought to Clovis Ca. in 1980 by second generation grower Saverio Verni, and still made the same way their family made it in Italy. We proudly feature *Certified Angus Beef*® brand, hand selected for flavor and quality, aged to perfection... the most juicy and tender steak available.

You can see Nonni and other family members in the pictures on the walls and in our menu. We like to keep it authentic around here.

As we say about our restaurant: Real Italian, By Real Italians.

SALUTE E BUON APPETITO!





APPETIZERS

stuffed mushrooms

Fresh mushrooms with mozzarella and parmesan cheeses, Italian sausage, garlic and herbs - 9.49

spicy parmesan chicken "things"

Chicken breast pieces rolled in a spicy parmesan batter and deep fried.

Served with a cayenne pepper ranch dip - 9.49

breaded artichoke hearts

Breaded artichoke hearts sautéed in olive oil and garlic. Topped with lemon, parsley and parmesan cheese - 9.49

garlic bread with mozzarella

French bread with garlic butter and mozzarella cheese - 6.59

Have it with Pesto - 7.59

katina's bruschetta

In our home my daughter Katina makes the bruschetta and here at Frugatti's we make it Katina's way.

Fresh chopped tomatoes, finely minced garlic, fresh basil, extra virgin olive oil and of course, capers.

Served with herbed pizza crust - 9.49

applewood smoked bacon wrapped asparagus

Fresh asparagus wrapped with our applewood smoked bacon then baked in our wood burning oven - 9.49

appetizer sampler platter

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 - 16.79



SOUPS & SALADS

new england clam chowder

Classic New England style chowder with lots of clams and chunks of potatoes. A Frugatti's favorite. Bowl - 6.99 Cup - 4.89

minestrone soup

Homemade soup with vegetables and pasta in a hearty broth. Topped with fresh parmesan cheese and croutons. Bowl - 5.99 Cup - 3.99

greek salad

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 - 11.59

antipasto platter

Appetizer for 3 to 4 people. Smoked ham, salami, olives, marinated artichoke hearts and provolone cheese on a bed of lettuce. Served with our house creamy garlic dressing and fresh grated parmesan cheese - 15.99

thai chicken salad

Diced chicken breast with shredded lettuce, julienne carrots, red bell peppers, roasted almonds, crispy rice noodles and served with a sesame seed dressing - 12.59

caesar chicken salad

Romaine lettuce with fresh parmesan and tossed in our caesar dressing. Topped with homemade croutons and a baked chicken breast - 11.59 Without the chicken - 8.39

house salad

A crisp mix of greens topped with our homemade croutons and your choice of dressing.

House Creamy Garlic, House Balsamic Vinegar and Oil, Creamy Italian, Thousand Island, Bleu Cheese, Ranch or Fat Free Sun Dried Tomato Basil Vinaigrette - 5.59

chopped antipasto salad

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 our vinaigrette dressing. Enough to share - 13.29



CATERING

Ask us about catering your next office party or meeting.



FRUGATTI'S FAVORITES



STEAKS & LAMB



Discover mouth watering beef flavor in every bite of our **Certified Angus Beef®** brand entrées. Uncompromising standards make it the best-tasting beef in town.

Served with our fresh baked bread loaves, garlic mashed potatoes, asparagus and your choice of one of our homemade soups or Frugatti's side salad.



frugatti's cut sirloin

A tender and juicy 10 oz. sirloin baked to your preference in our wood-fired oven - 21.99



new york strip

Thick and juicy New York seasoned and aged choice beef cooked in our wood burning oven. Basted with our garlic butter sauce - 25.99



steak toscana

Our choice New York strip smothered with sautéed garlic, mushrooms and onions - 26.99

colorado lamb medallions

8 oz. of Colorado corn fed lamb, seasoned and baked in our wood-fired oven. Basted with our garlic butter sauce - 21.99



filet

Tender 8 oz. filet baked in our wood-fired oven - 27.99



surf & turf

This will help you decide between steak and seafood. Includes an 8 oz. filet and 3 extra large shrimp scampi - 31.59



