

FAZZINI'S

• T A V E R N A •

Appetizers & Salads

Jeb's Mediterranean Salad

Romaine, Kalamata olives, feta, banana peppers, garden vegetables, lemon vinaigrette

Baby Arugula Salad

Orange/Honey balsamic vinaigrette, parmigiana Reggiano, toasted walnuts

Tuscan White Bean Soup

Finished with Rosemary Oil

PEI Mussels (for two)

1lb. of Prince Edward Island mussels, steamed with tomatoes, garlic, onions & white wine, served with grilled bread

Fried Calamari Misto (for two)

served with marinara

Entrées

Famous Baked Lasagna

THE Fazzini's specialty! homemade pasta sheets, mozzarella, ricotta, beef & sausage, baked until golden brown

Scallop Tomato Basil

served over "Veggetti" vegetable noodles (zucchini, squash, carrot)

Lamb Ragu

homemade fettuccine, homemade lamb ragu, dollop of minted ricotta

Chicken Parmesan

parmesan & herb breading, home-made rigatoni, marinara

Sausage and Broccolini Ravioli

marinara and fresh spinach sauce

Salmon Risotto

lightly blackened over parmesan and pesto risotto

Dessert

Mini Cannoli & Warm Heath Bar Crunch Cookie

Cocktail Special- add \$5

Winter Elixer- Tito's Vodka, simple syrup, lemon juice, pomegranate juice and rosemary leaves, topped with soda