

Frank & Angie's

PIZZERIA



508 West Avenue • Austin, Texas 78701

512.472.3534

www.hutsfrankandangies.com

WELCOME!

Our goal at Frank & Angie's is to serve the very best pizza in Austin using our own Sicilian family recipes.

The Frank & Angie's cooks begin each day by making the dough and sauce from scratch. We use only the freshest and finest ingredients available.

Check the menu board for our daily specials.

Enjoy your meal indoors or on our patio overlooking Shoal Creek.

Buon Giorno!

—Frank & Angie

“A PIE as YOU LIKE IT” WHOLE PIE

18" CHEESE PIE \$14.95

10" CHEESE PIE \$9.50

Extra thin and crispy crust with mozzarella and pecorino romano cheese

TOPPINGS

75¢ per 10" pie • \$1.25 per 18" pie

*red onion • green bell pepper
green olives • jalapenos • black olives
banana pepper • eggplant*

\$1.00 per 10" pie • \$2.00 per 18" pie

*Canadian bacon • Italian sausage
roasted garlic • pepperoni • mushroom
crumbled meatball • pineapple
sliced tomato • veggie meatballs • salsa
anchovies • fresh spinach • basil*

\$1.25 per 10" pie • \$2.50 per 18" pie

*artichoke hearts • Cajun spiced chicken • pesto • fire roasted red peppers
sun-dried tomato • feta • provolone • ricotta • mozzarella • bleu cheese crumbles*

We deliver from
4:00 p.m. -
9:30 p.m.



Limited area
Call for details

Appetizers

- GARLIC BREAD**.....\$4.25
 add cheese.....\$6.25
 pepperoni.....\$7.25
 Served with a side of pizza sauce.
 ♥ **MINESTRONE** ... Cup \$3.75...Bowl \$4.75
 Our own homemade Italian vegetable pasta soup.

Bruschetta

- Our own homemade bread spread with olive oil, baked and served with a tasty concoction of marinated tomatoes and herbs. \$5.75
 Add garlic butter \$5.95.....Add cheese \$7.25

♥ = **Heart Healthy**

These items have been evaluated by a nutritionist.

SPECIALTY PIES

All pies 18" and made with fresh homemade thin crust. (10" Available)

- CHAIRMAN OF THE BOARD**.....\$20.95
 Mozzarella, pepperoni, Italian sausage, red onion, green bell pepper, mushroom, pecorino romano cheese.
- ENNIO MORRICONE**.....\$20.95
 Barbecue sauce, Cajun spiced chicken, red onion, mushrooms, mozzarella.
- SICILIAN**.....\$20.95
 Roasted red peppers, black olives, red onion, Italian sausage and pecorino romano cheese.
- SERGIO LEONE**.....\$20.95
 Mozzarella, cajun spiced chicken, pesto, tomatoes, banana peppers, pizza sauce.
- ♥ **ANGIE'S COMBO**.....\$18.50
 Provolone, eggplant, roasted garlic, sun dried tomatoes, pecorino romano cheese.
- GINA LOLLOBRIGIDA**.....\$19.50
 Mozzarella, artichoke hearts, red onion, green bell pepper, mushroom, pecorino romano cheese.
- LONGPELLI**.....\$19.95
 Mozzarella, salsa, pesto, tomatoes, red onion, green bell pepper, black olives, pecorino romano cheese.
- LUGOSI'S LAMENT**.....\$16.95
 Mozzarella, roasted garlic, tomatoes, pecorino romano cheese.
- SCORSESE**.....\$16.95
 Mozzarella, double pepperoni, pecorino romano cheese.
- PAVAROTTI**.....\$21.25
 Marinated portobello mushrooms, pesto, mozzarella, fresh spinach, tomatoes, roasted garlic, feta cheese.
- PIZZA MARGHERITA**.....\$18.50
 Created in 1889 in Naples, Italy for Queen Margherita in the colors of the Italian flag. Mozzarella, fresh tomatoes, garlic and basil.
- JOE PESCI**.....\$18.50
 Cajun chicken, onion, alfredo sauce, franks hot sauce, add BC crumbles upon request
- TRAVOLTA**.....\$17.50
 Our delicious white alfredo sauce, a blend of herbs and spices, and mozzarella cheese on our fresh thin crust.
- ♥ **VENUS DE MILO**.....\$16.95
 Pesto, pizza sauce, tomato, roasted garlic.

Extra Ranch \$0.50

Corleone Calzones

Calzones served with pizza sauce on the side.

