

# 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 Broccoli 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