

Dinner Pastas

<p><i>Shrimp Louisiana</i> \$28.99</p> <p>Blackened prawns served on pasta in a light sauce of garlic and olive oil with basil and tomatoes</p>	<p><i>Al Pesto Tortelloni</i> \$23.99</p> <p>Cheese-filled tortelloni, grilled chicken, olives and tomatoes in a rich, creamy pesto sauce</p>
<p><i>Spicy Chipotle Chicken Pasta</i> \$23.99</p> <p>Blackened chicken, red bell peppers, edamame beans, fresh mango and onions in a creamy homemade chipotle sauce on penne pasta</p>	<p><i>Fettuccine and Spinach</i> \$23.99</p> <p>Fettuccine tossed with spinach, sun-dried tomatoes, artichokes, and feta cheese in a creamy red bell pepper sauce</p> <p><i>with blackened chicken</i> \$25.99 <i>with blackened shrimp</i> \$26.99</p>
<p><i>Chicken Tequila Fettuccine</i> \$23.99</p> <p>Our chicken fettuccine is sautéed with red bell peppers, red onions, and fresh cilantro in a creamy tequila-lime jalapeño sauce</p> <p><i>with shrimp</i> \$25.99</p>	<p><i>Spicy Shrimp Arrabiata</i> \$28.99</p> <p>Penne with grilled prawns, garlic, red pepper flakes, Canadian bacon, applewood-smoked bacon, marinara sauce, grated parmesan and fresh basil</p>
<p><i>Beef Stroganoff</i> \$23.99</p> <p>Pappardelle ribbon pasta tossed with butter and sherry, beef stock, garlic, thinly sliced steak, sliced mushrooms, red onion and sour cream with dill</p>	<p><i>Seafood Pasta</i> \$38.99</p> <p>Mussel, clams and prawns cooked in a garlic lemon butter reduction served with pappardelle ribbon pasta</p>
<p><i>Carbonara</i> \$23.99</p> <p>This delicious penne pasta is sautéed with a bacon medley, edamame beans, and parmesan cheese in a spicy rich creamy alfredo sauce</p>	<p><i>California Pasta</i> \$30.99</p> <p>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</p>

Dinner Pizzas (Cauliflower Crust Available)

<p><i>Fugazzis Pizza</i> \$20.99</p> <p>Barbecue sauce, chicken, sun-dried tomatoes, artichokes, fennel, and mozzarella cheese</p>	<p><i>Thai Chicken Pizza</i> \$20.99</p> <p>Thai ginger sauce, chicken, green onions, red cabbage, carrots, and peanuts</p>				
<p><i>Garlic Chicken Pizza</i> \$20.99</p> <p>Chicken, fresh tomatoes, black olives, garlic ranch and mozzarella</p>	<p><i>Margherita Pizza</i> \$19.99</p> <p>Freshly sliced roma tomatoes, mozzarella cheese, garlic, fresh basil and pesto topped with parmesan cheese</p>				
<p><i>Artichoke Veggie Pizza</i> \$18.99</p> <p>Artichoke, red sauce, sun-dried tomatoes, red onions, mushrooms, black olives, mozzarella and oregano</p>	<p><i>Pizza Classics</i></p> <table><tr><td><i>Cheese</i> \$15.99</td><td><i>Pepperoni</i> \$16.99</td></tr><tr><td><i>Hawaiian</i> \$18.99</td><td><i>Combination</i> \$20.99</td></tr></table>	<i>Cheese</i> \$15.99	<i>Pepperoni</i> \$16.99	<i>Hawaiian</i> \$18.99	<i>Combination</i> \$20.99
<i>Cheese</i> \$15.99	<i>Pepperoni</i> \$16.99				
<i>Hawaiian</i> \$18.99	<i>Combination</i> \$20.99				

Kids Menu Your choice just \$13.99 for our guests 10 years and under

<p><i>Penne and Marinara Sauce</i></p>	<p><i>7” Pepperoni Pizza</i></p>	<p><i>Chicken Bites</i></p> <p>served with veggies or fries</p>
<p><i>Penne and Alfredo Sauce</i></p>	<p><i>7” Cheese Pizza</i></p>	