wood-fired salmon with fat sammy sauce

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 - 23.79

halibut baked in foil cacciatore style

Halibut steak baked in foil with tomatoes, olive oil, garlic, capers and onions. Served with asparagus, garlic mashed potatoes and choice of soup or salad - 23.79

salmon rigatoni

Premium rigatoni pasta with 4 ounces of salmon fillet tossed with asparagus and sweet marsala cream sauce - 20.99

garlic shrimp fettuccine

Shrimp in a rich garlic cream sauce with roasted red bell pepper, toasted almonds and parsley - 20.99



crab & shrimp ravioli

Crab and shrimp blended together in a spinach pasta with a sweet vermouth sauce - 21.59

lobster ravioli

Ravioli stuffed with large chunks of Maine lobster meat in a lobster reduction. Topped with a sweet port wine cream sauce - 24.99

lemon basil halibut

Wood-fired halibut topped with our lemon basil pesto sauce. Served with asparagus, garlic mashed potatoes and choice of soup or salad - 23.79

bacon wrapped scallops

Wood-fired scallops seasoned and baked with applewood smoked bacon, served with garlic mashed potatoes and asparagus. Choice of soup or salad - 22.99

shrimp scampi over fettuccine

Extra large shrimp sautéed in butter and garlic with imported fettuccine pasta, alfredo sauce, seasoned bread crumbs, parsley and fresh parmesan - 23.79

pesto crusted salmon

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 - 23.79

SEAFOOD

Served with our fresh baked bread loaves and soup or salad.

chicken piccata

Our juicy and tender chicken breast topped with a lemon caper sauce. Served with stuffed mushrooms and garlic mashed potatoes - 19.59

chicken breast with a pinot grigio mushroom sauce

Tender chicken breast with a creamy white wine mushroom sauce with penne pasta and stuffed mushrooms on the side - 20.59

baked chicken breast

Boneless chicken breast seasoned and baked in our wood burning oven with stuffed mushrooms and our garlic mashed potatoes (or substitute penne pasta) - 16.59

chicken cacciatore

Marinated chicken breast baked with tomatoes, garlic, olive oil and onions. Served with stuffed mushrooms and garlic mashed potatoes - 19.59

chicken parmesan

Chicken breast breaded and baked with mozzarella cheese and marinara sauce. Served with stuffed mushrooms and garlic mashed potatoes (or substitute penne pasta) - 19.59

chicken cannelloni

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 - 20.59



eggplant parmesan

A triple layer of breaded eggplant, marinara sauce and mozzarella cheese. Served with stuffed mushrooms and a side of fettuccine alfredo - 19.59

CHICKEN & EGGPLANT

PASTA

Add a small soup or salad to your pasta for only 3.79

TRADITIONAL PASTA

garlic chicken or shrimp fettuccine

In a rich garlic cream sauce with roasted red bell pepper, toasted almonds and parsley. With Chicken - 18.59 With Shrimp - 20.99

penne primavera

Penne pasta with broccoli, mushrooms, zucchini and julienne carrots in a creamy alfredo sauce - 19.59

roasted red pepper pesto chicken with sun dried tomatoes

Penne pasta tossed with olive oil, garlic, chicken breast, red pepper pesto, sun dried tomatoes, parmesan with feta cheese and parsley - 18.59

gorgonzola cream penne

Gorgonzola cheese, parmesan cream sauce tossed with penne pasta and diced tomatoes with garlic and a hint of red pepper - 16.59

tortelloni alfredo

Filled with prosciutto, chicken and parmesan cheese in a garlic cream sauce - 18.59

theresa's favorite tortellini

My daughter's favorite pasta, tortellini, stuffed with a blend of cheeses, then topped with a rich sundried tomato cream sauce - 18.59

spaghetti

Spaghetti with our homemade Marinara or Meat Sauce - 11.59 Add Sausage or Meatballs for - 4.29

chicken & spinach ravioli

Served in a tomato cream sauce - 19.99

ravioli

Lightly seasoned ricotta and romano cheeses with our homemade Marinara or Meat Sauce - 15.29

