

FUGAZZIS

BISTRO

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 10.80

Bacon Wrapped Seared Scallops

served with chili-lime sauce 11.94

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 10.80

Roasted Garlic

Roasted garlic with apples and caramelized walnuts, served with brie cheese and toasted bread 10.80

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 10.80

Coconut Prawns

Jumbo prawns, lightly battered with coconut and special seasonings, served with a fresh fruit salsa 11.94

Brussel Sprouts

Deep-fried and tossed with olive oil, applewood-smoked bacon, spiced pecans and grated parmesan 9.66

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

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 and arugula, and served with a raspberry vinaigrette 17.85

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 16.48

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 16.48

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 15.34

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 17.62

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 15.34

Grilled Chicken Sandwich

Grilled chicken breast, pesto mayonnaise, provolone cheese, onions, lettuce and fresh tomatoes on focaccia 15.34

California Bistro Sandwich

Thin slices of steak, pepper-jack cheese, lettuce, tomatoes, avocado, bacon, red onion, and mayo on an asiago roll 16.48

Grilled Shrimp Wrap

Blackened shrimp, artichokes, sun-dried tomatoes, rice, black beans, zucchini, pesto sauce and cheese in a spinach tortilla 17.62

Thai Chicken Wrap

Grilled chicken, green onions, red cabbage, carrots, peanuts, rice, black beans and cheese in a tomato-herb tortilla 15.34

Steak, Seafood & Grill

SIGNATURE STEAKS:

Main Filet Mignon (8 oz) 38.08

Petit Filet Mignon (6 oz) 31.29

Rib-Eye (14 oz) 38.08

Hickory Rubbed Sirloin (8 oz) 24.43

Bone-in New York Steak Strip (16 oz) 46.64

POTATO OPTIONS:

Baked Potato 3.06

Loaded Baked Potato 5.10

Scalloped Potato 4.08

Quinoa Garlic Cauliflower Rice 5.10

Brussels Sprouts 5.10

Atlantic Salmon

8 oz. salmon filet seasoned with garlic, lemon, and dill served with a side of seasonal veggies 27.84

Pistachio Crusted Halibut

Pan seared halibut served with creamy lemon garlic reduction served with a side of garlic brown rice and side of veggie 37.99

Steaks served with choice of Pistachio Butter, Blue Butter, Jack Daniels Sauce or Peppercorn Sauce

SALADS:

Fugazzis Seasonal Salad 5.10

Crisp Wedge Salad 3.06

House or Caesar Salad 3.06

Mediterranean Chicken Caprese

Oregano crusted chicken breast topped with feta caprese salad served on a bed of garlic quinoa cauliflower rice 30.56

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 37.96

Dinner Specials

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 pasta, veggies, two side garden salads and a dessert. Choose any shareable appetizer 87.55

Filet and Prawn Dinner

6 oz. Angus Filet Mignon and three prawns, served with a side of pasta, veggies, and a side garden salad 35.87

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.

Dinner Pastas

Chicken Piccata

Chicken breast sauteed in a light lemon and caper berry wine sauce 24.43

Chicken Marsala

Chicken breast sauteed in a Marsala wine sauce with mushrooms and garlic 24.43

Shrimp Louisiana

Blackened prawns served on pasta in a light sauce of garlic and olive oil with basil and tomatoes 20.97

Spicy Chipotle Chicken Pasta

Blackened chicken, red bell peppers, edamame beans, fresh mango and onions in a creamy homemade chipotle sauce on penne pasta 17.62

Chicken Tequilla Fettuccine

Fettuccini with chicken, red peppers, bell peppers, red onions and fresh cilantro in a creamy tequila-lime and jalapeno sauce 16.61 with shrimp 18.75

Beef Stroganoff

Pappardelle ribbon pasta tossed with butter and sherry, beef stock, garlic, sliced mushrooms, red onion and sour cream with dill 17.62

Carbonara

Penne pasta mixed with applewood-smoked bacon, edamame beans, parmesan cheese, black pepper in a rich, spicy and creamy alfredo cheese sauce 16.49

Al Pesto Tortelloni

Cheese-filled tortelloni, grilled chicken, olives and tomatoes in a rich, creamy pesto sauce 17.62

Fettuccine and Spinach

Fettuccini tossed with spinach, sun-dried tomatoes, artichokes, and feta cheese in a creamy red bell pepper sauce 16.00 with blackened chicken 17.62 with blackened shrimp 18.75

Spicy Shrimp Arrabiata

Penne with grilled prawns, garlic, red pepper flakes, Canadian bacon, applewood-smoked bacon, marinara sauce, grated parmesan and fresh basil 18.75

Seafood Pasta

Mussel, clams, prawns, and scallops cooked in a garlic lemon butter reduction served with angel hair 28.57

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 22.83

Dinner Pizzas

Cauliflower Crust Available

Fugazzis Pizza

Barbecue sauce, chicken, sun-dried tomatoes, artichokes, fennel, and mozzarella cheese 17.62

Garlic Chicken Pizza

Chicken, fresh tomatoes, black olives, garlic ranch and mozzarella 17.62

Artichoke Veggie Pizza

Artichoke, red sauce, sun-dried tomatoes, red onions, mushrooms, black olives, mozzarella and oregano 15.34

Thai Chicken Pizza

Thai ginger sauce, chicken, green onions, red cabbage, carrots, and peanuts 17.62

Margherita Pizza

Freshly sliced roma tomatoes, mozzarella cheese, garlic, fresh basil and pesto topped with parmesan cheese 16.48

PIZZA CLASSICS

Cheese 13.06

Pepperoni 14.19

Hawaiian 15.34

Combination 17.62

Kid's Menu

Penne and Marinara Sauce

7" Pepperoni Pizza

Penne and Alfredo Sauce

7" Cheese Pizza

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 8.53

Crème Brulée 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 8.53

Mud Puddle

A rich, warm dark fudge cake topped with chocolate pudding, vanilla ice cream and then drizzled with chocolate and white chocolate 9.66

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 9.66

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Dinner