

Pizza Party Selections

	12"	14"	16"
	SM	MED	LRG
Tina's Too Too Much salami, pepperoni, sausage, mushroom, onion, bell pepper & linguica			
Vegetarian Fantasy onion, zucchini, mushroom, black olive, bell pepper, fresh tomato & artichoke	22.50	27.50	32.50
Johnnie's Favorite pesto, roasted chicken, roasted red bell pepper, artichoke, black olive, bruschetta tomato, ricotta & mozzarella			
Stromboli - sausage, mushroom, pepperoni, salami			
BBQ Chicken BBQ sauce, chicken, bacon, red onion, tomatoes, fresh cilantro	19.95	23.95	27.95
New York Style our own Italian sausage & mushroom			
Retro Hawaiian ham and pineapple	16.95	19.95	22.95
Quattro Formaggio mozzarella, provolone, gorgonzola and fontina A Cheese Lovers' Dream!			
Fresh Tomato, Garlic & Basil			
Mozzarella Cheese	14.00	16.50	18.50
FOR EACH ADDITIONAL TOPPING ADD:	2.00	2.25	2.75
1/2 SIDE TOPPING ADD:	1.25	1.50	1.75

NAMED PIZZAS ARE SPECIALLY PRICED. CHANGING OR COMBINING THESE PIZZAS WILL RESULT IN AN ADDITIONAL CHARGE.

Italian Sausage	Black Olive	Artichoke Heart	Roasted Garlic
Ham	Onion	Fresh Basil	Pesto
Salami	Zucchini	Fresh Garlic	Chicken
Meatball	Pineapple	Fresh Tomato	Ricotta
Linguica	Mushroom	Fresh Spinach	Fontina
Pepperoni	Bell Pepper	Jalapeno	Gorgonzola
	Shrimp	Anchovy	Mozzarella

Italian Family Banquet

(Available for parties of 12 or more - served "Family Style")

Antipasto/Insalate

(Dinner Choose Three - Lunch Choose Two)

Any Additional Antipasti/Insalate Item Add 2.95 Per Person

♥Caprese	Sausage Bread	Pepperoni Pizza
♥La Bruschetta	♥Ravioli Campare'	Steamed Clams
♥House Salad	♥Caesar's Fantasy	♥Spinach Salad

Pasta

(Dinner Choose Two - Lunch Choose One)

Any Additional Pasta Item Add 4.95 Per Person

♥Tortolloni Pomodoro Alfredo	
Mostacioli di Bari	Penne Calabrese
Penne Pollo Alfredo	Penne Salmon Florentine
♥Cheese Ravioli Marinara	Penne Bolognese
♥Penne Pomodori	♥Tortolloni Pesto

Entree

(Dinner Choose Two - Lunch Choose One)

Any Additional Entrée Item Add 5.95 Per Person

Entrees served with chef's choice of potato or rice & fresh vegetable

Herb Roasted Chicken	Chicken Picatta
♥Eggplant Parmigiana	Baked Salmon
Veal Scaloppini Marsala	Chicken Parmigiana
Veal Picatta	Scampi

Dessert & Coffee

Tiramisu and Fresh Roasted Coffee For All!

FOR LUNCH BANQUETS 12 OR MORE

19.95 Per Adult 12.50 Per Child (10 & Under)

FOR DINNER BANQUETS 12 OR MORE

29.50 Per Adult 14.50 Per Child (10 & Under)

Tax and gratuity NOT included

As You Like It Banquet

(Available for parties of 12 or more - Entrees served individually)

At Frankie Johnnie & Luigi Too! our goal is to give you the type of banquet you desire. Create a menu selection for your guest's, which is customized just for you! Imagine a "personalized" menu welcoming your guests to your birthday, anniversary, baby shower or rehearsal dinner specially selected by you, the host!

Pricing varies upon selection of menu offerings.

Please call the restaurant for more information

10/18



939 West El Camino Real,
Mountain View

www.FrankieJohnnieLuigiToo.com

(650) 967-5384

LUNCH & DINNER BANQUET SUGGESTIONS

Thank you for choosing
Frankie, Johnnie & Luigi Too! for your banquet.
We request your help so we may provide you
with the finest in service.

PLEASE

Banquet menu is for groups of 12 or more
Served In-House Only

* Limit your selection of entrees and desserts to 3

* Pre-order 3 days in advance

* Specify your seating arrangements
& any special needs.

The prices do not include sales tax and gratuity.

