

DESSERTS

OLD TOWNE CHEESECAKE \$8.96

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 \$8.96

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 \$10.15

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

XANGO \$10.15

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

LUNCH

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Fugazzis California Bistro	127 W. Main St., Visalia, CA	559.625.0496
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Fugazzis On The Go	5345 W. Cypress, Visalia, CA	559.635.2790
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Fugazzis Grill	1441 E. Prosperity, Tulare, CA	559.687.1454
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Fugazzis	601 W. 7th Street, Hanford, CA	559.587.4568
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Fugazzis	1335 Draper Street, Kingsburg, CA	559.419.9865
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Fugazzis Palace	22 E. Oak Street, Porterville, CA	559.615.0015
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Caterings & Events	559.723.7477	
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FUGAZZIS

KINGSBURG

APPETIZERS

STEAK APPETIZER \$11.34

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

BACON WRAPPED SCALLOPS \$16.17

served with chili-lime sauce

PORTOBELLO MUSHROOM \$11.34

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 \$6.97

ROASTED GARLIC \$11.34

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

TEMPURA ASPARAGUS \$10.45

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

COCONUT PRAWNS \$14.17

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

GRILLED TACOS \$11.34

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 \$10.15

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

HONEY WALNUT CAULIFLOWER \$13.88

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

LUNCH SALADS AND WEDGE

RED ORGANIC QUINOA AND KALE SALAD \$15.79

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 \$14.63

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 \$14.63

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 \$13.40

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 \$15.79

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

LUNCH SANDWICHES & WRAPS

AVOCADO, BACON & TURKEY SANDWICH \$14.63

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

GRILLED CHICKEN SANDWICH \$14.63

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

CALIFORNIA BISTRO SANDWICH \$15.79

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

GRILLED SHRIMP WRAP \$15.79

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

THAI CHICKEN WRAP \$13.46

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

SPICY CHIPOTLE CHICKEN WRAP \$12.94

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

SIGNATURE ENTRÉES

Served with House Salad

PETITE FILET MIGNON \$27.13

6 oz. filet served with white cheddar mashed potatoes and a side of our seasonal veggies

COUNTRY STYLE TOP SIRLOIN \$19.57

Hickory rubbed 8 oz. sirloin topped with bourbon butter crispy onions, served with a side of country potatoes and brussel sprouts tossed in a truffle parmesan cheese

MEDITERRANEAN CHICKEN \$17.96

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

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.

CHICKEN PICCATA \$16.73

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

CHICKEN MARSALA \$16.73

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

TZATZIKI SALMON \$23.42

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

LUNCH PASTAS

SHRIMP LOUISIANA \$16.84

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

SPICY CHIPOTLE CHICKEN PASTA \$14.50

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

CHICKEN TEQUILA FETTUCCINE \$15.68

Our chicken fettuccine is sautéed with red bell peppers, red onions, and fresh cilantro in a creamy tequila-lime jalapeño sauce *with shrimp* \$18.60

BEEF STROGANOFF \$15.68

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

CARBONARA \$14.51

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 \$15.79

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

FETTUCCINE AND SPINACH \$13.34

Fettuccine tossed with spinach, sun-dried tomatoes, artichokes, and feta cheese in a creamy red bell pepper sauce *with blackened chicken* \$14.51 *with blackened shrimp* \$15.68

SPICY SHRIMP ARRABIATA \$15.68

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

KID’S MENU

YOUR CHOICE JUST \$9.36 *for our guests 10 years and under*

PENNE AND MARINARA SAUCE

PENNE AND ALFREDO SAUCE

CHICKEN BITES

served with veggies or fries