



APPETIZERS

STEAK APPETIZER \$14.70

Certified Angus Beef®

Tender medallions served on creamy horseradish BBQ sauce, gorgonzola cheese topped with onion straws

BACON WRAPPED

SEARED SCALLOPS \$18.95

Perfectly seared scallops wrapped in bacon with a zesty chili lime sauce

BALSAMIC GLAZED

BRUSSEL SPROUTS \$11.75

Golden-crusted brussel sprouts tossed with pork belly, spiced pecans and topped with shaved parmesan

FUGAZZIS PRAWN COCKTAIL \$16.54

Jumbo prawns poached in court bouillon. Served with a patron & lime cocktail sauce

FRIED CALAMARI STEAK \$16.48

Sautéed with green onion and serranos on a sweet chili sauce

SHRIMP AVOCADO CROSTINI \$15.06

Fresh guacamole mixed with bell peppers, mushrooms, cilantro and parmesan cheese topped with feta and blackened shrimp

TEMPURA ASPARAGUS \$10.45

Served with a side of lime sauce



STEAKHOUSE

It is extremely important to us that we use only the finest quality U.S.D.A. Choice **Certified Angus Beef®** brand to ensure a superior steak experience for you every time.

Petite Filet Mignon 6oz \$40.11

Filet Mignon 8oz \$44.33

T-Bone 20oz \$44.55

Prime New York Steak 14oz \$41.51

Rib-Eye 14oz \$42.05

Fugazzis Classic Sirloin Steak 8oz \$25.46

All our U.S.D.A. Choice **Certified Angus Beef®** Steaks come with seasonal vegetables

ENTRÉE COMPLÉMENTS

Loaded Baked Potato \$6.30

Garlic Mashed Potato \$5.24

COMPLEMENTARY STREAK SAUCES

Jack Daniels Sauce

Peppercorn - Brandy Reduction

Pistachio Butter

Blue Cheese Butter

FUGAZZIS

KID'S MENU

GRILLED CHICKEN OR LIGHTLY FRIED

served with veggies or fries

PENNE AND MARINARA SAUCE

PENNE AND ALFREDO SAUCE

FUGAZZIS MAC & CHEESE

Your choice just 9.83
(for our guests 10 years and under)

DESSERTS

OLD TOWNE CHEESECAKE \$10.27

A perfect cheesecake with a magical, silken texture and taste in a buttery walnut and graham crust. Served with a raspberry and white chocolate syrup

CRÉME BRULÉE CHEESECAKE \$10.27

The marriage of two great classics ... The rich perfection of Madagascar-vanilla bean flecked crème brulée, layered and mingled with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel

MUD PUDDLE \$11.41

A rich, warm dark fudge cake topped with chocolate pudding, vanilla ice cream and then drizzled with chocolate and white chocolate

XANGO \$11.41

A cinnamon and sugar-coated pastry, deep fried and stuffed with cheesecake filling, with vanilla ice cream, and drizzled with caramel and white chocolate

FUGAZZIS

PASTAS

BEEF STROGANOFF \$19.43

Pappardelle ribbon pasta tossed with butter and sherry, beef stock, garlic, thinly sliced steak, sliced mushrooms, red onion and sour cream with dill

SEAFOOD PASTA \$33.69

Sautéed shrimp, mussels, clams, olive oil, fresh garlic, basil, mushrooms, bell peppers and onions in a white wine sauce

SPICY CHICKEN CHIPOTLE \$19.43

Penne pasta, blackened chicken, red bell peppers, edamame beans, fresh mango, and onions in a creamy house made chipotle sauce

CHICKEN TEQUILA FETTUCCINE \$18.90

Fettuccine with chicken, peppers, red onions and fresh cilantro in a creamy tequila-lime sauce topped with marinated jalapeños
with shrimp 19.44

AL PESTO TORTELLINI \$19.43

Cheese-filled tortellini, grilled chicken, olives and tomatoes in a rich, creamy pesto sauce

SPICY SHRIMP ARRABIATA \$19.94

Penne with grilled prawns, garlic, red pepper flakes, canadian bacon, applewood-smoked bacon, marinara sauce, grated parmesan and fresh basil

JEFE DE JEFE PASTA \$47.89

12 oz. New York steak and fried prawns on a white sauce Arrabiata pasta

FUGAZZIS

SALADS

BISTRO STEAK SALAD WITH JALAPEÑO POPPER \$18.86

Diced tomato, cucumber, avocado and red onion tossed with cilantro and mint in a lime-olive oil dressing topped with our house made popper, stuffed with pepper-jack cheese

APPLE AND PECAN SALAD \$17.69

Sweet, fresh apple cubes and caramelized pecans top this Fugazzis creation.

Mixed greens and romaine tossed in a creamy balsamic dressing with celery, dried cranberries, feta cheese and smoked turkey

PEAR AND WALNUT SALAD \$17.69

Sweet juicy pear slices and caramelized walnuts top this favorite. Mixed greens and romaine, tossed in a tangy honey mustard dressing with red onions, feta cheese, tomatoes and blackened grilled chicken

CRISP WEDGE SALAD \$15.91

Crisp wedge of fresh iceberg lettuce, chopped bacon, grape tomatoes, blue cheese crumbles and dried cranberries tossed with a blue cheese ranch dressing

FUGAZZIS

SIGNATURE ENTRÉES

ALASKAN HALIBUT \$43.31

Pistachio-crust and sautéed
served in a lemon butter sauce

ROSEMARY ATLANTIC SALMON \$32.79

Grilled salmon topped with a rosemary sauce
on a bed of quinoa cauliflower rice

LOBSTER FILET MIGNON \$52.63

Petite medallion of beef topped with crispy fried lobster,
tossed with sweet chili glaze, and heirloom tomatoes.
Crowned with crispy potato straws.

STUFFED CHICKEN MARSALA \$31.22

Pan-seared organic chicken breast stuffed with
provolone cheese and canadian bacon, served with
mushrooms, marsala sauce, pappardelle pasta
and seasonal vegetable medley

CHICKEN PARMESAN \$32.50

Lightly breaded chicken topped with house made
marinara, mozzarella and provolone cheese
served with a side of angel hair pesto pasta

NEW ZEALAND LAMB CHOPS \$46.63

Pan seared with rosemary, topped with
a citrus balsamic reduction, served with garlic
mashed potatoes and a seasonal vegetable medley

DOUBLE 14OZ. PORK CHOP \$35.92

Hickory rubbed pork chop, served with loaded
potato croquet, seasonal vegetable medley
and an oven baked apple

FUGAZZIS INTIMATE DINNER FOR TWO \$115.00

Relax and enjoy a wonderful dinner.

Dinner includes two 6 oz. Angus Filet Mignon entrées
with three prawns each. Served with a side of mashed potatoes,
veggies, two side garden salads and a dessert.

Choose any shareable appetizer