## ~ Appetizers ~

Mozzarella in Carrozza  Fresh mozzarella wrapped in bread, egg dipped and fried to perfection	\$7.95
and served with our famous marinara sauce	
Cold Antipasto	\$7.95
Salami, provolone, olives, fresh mozzarella, roasted peppers and prosciutto topped with balsamic vinigarette	
Fried Calamari	\$11.95
Breaded and served with marinara sauce	<b>044.05</b>
Fried Calamari Tossed in Arrabiata Sauce	\$11.95
Baked Clams	\$9.95
6 Whole baked little neck clams stuffed with Italian bread crumbs	ψ5.50
Shrimp Cocktail	\$9.95
5 Large shrimp with cocktail sauce	φυ.υυ
Mussels in Red or White Sauce	\$8.95
Bruschetta, Served on Freshly Baked Bread (serves 2)	\$8.95
Choose any two toppings	
Artichokes	
Broccoli rabe and sausage Traditional Tomato	
Portabella mushroom, roasted peppers and blue cheese	
~ Salad ~	
Gorgonzola Salad	\$5.95
Romaine lettuce, gorgonzola cheese, red onions and Italian dressing	¢E OE
Baby Field Greens with Truffled Vinaigrette	\$5.95
Caesar Salad	\$5.95
Grilled Chicken	
Shrimp	ФС ОГ
Caprice Salad	\$6.95
Port Pear Salad	\$6.95
Port wine pears, walnuts, goat cheese over arugula and raspberry vinaigrette	ψ0.00
~ Soup ~	
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Soup of the Day	\$5.95

<sup>\*</sup>This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish or fresh shell egg may increase your risk of food-borne illness, especially if you have certain medical conditions

Sides  Broccoli Rabe – seasonal. Seasoned French Fries – home made. Sweet Potato Fries – home made. Fresh Vegetables, Chef's Choice.	\$8.95 \$5.50 \$5.50 \$5.95
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## \*\*Fresh homemade pasta

Orecchiette Barrese	\$15.95
Sausage, Broccoli rabe, sun dried tomatoes, garlic and extra virgin olive oil	
**Linguine Fra Diavlo	\$19.95
Spicy red sauce, clams, mussels and shrimp over linguine	
**Potato Gnocchi with Gorgonzola Cheese Sauce	\$15.95
Home made gnocchi with gorgonzola cheese sauce	
**Stuffed Rigatoni Bolognese	\$15.95
Home made stuffed rigatoni with meat sauce	
**Spinach Ravioli	\$15.95
In a pink cream sauce	
**Pappardelle	\$16.95
In a roasted red pepper cream sauce	

## ~ Entrees ~

All entrees served with risotto, chef's choice of vegetables and soup or salad

Twin Pork Chops	\$21.95
One chop is smoked and the other is fresh, served in a hot and sweet pepper sauce with maple syrup	
Veal Saltimbocca	\$18.95
Veal sautéed with spinach, prosciutto in a marsala wine sauce	
Tuna Asiatica	\$19.95
Marinated tuna steak grilled and topped with onion and a cucumber dill sauce	
Chicken and Sausage Campagnola	\$17.95
Chicken breast with sweet Italian sausage sautéed with bell peppers, mushrooms,	
potatoes and onions in a plum tomato sauce	
Chicken Hoffman	\$17.95
Pan seared chicken breast with fresh sage, wrapped in prosciutto in a roasted garlic cream sauce	
*Marinated Skirt Steak	\$25.95
Fanelli's own marinade, cooked to order then topped with crispy shallots over seasoned potato	
wedges with horse raddish sauce	
*Surf and Turf	\$27.95
Grilled Aged rib steak cooked to order with shrimp skewers	
Chicken Fanelli	\$17.95
Sautéed chicken breast with roasted red peppers, portabella mushroom and	
fresh mozzarella in a balsamic vinegar reduction	
Shrimp Monachina	\$18.95
Sautéed shrimp with basil and tomatoes in a brandy demiglaze	
Village Putanesca	\$19.95
Monk fish with black olives and onions in a red sauce	
Eggplant Lasagna	\$17.95
NO PASTA Lasagna with spinach in a béchamel cheese sauce	

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Try One of Our Martini's 2 for 1 All Day, All The Time In Addition to our menu, we will gladly make any dish you can dream up, provided we have the ingredients in our kitchen.