- MIRA SORVINO**.....\$9.75
 Chicken, feta, spinach, banana peppers, tomatoes, red onions, mozzarella.
- LA MOTTA**.....\$9.75
 Our own Italian meatballs, ricotta cheese.
- VITO**.....\$9.75
 Mozzarella, pepperoni, Canadian bacon, red onion, green bell pepper.
- SOPHIA LOREN**.....\$9.25
 Mozzarella, mushroom, red onion, green bell pepper, black olives.

Create your own Zone!

You don't like our choices...Fuggedaboutit

Includes marinara and choice of cheese

THREE INGREDIENT.....\$8.95

FOUR INGREDIENT.....\$9.75

Artichoke Hearts are Extra

Ask about our limited Downtown delivery!

PASTA

Add cup of soup, garlic bread or house salad for \$1.95.

FETTUCINE ALFREDO (<i>great with our Chardonnay</i>)	\$10.95
CHICKEN ALFREDO (<i>try with our Pinot Grigio</i>)	\$11.95
CHICKEN PARMAGIANO (<i>perfect with Pinot Noir</i>)	\$11.95
SPAGHETTI & MEATBALLS (<i>delicious with our Valpolicella</i>).....	\$10.50
♥ SPAGHETTI MARINARA (<i>with Chianti, it's classic</i>)	\$9.50

“Sometimes the spaghetti likes to be alone.” - Primo, “Big Night”

BAKED EGGPLANT PROVOLONE (<i>Antinori Super Tuscan brings out the flavor</i>)	\$12.25
TORTELLINI (<i>try with our Shiraz</i>)	\$10.50
CHEESE RAVIOLI (<i>Toasted Head Cabernet makes a great addition</i>).....	\$10.50
BASIL PESTO OVER LINGUINI (<i>Marinara upon request</i>).....	\$10.50
SPINACH & ARTICHOKE LASAGNA (<i>great with a Merlot</i>).....	\$11.50
MAMA SOPRANO'S BAKED ZITI (<i>pairs beautifully with Cabernet Sauvignon</i>)	\$11.50
MEAT LASAGNA (<i>great with Coppola Rosso</i>)	\$11.50

“Hey Fuggedaboutit”

Salads

**Served with your choice of homemade dressings:
creamy tomato • herb vinaigrette
honey mustard • ranch • bleu cheese
onions available on request**

LOUIS PRIMA	\$8.95
<i>Green leaf and iceberg lettuce, Cajun spiced chicken, spinach, bell pepper, garbanzo beans, tomato, pepperoncini, topped with strips of provolone cheese. Comes with garlic bread.</i>	
ANGIEPASTO	\$9.95
<i>Green leaf and iceberg lettuce, spinach, bell pepper, mushroom, Italian salami, capocollo ham, mozzarella, black olives, tomato, pepperoncini. Comes with garlic bread.</i>	
GUIDO'S GARDEN	\$9.75
<i>Green leaf and iceberg lettuce, bell pepper, spinach, mushroom, artichokes, garbanzo beans, feta, black olives, tomato, pepperoncini. Comes with garlic bread.</i>	
HOUSE SALAD	\$3.95
<i>Green leaf and iceberg lettuce, tossed with grated carrot and purple cabbage with tomatoes. Includes homemade bread.</i>	

COLD BEVERAGES *One free refill*

ICED TEA	\$2.50
SODA POP	\$2.50
CLUB SODA	
<i>Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Pink Lemonade, Mug Root Beer, Diet Dr. Pepper</i>	

COFFEE & HOT DRINKS

BOTTOMLESS JOE	\$2.50
HOT TEA	\$2.50
HOT COCOA	\$2.50

Sandwiches

Sandwiches available on our homemade focaccia bread or hoagie roll

DE NIRO	\$9.50
<i>Pizza sauce, meatballs*, provolone, romano cheese. *Veggie meatballs may be substituted.</i>	
FRANCIS FORD CAPACOLLA	\$9.25
<i>Herb vinaigrette, spicy capocollo ham, sliced tomatoes, green leaf lettuce, provolone.</i>	
ANTONIONI	\$8.75
<i>Baked eggplant with provolone and pizza sauce.</i>	
FELLINI	\$8.75
<i>Herb vinaigrette, eggplant, red onion, green bell pepper, sun dried tomatoes, green leaf lettuce, provolone.</i>	
FELLINI LEANY	\$8.50
<i>A low fat, low calorie, heart healthy version of our most popular sandwich.</i>	
TARANTINO	\$8.75
<i>Pesto, artichoke hearts, pizza sauce, provolone.</i>	
DI MAGGIO	\$8.95
<i>Italian salami, herb vinaigrette, sliced tomato, green leaf lettuce, provolone.</i>	
CARMELA	\$9.25
<i>Chicken parmigiano with provolone and pizza sauce.</i>	
FRANK'S MUFFALETTA	
<i>Our rendition of the famous New Orleans/Italian sandwich. Heaping helpings of capocollo ham, salami and provolone cheese combined with an olive, vegetable, herb mixture. Served on a freshly baked loaf of our bread.</i>	
Whole Muffaletta (feeds four)	\$23.95
Half Muffaletta	\$17.95
Quarter Muffaletta	\$9.95

