

FUGAZZIS

KINGSBURG

Appetizers

Steak Appetizer

Tender bite-size pieces of Angus Steak, served with blue cheese onion straws and our own creamy horseradish and cream barbecue sauce 10.59

Bacon Wrapped Seared Scallops

served with chili-lime sauce 11.70

Waffle Sweet Potato or Truffle Fries

6.97

Portobello Mushroom

Large grilled portobello with sauteed sun-dried tomatoes, mushrooms, onions, zucchini, artichokes, garlic and sprinkled with feta cheese 10.59

Roasted Garlic

Roasted garlic with apples and caramelized walnuts, served with brie cheese and toasted bread 10.59

Tempura Asparagus

Served with a side of chili-lime sauce 9.66

Grilled Tacos

Your choice of grilled chicken, steak or fish with cheese, shaved red cabbage, cilantro, pico salsa, and chipotle sauce 10.59

Coconut Prawns

Jumbo prawns, lightly battered with coconut and special seasonings, served with a fresh fruit salsa 11.70

Brussel Sprouts

Deep-fried and tossed with olive oil, applewood-smoked bacon, spiced pecans and grated parmesan 9.60

Mac-Cheese Croquets

Crisp bacon mac-cheese served with a side of spice poblano sauce 11.94

Honey Walnut Cauliflower

Tempura cauliflower coated with a sweet citrus honey glaze served on a bed of teppanyaki fried rice 13.22

Lunch 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 and arugula, and served with a raspberry vinaigrette 15.25

Apple and Pecan Salad

Sweet, fresh apple cubes and caramelized pecans top this Fugazzis creation. Mixed greens tossed in a creamy balsamic dressing with celery, dried cranberries, feta cheese, and smoked turkey 13.93

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 13.93

Chopped Thai Salad

Crisp greens, chopped with blackened chicken, cabbage, celery, red onions, peanuts, pineapple, edamame beans and cilantro. Tossed in a creamy Thai dressing and topped with crispy won ton strips 12.82

Bistro Steak Salad with Jalapeño Popper

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 15.03

Lunch 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 13.93

Grilled Chicken Sandwich

Grilled chicken breast, pesto mayonnaise, provolone cheese, onions, lettuce and fresh tomatoes on focaccia 13.93

California Bistro Sandwich

Thin slices of steak, pepper-jack cheese, lettuce, tomatoes, avocado, bacon, red onion, and mayo on an asiago roll 15.03

Grilled Shrimp Wrap

Blackened shrimp, artichokes, sun-dried tomatoes, rice, black beans, zucchini, pesto sauce and cheese in a spinach tortilla 15.03

Thai Chicken Wrap

Grilled chicken, green onions, red cabbage, carrots, peanuts, rice, black beans and cheese in a tomato-herb tortilla 12.82

Signature Entrées

Petit Filet Mignon

Smokey adobe 6 oz. filet served with a side of parmesan, waffle sweet potato fries and a side of seasonal veggie and side of smoked sun-dried tomato pesto 25.08

Country Style Top Sirloin

Hickory rubbed 8 oz. sirloin topped with bourbon onion and a side of roasted heirloom tomato, russet potato, brussel sprouts tossed in a truffle parmesan cheese 18.63

Mediterranean Chicken

Oregano crusted chicken breast topped with feta caprese salad served on a bed of garlic quinoa cauliflower rice 17.10

Grilled Asian Chicken

Soy glazed chicken breast served with tempura asparagus and a side of oriental pear peanut slaw 17.11

Baja Fried Shrimp

Prawns served on a sweet corn purée topped with a roasted corn salsa and a side of Mexican sweet potato hash 20.01

Tzatziki Salmon

8 oz. Atlantic salmon seasoned with lemon, garlic, and dill topped with a house-made tzatziki served with a side of Mediterranean cauliflower rice 22.30

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.

Lunch Pastas

Chicken Piccata

Chicken breast sautéed in a light lemon and caper berry wine sauce 15.93

Chicken Marsala

Chicken breast sautéed in Marsala wine sauce with mushrooms and garlic 15.93

Shrimp Louisiana

Blackened prawns served on pasta in a light sauce of garlic and olive oil with basil and tomatoes 16.03

Spicy Chipotle Chicken Pasta

Blackened chicken, red bell peppers, edamame beans, fresh mango and onions in a creamy homemade chipotle sauce on penne pasta 13.81

Chicken Tequilla Fettuccine

Fettuccini with chicken, red peppers, bell peppers, red onions and fresh cilantro in a creamy tequila-lime and jalapeno sauce 14.93 with shrimp 17.71

Beef Stroganoff

Pappardelle ribbon pasta tossed with butter and sherry, beef stock, garlic, sliced mushrooms, red onion and sour cream with dill 14.93

Carbonara

Penne pasta mixed with applewood-smoked bacon, edamame beans, parmesan cheese, black pepper in a rich, spicy and creamy alfredo cheese sauce 13.82

Al Pesto Tortelloni

Cheese-filled tortelloni, grilled chicken, olives and tomatoes in a rich, creamy pesto sauce 15.03

Fettuccine and Spinach

Fettuccini tossed with spinach, sun-dried tomatoes, artichokes, and feta cheese in a creamy red bell pepper sauce 12.70 with blackened chicken 13.82 with blackened shrimp 14.93

Spicy Shrimp Arrabiata

Penne with grilled prawns, garlic, red pepper flakes, Canadian bacon, applewood-smoked bacon, marinara sauce, grated parmesan and fresh basil 14.93

Kid's Menu

Penne and Marinara Sauce

Penne and Alfredo Sauce

Chicken Bites served with veggies or fries

Your choice just 8.92

(for our guests 10 years and under)

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 8.35

Creme Brulee Cheesecake

The marriage of two great classics ...

The rich perfection of madagascar-vanilla bean flecked creme brulé, layered and mingled with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel 8.35

Mud Puddle

A rich, warm dark fudge cake topped with chocolate pudding, vanilla ice cream and then drizzled with chocolate and white chocolate 9.60

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 9.60

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Lunch