

Dinner Specials



Starters

Crab & Corn

blue claw crabs (3) sautéed with corn on the cob in your choice of either a red or white sauce \$15

Flat Bread Italiano

toasted flatbread topped with arugula, fresh mozzarella, prosciutto di parma & a balsamic drizzle \$14

Entrees

All Entrees Include Either a Soup or Salad and Homemade Rolls

Stuffed Shrimp Regina (spicy)

jumbo shrimp (3) stuffed with crabmeat, served with spaghetti & roasted red peppers in a (spicy) garlic & oil sauce \$30

Chilean Sea Bass

pan seared sea bass topped with capers & chopped tomatoes in a lemon sauce, served with the vegetable & potato of the day \$32

Chicken Jalapeno

breaded chicken breast fried to a golden brown, topped with corn & sautéed jalapenos in a cream sauce, served with the vegetable & potato of the day \$23

Creamy Pistachio Salmon

smoked salmon with scallions and cavatelli pasta in a cream sauce, topped with pistachios \$28

Risotto al Fresco

Italian risotto with orange & lemon zest simmered in a vegetable broth & topped with broiled scallops \$25

Fall Cocktails

Homemade Italian Sangria

(Red or White) \$7

Pumpkin Pie White Russian

Vodka, Kahlua, & Fulton's Pumpkin Pie Cream Liqueur \$8.50

Fazzolari Fall Cider

Captain Morgan Pumpkin Spiced Rum, Tia Maria Vanilla Liqueur & Apple Cider \$7.50

Pumpkin Spice Martini

Captain Morgan Pumpkin Spiced Rum, Three Olives Vanilla Vodka, Baileys & Touch of Nutmeg \$11

Caramel Apple Martini

Smirnoff Kissed Caramel Vodka, Apple Pucker, Caramel Drizzle \$9

Pumpkin Chata Martini

Vodka, Rumchata & Fulton's Pumpkin Pie Cream Liqueur \$11