

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

Tuscan White Bean Soup

Finished with Rosemary Oil

PEI Mussels

(for two to share, add \$4 if for one)

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

Fried Calamari and Hot Pepper Misto

(for two to share, add \$4 if for one)

served with marinara

Baby Arugula Salad

Orange/Honey balsamic vinaigrette, parmigiana Reggiano, toasted almonds

French Onion Soup Gratin (add \$4)

(please allow 10 minutes for preparation)

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

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)

The Great Braise (add \$4)

Braised pork shank, veal shank and shortrib, tossed with fresh fettuccine and red-wine-veal sauce. Topped with whipped basil ricotta

Chicken Parmesan

parmesan & herb breading, home-made rigatoni, marinara

Sausage Ravioli

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

Dessert

Mini Cannoli & Warm Heath Bar Crunch Cookie

Wine Special- \$8/glass

Michele Chiarlo Barbera d'Asti- This was the first wine produced by Michele Chiarlo. His Piedmont vineyard has maintained a commitment to the authentic expression of local grapes since 1956. Bright fruit aromas and a silky smooth texture.

Restaurant Week January 2018 \$28.18 | Please, No Substitutions | Not Valid With Groupon or Coupon