

Dinner Pastas

Shrimp Louisiana

Blackened prawns served on pasta in a light sauce of garlic and olive oil with basil and tomatoes

Spicy Chipotle Chicken Pasta

Blackened chicken, red bell peppers, edamame beans, fresh mango and onions in a creamy homemade chipotle sauce on penne pasta

Chicken Tequila Fettuccine

Our chicken fettuccine is sautéed with red bell peppers, red onions, and fresh cilantro in a creamy tequila-lime jalapeño sauce
with shrimp extra

Beef Stroganoff

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

Carbonara

This delicious penne pasta is sautéed with a bacon medley, edamame beans, and parmesan cheese in a spicy rich creamy alfredo sauce

Al Pesto Tortelloni

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

Fettuccine and Spinach

Fettuccine tossed with spinach, sun-dried tomatoes, artichokes, and feta cheese in a creamy red bell pepper sauce
with blackened chicken extra with blackened shrimp extra

Spicy Shrimp Arrabiata

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

Seafood Pasta

Mussel, clams and prawns cooked in a garlic lemon butter reduction served with pappardelle ribbon pasta

California Pasta

Avocado, bacon, sun-dried tomato, cilantro, and penne pasta cooked in a lemon scampi sauce topped with feta and blackened prawn served on a bed of Arcadian mix lettuce

Kids Menu for our guests 10 years and under

Penne and Marinara Sauce

Penne and Alfredo Sauce

Chicken Bites

served with veggies or fries

Desserts

Old Towne Cheesecake

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

Creme Brulee Cheesecake

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

Mud Puddle

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

Xango

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

KINGSBURG

Dinner

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Appetizers

Steak Appetizer

Tender bite-size pieces of steak, topped with blue cheese, onion straws, served with our delicious horseradish and creamy barbecue sauce

Bacon Wrapped Scallops

served with chili-lime sauce

Portobello Mushroom

Large grilled portobello mushroom sautéed in an Asian balsamic reduction, sun-dried tomatoes, mushrooms, onions, zucchini, artichokes, garlic, sprinkled with feta cheese and green onion

Waffle Sweet Potato or Truffle Fries

Roasted Garlic

Roasted garlic with apples, caramelized walnuts, cranberries, melted brie cheese and toasted bread

Tempura Asparagus

Fresh asparagus fried and drizzled with our house made cilantro chili-lime sauce

Coconut Prawns

Jumbo prawns lightly battered with coconut and special seasonings, served with a fresh fruit salsa

Grilled Tacos

Perfect trio of tacos with your choice of steak, chicken or fish, topped with chipotle sauce, red cabbage, pico salsa and shredded mozzarella

Brussel Sprouts

Deep-fried and tossed with olive oil, applewood-smoked bacon, spiced pecans and grated parmesan served with balsamic glaze

Honey Walnut Cauliflower

Tempura cauliflower coated with a sweet citrus honey glaze served on a bed of teppanyaki fried rice with bacon

Dinner Salads

Red Organic Quinoa and Kale Salad

This "mother grain" is an extremely nutritious seed with high levels of protein. We add chunks of blackened chicken, dried cranberries, feta, cucumbers, bacon, onion straws, cilantro, apples, toasted walnuts, kale, tossed in a raspberry vinaigrette

Apple and Pecan Salad

Mixed greens tossed in a creamy balsamic dressing with dried cranberries, feta cheese, smoked turkey, sweet, fresh apple slices and caramelized pecans top this Fugazzis creation

Pear and Walnut Salad

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

Chopped Thai Salad

Crisp greens, chopped with blackened chicken, cabbage, red onions, peanuts, pineapple, edamame beans and cilantro. Tossed in a creamy Thai dressing and topped with crispy won ton strips

Bistro Steak Salad with Jalapeño Popper

Jumbo cucumbers, tomatoes, avocado, cilantro and mint, tossed in a lime olive oil dressing topped with sliced red onion and our house-made jalapeño popper

Dinner Sandwiches & Wraps

Avocado, Bacon & Turkey Sandwich

Ripe avocado, hot bacon, hand-sliced turkey breast, tomatoes, provolone cheese, red onions, lettuce and mayo stacked on a flaky croissant

Grilled Chicken Sandwich

Grilled chicken breast, pesto mayonnaise, provolone cheese, onions, lettuce and fresh tomatoes on focaccia

California Bistro Sandwich

Thin slices of steak, pepper-jack cheese, lettuce, tomatoes, avocado, bacon, red onion, and mayo on an asiago roll

Grilled Shrimp Wrap

Blackened shrimp, artichokes, sun-dried tomatoes, rice, black beans, zucchini, pesto sauce and cheese in a spinach tortilla

Thai Chicken Wrap

Grilled chicken, green onions, red cabbage, carrots, peanuts, rice, black beans and cheese in a tomato-herb tortilla

Spicy Chipotle Chicken Wrap

Blackened chicken, red bell peppers, edamame beans, rice, fresh mango and onions in a creamy house-made chipotle sauce in a chipotle tortilla

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.

Main Filet Mignon (8 oz)

Petite Filet Mignon (6 oz)

Prime New York Steak (14 oz)

Rib-Eye (14 oz)

Hickory Rubbed Sirloin (8 oz)

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

Filet and Prawn Dinner

6 oz. Angus Filet Mignon and three prawns, served with a side of white cheddar mashed potatoes, veggies, and a side garden salad

Fugazzis Intimate Dinner for Two

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

Entrée Complements

Baked Potato

Loaded Baked Potato

Brussels Sprouts

White Cheddar Mashed Potatoes

Crispy Wedge Salad

House Salad

Caesar Salad

Complementary Steak Sauces

Jack Daniels Sauce

Peppercorn Sauce

Pistachio Butter

Blue Cheese Butter

Signature Entrées

Herb Grilled Lamb Chops

Lamb chops crusted with rosemary and basil topped with a cranberry reduction served with sautéed garlic spinach and a side of white cheddar mashed potatoes

Atlantic Salmon

8 oz. salmon filet seasoned with garlic, lemon, and dill, served with a side of garlic brown rice and seasonal veggies

Pistachio Crusted Halibut

Pan seared halibut served with creamy lemon garlic reduction served with a side of garlic brown rice and side of veggie

Chicken Piccata

Chicken breast sautéed in a light lemon and caper berry wine sauce served with seasonal veggies and a side of pasta

Chicken Marsala

Chicken breast sautéed in Marsala wine sauce with mushrooms and garlic served with a side of Pappardelle pasta and seasonal veggies

Mediterranean Chicken Caprese

Oregano crusted chicken breast topped with feta caprese salad served on a bed of garlic quinoa cauliflower rice