Desserts

<p><i>Old Towne Cheesecake</i> \$12.99</p> <p>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</p>	<p><i>Xango</i> \$12.99</p> <p>A cinnamon and sugar-coated pastry, deep fried and stuffed with cheesecake filling, with vanilla ice cream, and drizzled with caramel and white chocolate</p>
<p><i>Creme Brulee Cheesecake</i> \$12.99</p> <p>The marriage of two great classics ...</p> <p>The rich perfection of Madagascar-vanilla bean flecked creme brûlée, layered and mingled with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel</p>	<p><i>Fried Snickers</i> \$12.99</p> <p>Deep fried Snickers, vanilla ice cream topped with caramel and chocolate sauce</p>
<p><i>Mud Puddle</i> \$12.99</p> <p>A rich, warm dark fudge cake topped with chocolate pudding, vanilla ice cream and then drizzled with chocolate and white chocolate</p>	

FUGAZZIS

BISTRO

Dinner

FUGAZZIS

BISTRO

Appetizers

Steak Appetizer \$19.99	Sweet Potato or Truffle Fries \$7.99
Tender bite-size pieces of steak, topped with blue cheese, onion straws, served with our delicious horseradish and creamy barbecue sauce	
Bacon Wrapped Scallops \$24.99	Roasted Garlic \$16.99
served with chili-lime sauce	Roasted garlic with apples, caramelized walnuts, cranberries, melted brie cheese and toasted bread
Portobello Mushroom \$15.99	Tempura Asparagus \$13.99
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	Fresh asparagus fried and drizzled with our house made cilantro chili-lime sauce
	Coconut Prawns \$19.99
	Jumbo prawns lightly battered with coconut and special seasonings, served with a fresh fruit salsa

Dinner Salads

Red Organic Quinoa and Kale Salad \$22.99
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 \$22.99
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 \$22.99
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 \$22.99
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 \$23.99
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 \$19.99
Ripe avocado, hot bacon, hand-sliced turkey breast, tomatoes, provolone cheese, red onions, lettuce and mayo stacked on a flaky croissant
Grilled Chicken Sandwich \$19.99
Grilled chicken breast, pesto mayonnaise, provolone cheese, onions, lettuce and fresh tomatoes on focaccia
California Bistro Sandwich \$21.99
Thin slices of steak, pepper-jack cheese, lettuce, tomatoes, avocado, bacon, red onion, and mayo on an crunchy dutch roll
Grilled Shrimp Wrap \$22.99
Blackened shrimp, artichokes, sun-dried tomatoes, rice, edamame beans, zucchini, pesto sauce and cheese in a spinach tortilla
Thai Chicken Wrap \$19.99
Grilled chicken, green onions, red cabbage, carrots, peanuts, rice, edamame beans and cheese in a tomato-herb tortilla
Spicy Chipotle Chicken Wrap \$19.99
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) \$48.99	Entrée Complements
Petite Filet Mignon (6 oz) \$41.99	Baked Potato \$6.00
Rib-Eye (16 oz) \$54.99	Loaded Baked Potato \$8.00
Porterhouse (20 oz) \$59.99	Brussels Sprouts \$6.00
All our U.S.D.A. Choice Certified Angus Beef® Steaks served with seasonal vegetables, mashed potatoes and choice of house or cesar salad,	Crispy Wedge Salad \$6.99
Filet and Prawn Dinner \$49.99	Complementary Steak Sauces
6 oz. Angus Filet Mignon and three prawns, served with a side of white cheddar mashed potatoes, veggies, and a side garden salad	Jack Daniels Sauce
Fugazzis Intimate Dinner for Two \$119.99	Peppercorn Sauce
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	Pistachio Butter
Pork Chop \$43.99	Blue Cheese Butter
14 oz. stuffed double cut, bone-in pork chop	

Signature Entrées

Herb Grilled Lamb Chops \$51.99	Chicken Piccata \$29.99
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	Chicken breast sautéed in a light lemon and caper berry wine sauce served with seasonal veggies and a side of pasta
Atlantic Salmon \$40.99	Chicken Marsala \$29.99
8 oz. salmon filet seasoned with garlic, lemon, and dill, served with a side of garlic brown rice and seasonal veggies	Chicken breast sautéed in Marsala wine sauce with mushrooms and garlic served with a side of Pappardelle pasta and seasonal veggies
Pistachio Crusted Halibut \$51.99	Cilantro Lime Chicken \$29.99
Pan seared halibut served with creamy lemon garlic reduction served with a side of garlic brown rice and side of veggie	Chicken sautéed in Fugazzis cilantro lime sauce, served with a side of garlic brown rice and seasonal veggies
	Fugazzis Chipotle Chicken \$29.99
	Chicken sautéed in our Fugazzis chipotle cream sauce, served with a side of garlic brown rice and seasonal veggies