fettuccine alfredo

Premium pasta tossed with our creamy alfredo sauce - 15.29

nonni's pasta al pomodoro

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, fresh cooked tomatoes, some herbs and spices and parmesan all tossed together Nonni's way. Fresh, simple, delicious - 15.29

spicy italian sausage ravioli with bolognese sauce

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 - 18.59

rigatoni bolognese

Imported rigatoni pasta tossed with our homemade bolognese sauce...a little bit of Bologna, Italy comes to Bakersfield - 15.29

papo pasta

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 - 17.99

tomato basil penne with fried eggplant

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! - 16.79

PASTA WITH A LITTLE TWIST

atkins friendly chicken pasta

Ok, so we took some carbs out of the pasta, just don't tell Uncle Tony. We sauté garlic, chicken breast, broccoli and some red bell pepper in our seasoned olive oil and basil pesto. We then add our lo-carb pasta and toss. Topped with parmesan and parsley - 19.99

thai chicken with pan fried linguini

Chunks of chicken breast, julienne carrots, red bell pepper, green onion and toasted almonds all in a spicy hoisin sesame sauce - 18.59

bayou ridge fettuccine

Red pepper fettuccine with shrimp, red and green peppers, fresh mushrooms, red onion and cilantro in a spicy red pepper lemon cream sauce - 21.99

tequila lime chicken

Fettuccine with chunks of garlic chicken breast, red peppers, onions and tequila tossed in a cilantro lime cream sauce. Served with salsa - 19.99

WOOD-FIRED PASTA

Our baked pasta dishes are baked in our wood-fired pizza oven.

baked mostaccioli

Penne pasta tossed with our delicious meat sauce and mozzarella cheese, then wood-fired to perfection - 15.29

zucchini & mushroom vegetarian lasagna

Pasta layered with zucchini, mushrooms, mozzarella, ricotta and parmesan cheeses, marinara sauce and baked in our wood burning oven - 16.29

edna's lasagna classico

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 - 16.29

meatball lasagna

We start with our Lasagna Classico. We add sliced meatballs, then top it with more meat sauce and Wisconsin whole milk mozzarella. Baked in our wood-fired oven - 18.59



WOOD-FIRED PIZZA

nonni's pizza napolitano

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 - 19.99

garlic chicken or shrimp alfredo pizza

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

With Chicken - 18.59 With Shrimp - 19.99

shrimp & sun dried tomato pizza

We start with our seasoned olive oil on the crust, then we add shrimp and sun dried tomatoes with mozzarella, red bell pepper, green onion, cilantro and roasted garlic - 19.99

applewood smoked bacon, artichoke & roma tomato pizza

Seasoned olive oil, mozzarella cheese, Applewood smoked bacon, tomatoes, artichoke hearts, garlic, parmesan and parsley - 17.59

barbecue chicken pizza

Chicken breast with red onion, fire roasted red bell pepper, cilantro and BBQ sauce - 18.59

roasted red pepper chicken pizza

Diced chicken, sun dried tomatoes, green onion, mozzarella cheese and a roasted red pepper pesto sauce. Topped with parmesan and parsley - 18.59

combination pizza

Pepperoni, salami, sausage, green pepper, onion, olives and mushrooms - 18.59

JP's sausage & meatball pizza

When it comes to Italian food, my son, JP, is a traditionalist. Basic, good and filling, nothing fancy. A classic combination of sausage and meatballs, our hearty meat sauce, mozzarella and parmesan cheeses with parsley - 17.59

garden pizza

Mushrooms, green pepper, onions, olives and fresh tomatoes - 17.59

sicilian luau pizza

Chile oil on the crust with mozzarella cheese, pineapple, applewood smoked bacon, Canadian bacon and red bell peppers. Topped with toasted almonds and parmesan - 17.59