"Family Owned And Operated Since 1956"

Antipasti/Appetizers

All appetizers serve 2-4 "family style"

Garlic Bread	3.95
Garlic Bread with Melted Mozzarella	4.95
Sausage Bread Homemade sausage bread	8.50
Calamari Fritti	12.50
La Bruschetta Toast topped with salsa basilico .	7.95
Sauteed Mushrooms	8.95

BBQ Chicken & Ribs Italian Style Family Dinner Served "family style"

Italian Style BBQ Chicken & Baby Back Ribs
Pepperoni Pizza
Spaghetti or Penne Bolognese
Family House Salad
Fresh Bread Rolls
Brownies & Coffee

\$21.95 per person

\$14.50 per child (10 and under)

Available Sat & Sun for lunch only - No substitutions

Desserts

Tiramisu Lady fingers soaked in rum & espresso, layered with mascarpone	7.95
Ricotta Cheesecake	6.95
Cannoli Crispy fried pastry shell stuffed with sweetened ricotta cheese and chocolate chips	5.95
Gelato - Fresh flavor of the day.....	4.95
Vanilla Ice Cream Sundae	3.95

Dinner Choices

Served with fresh baked bread, and
hosts' choice of fresh garden or Caesar salad and coffee

Dinner Package "A" 25.50

Chicken Toscana - Boneless chicken breast sautéed
with garlic, rosemary, onion, mushrooms, fresh tomatoes and
Marsala wine, with fontina cheese, served with garlic mashed
potatoes & fresh vegetable

Eggplant Parmigiana - Fresh eggplant lightly breaded
and fried topped with Mozzarella cheese & marinara sauce
served with spaghetti al dente and spinach aglio olio

Chicken Parmigiana - Lightly dusted with flour layered
with marinara and mozzarella - served with spaghetti
marinara and spinach aglio olio

Mostacioli di Bari - Delicate pieces of filet mignon &
fresh mushrooms simmered in a creamy Gorgonzola brandy
sauce, tossed with penne pasta

Penne Calabrese - Our family made sweet Italian
sausage and fresh mushrooms in a light tomato cream
sauce tossed with penne pasta

Dinner Package "B" 29.50

Lamb Osso Bucco - Oven roasted lamb shank
served with vegetable and garlic mashed potatoes

Frankie's Steak* (served medium)

New York Steak topped with a brandy mushroom demi-glaze,
served with garlic mashed potatoes and fresh vegetable

Scampi Griglia - Jumbo prawns sautéed with garlic,
shallots, fresh herbs, green onion and mushrooms in a white
wine cream sauce served with rice pilaf and fresh vegetable

Veal Scaloppini Marsala - Tender medallions of
veal sautéed with garlic, shallots and mushrooms, flamed
with Marsala wine served with garlic mashed potatoes
and fresh vegetable

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions

Lunch Choices

Served with fresh baked bread, and
hosts' choice of fresh garden or Caesar salad and coffee

Lunch Package "A" 19.95

Spaghetti Or Penne with Meatball or Sausage
Pasta cooked al dente served with Marinara or Bolognese
Sauce and served with a Meatball or a Sausage.

Penne e Pollo Alfredo

Penne pasta with tender chicken breast morsels sautéed
with mushrooms, garlic and shallots, flamed with white
wine in a creamy Alfredo sauce

"New York Style" Lasagna

Our own "New York Style" Italian sausage, fresh herbs and
ricotta cheese layered with lasagna noodles, meat sauce
and mozzarella - oven baked

Eggplant Parmigiana

Eggplant lightly breaded, deep fried, and baked en
casserole with marinara and mozzarella - served with
spaghetti marinara and spinach aglio olio

Lunch Package "B" 23.95

Mostacioli di Bari

Delicate pieces of filet mignon and fresh mushrooms
simmered in a delicious creamy Gorgonzola brandy sauce,
tossed with penne pasta

Chicken Parmigiana

Chicken breast lightly floured, sautéed and flamed with white
wine, layered with mozzarella and marinara
Served with spaghetti marinara and spinach aglio olio

Baked Salmon Risotto

Oven baked salmon served over risotto with onion, artichoke heart,
red bell pepper, mushroom, green onion and sun dried tomato

Veal Scaloppini Marsala

Tender medallions of veal sautéed with garlic, shallots and
mushrooms, flamed with Marsala wine
served with garlic mashed potatoes and fresh vegetable