∞ DESSERTS ∞

THE HOLY CANNOLI.....\$4.75

Our own homemade sweet ricotta filled Italian pastry.

DON CANNOLI\$4.95

Cannoli doused with chocolate syrup and topped with whipped cream.

“Leave the guns, take the cannolis.”

- Clemenza, The Godfather

BERTOLUCCI'S BROWNIE.....\$5.95

Our delicious fudge brownie topped with whipped cream and sprinkled with Ghiradelli chocolate.

TIRAMISU\$5.95

Sweet, creamy marscapone cheese layered between Kahlua-soaked ladyfingers, topped with Ghiradelli chocolate sprinkles and kissed with Hershey's syrup

VANILLA ICE CREAM

One scoop \$1.25

Two scoops \$1.95

Add chocolate Add 25¢



Wine Selections



HOUSE WINE

We feature **FRANCIS FORD COPPOLA ROSSO & PINOT GRIGIO**

glass \$6.50 bottle \$21.00

FRANCIS FORD COPPOLA SHIRAZ • CALIFORNIA

GLASS \$6.50 BOTTLE \$21.00

This Shiraz has a dark purple-red color and generous aromas of plum and clove. Bursting with flavors of ripe raspberry and black currant, this rich juicy wine has layers of sweet spice and notes of smoky vanilla. A hint of bittersweet chocolate and pepper on the finish to create a complex wine with soft tannins. Packs a punch!

CAVIT PINOT NOIR • VENEZIE

glass \$6.50 bottle \$21.95

Grapes are harvested in hilly areas throughout the province of Trento, Grave del Piave in the Veneto region and Grave del Friuli. This fine grape is once again taking the country by storm. Soft, silky and smooth.

MASI CAMPOFIORIN VALPOLICELLA • ITALY

glass \$8.25 bottle \$27.95

Masi makes this modern-styled wine from traditional Veronese grape varieties (Corvina, Rondinella, Molinara). Excellent with many dishes, from soups to meats. Also delicious with pasta.

FRANCIS COPPOLA DIAMOND MERLOT • CALIFORNIA

GLASS \$7.25 BOTTLE \$24.95

Our Blue Label Merlot boasts a deep purple color and enticing aromas of ripe blueberry, currant and spice. The palate offers succulent flavors of dark juicy plums, crushed blackberry and eucalyptus, while the small addition of Syrah adds just a hint of warm spice. Careful aging in small French oak barrels provides a back drop of sweet vanilla, followed by round, luxurious tannins. What a masterpiece!

NOBILO, NEW ZEALAND

GLASS \$6.75 BOTTLE \$23.95

This Chardonnay has crisp, clean aromas and flavors of pear and citrus finishing with the taste of oak.

RUFFINO CHIANTI, TUSCANY, ITALY

GLASS \$6.75 BOTTLE \$23.95

Bright, ruby red. Fruity aroma with hints of violet. Cherry flavors, a dry, flavorful palate, good body, light tannins, an excellent structure and a long, elegant finish bring harmony to this wine.

ANTINORI SANTA CRISTINA SUPER TUSCAN, TUSCANY, ITALY

GLASS \$6.75 BOTTLE \$23.95

90% Sangiovese, 10% Merlot. Ruby red colour with purple hues. Intense fresh fruit aromas with pleasant floral hints. Well-structured, generous, soft and harmonious. Sweet tannin and lingering fruit in the finish.

TOASTED HEAD CABERNET SAUVIGNON, NORTH COAST, CALIFORNIA

GLASS \$6.75 BOTTLE \$23.95

Black fruit aromas, with chocolate and a touch of coffee. The mouth feel is medium to heavy body, with flavors of juicy cherry, and an elegant finish.

FERRARI CARANO

GLASS \$6.25 BOTTLE \$19.95

A soft elegant flavor characterized with notes of strawberry balanced mineralalities