

## SNACKS

### ARANCINI 8

breaded risotto balls, stuffed with fresh mozzarella & served over marinara sauce

### POLENTA FRIES 8 GS V

crispy outside, creamy inside, served with our daily dip

### HUMMUS PLATE 7 GS V

homemade roasted red pepper hummus served with carrots, cucumber, & green peppers

### TOMATO CROSTINI 5 V

roasted herbed tomatoes, whipped pesto ricotta & fresh basil on wood fired crostini

### WARMED MARINATED OLIVES 5 GS V

selection of imported olives, marinated with garlic & citrus zest

## APPETIZERS

### CALAMARI & HOT PEPPER MISTO 12

crispy calamari & sliced hot peppers, with Fazzini's marinara

### MUSSELS CLASSICO 13

1lb. of P.E.I. mussels, with tomatoes, garlic, onions & white wine, with grilled bread

### POLENTA AND MEATBALLS 11

homemade meatballs over creamy parmesan polenta, finished with a touch of marinara

### WOOD FIRED MEATBALLS 9

four of our homemade pork & beef meatballs, marinara sauce & toasted almonds

### QUESO DE CABRA AL HORNO 9

crumbled goat cheese, tomato sauce, baked in our wood oven served w/ toasted focaccia

## SOUPS & SALADS

### CREAM OF CRAB SOUP 8

### FRENCH ONION SOUP AU GRATIN 10 (please allow 10 minutes for preparation)

homemade veal stock, caramelized onion & bubbly Swiss cheese - A house specialty!

### CAESAR 5 | 11

homemade croutons, parmesan & housemade caesar dressing

### HOUSE GREENS 5 | 11 V

house lettuce blend, garden vegetables, homemade croutons & our home made roasted red pepper vinaigrette

### GREEK 6 | 12 GS V

feta cheese, kalamata olives, cucumbers, red onions, tomatoes, green peppers, grape leaf & pepperoncini with our house vinaigrette

### ITALY 16 GS

five grilled shrimp, salami, hard boiled egg, house lettuce blend, parmesan, tomatoes, cucumbers, red onions & pepper parmesan dressing

### JEB'S MEDITERRANEAN SALAD 18 GS

grilled salmon over romaine with kalamata olives, feta cheese, banana peppers & garden vegetables tossed with fresh squeezed lemon vinaigrette

### QUINOA CHOP with chicken 14 with shrimp 16 with salmon 18

mixed greens tossed with feta cheese, quinoa, tomatoes, toasted almonds & balsamic vinaigrette

## NEAPOLITAN-STYLE WOOD FIRED PIZZA

12" Great for a meal or to share as an appetizer

10" Gluten Free Crust option also available (but not wood fired)

### SAUSAGE & PEPPERONI 17

a classic

### MARGHERITA 15 V

homemade red sauce, fresh buffalo mozzarella & chopped basil

### PESTO GRILLED CHICKEN & RED ONION 16

basil pesto, mozzarella cheese, grilled chicken & diced red onion

### PIZZA BIANCA 16 V

herbed ricotta sauce, mozzarella & dollops of ricotta cheese

### ARUGULA & PROSCIUTTO 17

pesto ricotta sauce, mozzarella cheese, thinly sliced prosciutto & dressed baby arugula

### CRAB DIP PIZZA 19

crab dip, mozzarella cheese, crab meat & Old Bay™

# SCRATCH MADE PASTA

## LASAGNA 18

a Fazzini's specialty! homemade pasta sheets, beef, sausage, mozzarella, ricotta and marinara - layered & baked until golden brown

## HOUSE MADE GNOCCHI 24

scratch made potato gnocchi, tossed with fresh tomatoes, shrimp, basil & herbed garlic oil

## CASEY'S BAKED RIG 15 V

fresh rigatoni, mozzarella, parmesan, ricotta cheese and marinara, baked until golden brown

additions to Casey's Baked Rig

meatballs 4 | sausage 4 | chicken 4 | shrimp 6 | seasonal vegetables 4 V

## SAUSAGE RAVIOLI 20

fresh pasta stuffed with Italian sausage & broccolini, tossed with fresh spinach & marinara

# BUILD YOUR OWN PASTA

## PASTA CHOICES

fettuccine  
rigatoni  
cappellini  
linguini  
whole wheat penne  
gluten free penne GS V  
veggie noodles GS V

## SAUCE CHOICES

tomato cream 15 GS V  
alfredo 15 GS  
marinara 13 GS V  
clam sauce (red or white) 17  
creamy bolognese 16

## PASTA ADDITIONS

meatballs 4  
sausage 4  
chicken 4  
shrimp 6  
salmon 8  
vegetables (seasonal) 4

# ENTRÉES

## TAVERNA TUSCAN STEAK 28

10 oz. truffled NY strip with roasted cremini mushrooms & arugula drizzled with balsamic reduction

## EGGPLANT PARMESAN 18

lightly fried & layered eggplant with marinara sauce, mozzarella & parmesan cheese

## CHICKEN PARMESAN 18 | VEAL PARMESAN 22

lightly fried, topped with marinara & mozzarella cheese over fresh linguini

## CHICKEN PICATTA 19

served over linguini with lemon butter, capers and crispy prosciutto

## CHICKEN FRANCAISE 21

panko breaded chicken breast, lemon-caper butter sauce, asparagus & crispy prosciutto over linguini

## CHICKEN MARSALA 19

marsala sauce & mushrooms, tossed with fresh linguini

## SCALLOP TOMATO BASIL 24

seared day boat scallops & fresh fettuccine, tossed in a light tomato basil sauce

## FRUTTI DE MARE 30

seared scallops, shrimp, sautéed calamari & mussels over fresh fettuccine in marinara sauce

## GRILLED SALMON RISOTTO 24

blackened salmon over parmesan risotto with basil pesto

## SHRIMP SCAMPI 22

shrimp, fresh lemon, garlic, butter & white wine over fresh fettuccine

## SHRIMP FRA DIAVOLO 22 C

shrimp, spicy marinara & linguini

## SALMON PRIMAVERA 24 GS

grilled salmon over mixed vegetables topped with marinara sauce

# SIDES

GRILLED ASPARAGUS 7 GS PARMESAN RISOTTO 8 GS

PARMESAN POLENTA 7 GS

*a twenty percent gratuity will be added to parties of 6 or more*

**NOTICE:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition

V - Vegetarian

C - Spicy

GS - Gluten Free

While our ingredients are Gluten Free, Preparation area may not be.