



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

garlic bread with mozzarella

French bread with garlic butter and mozzarella cheese - 6.59 With Pesto - 7.59

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

breaded artichoke hearts

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



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

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

As good as only homemade soup can be. 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

seafood salad

A mixture of shrimp, Pacific white fish, celery and shell pasta in a creamy dressing on a bed of lettuce. Large - 10.99 Small - 5.59

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, julienned carrots, red bell peppers, toasted almonds, crispy noodles and Oriental sesame dressing - 12.59



chicken caesar salad

Hearts of 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

BURGERS

"Add Applewood smoked bacon or cheese - 1.00 each"



frugatti's grilled onions & mushroom ciabatta burger

Certified Angus Beef®, wood fired and served on toasted ciabatta bread with sun dried tomato mayo, grilled onions and mushrooms. Served with pickles and roasted rosemary potatoes - 8.59



americano burger

"Just your basic, everyday, outstanding 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 pickles and roasted rosemary potatoes - 8.59



FRUGATTI'S FAVORITES

DAILY LUNCH SPECIALS

MONDAY THROUGH FRIDAY ONLY

DAILY SPECIALS

#1

soup, salad & soda

House salad plus a bowl of Minestrone or Clam Chowder and choice of soda or tea - 9.59

#2

½ sandwich with soup or salad & soda

Half sandwich (Turkey or Frugatti's Special) plus cup of soup and choice of soda or tea - 9.59

#3

sandwich, salad & soda

Choice of Turkey, Vegetarian or Frugatti's Special sandwich, salad and choice of soda or tea - 10.99

PASTA SPECIALS

#4



baked mostaccioli & soda

Penne pasta tossed with meat sauce and mozzarella cheese then baked to golden brown - 11.99

#5

fettuccine alfredo & soda

Premium pasta tossed with our creamy alfredo sauce and topped with fresh parmesan cheese and parsley - 11.99

#6

linguini with tomato cream sauce & soda

Imported linguini pasta in a rich tomato cream sauce with parmesan cheese - 11.99

#7



spaghetti & soda

Topped with Marinara or Meat Sauce - 11.99

#8

eggplant parmesan, pasta & soda

Eggplant parmesan with your choice of Baked Mostaccioli, Fettuccine Alfredo or Linguini with tomato cream sauce - 13.29

PIZZA SPECIAL

#9

personal pizza & soda

Personal size pizza with your choice of Pepperoni or Cheese pizza and tea or soda - 10.59

LUNCH STEAK & SEAFOOD SPECIALS

#10



frugatti's cut sirloin

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 - 19.99

#11

pesto crusted salmon

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 - 17.99

PASTA

tortelloni

Oversized tortellini filled with prosciutto, chicken and parmesan cheese covered in alfredo sauce topped with parmesan cheese and parsley - 15.59



garlic chicken fettuccine

Pasta and chicken breast in a rich garlic cream sauce with red bell peppers, toasted almonds and fresh parsley - 15.59



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 - 14.59



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 - 15.59

ravioli

Pasta pockets of seasoned cheeses covered with Marinara or Meat Sauce - 11.29

zucchini & mushroom lasagna

Pasta layered with zucchini, mushrooms, mozzarella, ricotta and parmesan cheeses and baked in our wood burning oven - 13.29

meatball lasagna

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 - 15.79

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 - 12.99

rigatoni bolognese

Imported rigatoni pasta tossed with our homemade bolognese sauce...a little bit of Bologna, Italy comes to Bakersfield - 14.59

penne primavera

Penne pasta with broccoli, mushrooms, zucchini and julienne carrots in a creamy alfredo sauce - 15.59

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 - 17.79



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 - 13.29

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

add a small soup or salad to your entree - 3.79

hot italian beef sandwich

"Kind of like a French dip only better because it's got garlic and it's Italian. Nonni used to say that if it's Italian it's the best and you couldn't tell her any different. Well it is true!" Thinly sliced peppered beef dipped in garlic beef broth, sautéed green peppers and onions on a pyrenees roll. Served with garlic mashed potatoes and a side of Italian beef broth for dipping - 10.59



frugatti's special

Ham, salami, pepperoni, provolone cheese, lettuce, tomato, onion and our special dressing served with a green salad on the side - 8.99

vegetarian

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 - 8.99

sausage sandwich

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 - 9.59

meatball sandwich

Meatballs baked to perfection with meat sauce and mozzarella cheese on a French roll. Served with a green salad on the side - 9.59

turkey breast

With lettuce, tomato, onion and our own dressing. Served with a green salad on the side - 8.99



baked chicken sandwich

Boneless and skinless chicken breast marinated in our own house creamy garlic dressing before baking. Served with lettuce, tomato, onion and our special dressing with a green salad on the side - 10.59

SANDWICHES



PANINIS

grilled chicken basil

Chicken breast with basil pesto, provolone cheese, tomato and onion. Served with a green salad on the side - 10.59



grilled turkey with bacon

Thin sliced turkey topped with slices of bacon, provolone cheese, tomato, onion and basil pesto. Served with a green salad on the side - 10.59

grilled eggplant with roasted red pepper

Sliced and breaded eggplant, layered with roasted red peppers, provolone cheese, tomato, onion and basil pesto. Served with a green salad on the side - 10.59

OUR PIZZAS ARE BAKED IN AN AUTHENTIC
WOOD BURNING OVEN FROM ITALY.

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

barbecue chicken pizza

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



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

applewood smoked bacon, artichoke & roma tomato pizza

We start with seasoned olive oil on the crust then we add mozzarella cheese, Applewood smoked bacon, sliced tomatoes, artichoke hearts, roasted garlic and fresh parmesan with parsley - 17.59

JP's sausage & meatball pizza

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

combination pizza

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

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



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

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

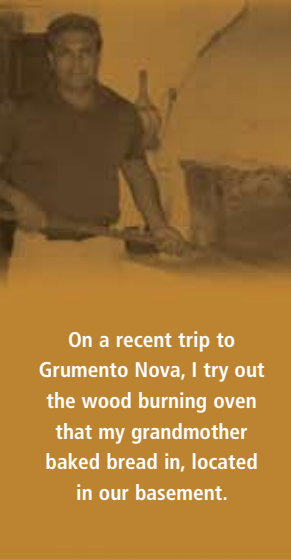
DESIGN YOUR OWN PIZZA

Cheese Pizza - 11.59

Each Additional Topping - 1.69

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





CALZONES

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



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 add - 2.09

**add a small soup or salad
to your entree - 3.79**



DESSERTS

ALL OUR DESSERTS ARE MADE IN OUR OWN KITCHEN,
USING THE FINEST AND FRESHEST INGREDIENTS.

Chocolate Cake - 5.99

Gammy's Killer Carrot Cake - 5.99

Homemade Cheesecake

Please ask your server for a dessert menu.

Tiramisu - 8.59 • Zabaglione - 6.59

Tony's Cannoli - 7.29

DRINKS

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

seattle's best coffee 
Free refills - 2.99

**san pellegrino
sparkling water - 3.99**

KIDS

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

kids soda or punch

Served in a kid friendly cup - 1.99

18% gratuity added
to parties of 8 or more.

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