DESIGN YOUR OWN PIZZA

cheese pizza - 11.59

each additional topping - 1.69

PEPPERONI, SALAMI, SAUSAGE, CANADIAN BACON, ONION, GREEN PEPPER, OLIVES, MUSHROOMS, FRESH TOMATOES, PINEAPPLE, JALAPEÑO PEPPERS, ARTICHOKE HEARTS, GARLIC, ZUCCHINI, BROCCOLI

garlic chicken calzone

Chicken breast with mozzarella and a garlic cream sauce - 16.59 Deluxe add 2.09

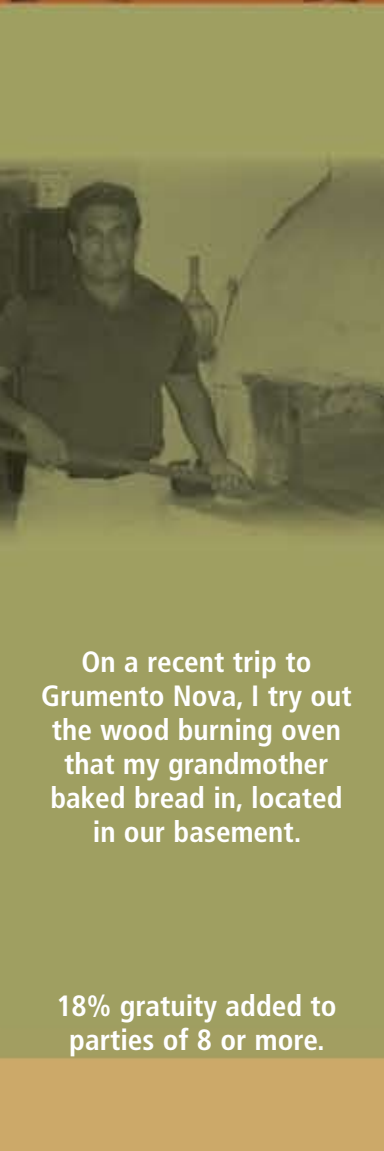
"your choice" calzone

Choose three pizza toppings to go with mozzarella and tomato sauce - 15.29

Deluxe with more cheese and sauce on top for - 2.09

CALZONES





DESSERTS

All of our desserts are made in our own kitchen using the finest and freshest ingredients.

cheesecake sampler

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 - 9.99

triple chocolate cheesecake

Chocolate cookie crust with a dense chocolate filling, white and dark chocolate with chocolate whipped cream and chocolate shavings - 6.99

cherry cheesecake

New York cheesecake with cherries on top - 6.59

new york cheesecake

Graham cracker crust, cream cheese filling and sour cream topping - 6.29

red raspberry cheesecake

Graham cracker crust, cream cheese filling and topped with sweetened red raspberries - 6.59

reese's peanut butter cup cheesecake

Chocolate cookie crust with chopped peanuts filled with a blend of cream cheese, peanut butter, chocolate and of course, Reese's Peanut Butter Cups - 6.99

chocolate cake

A rich cake with chocolate chunks and cream cheese frosting - 5.99

gammy's killer carrot cake

My mother-in-law makes a killer carrot cake, a moist and dense cake with pecans and a rich cream cheese frosting - 5.89

zabaglione cream

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 and whipped cream - 6.59

tiramisu

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 - 8.59

tony's cannoli

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 - 7.29

On a recent trip to Grumento Nova, I try out the wood burning oven that my grandmother baked bread in, located in our basement.

18% gratuity added to parties of 8 or more.

For children 12 years old and under.

spaghetti

With Marinara or Meat Sauce - 6.29

fettuccine alfredo

A rich cream sauce - 6.59

ravioli

With Meat or Marinara sauce - 6.59

kid pizza

Cheese or Pepperoni pizza - 8.29

kid's soda or punch

In a kids friendly cup - 1.99



KIDS

BEVERAGES

soft drinks

Coca Cola, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Hi-C Fruit Punch, Passion Fruit Tea, Iced Tea, Lemonade

Free refills - 2.99



milk - 2.99

hot tea Free refills - 2.99

san pellegrino sparkling water - 3.99

COFFEE & ESPRESSO

seattle's best coffee

Free refills - 2.99

espresso - 2.29

double espresso - 3.99

cappuccino - 3.99