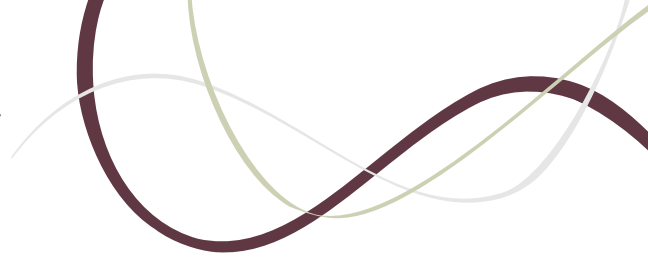


# Benvenuti a Villa Fazzolari

## Tonight's Specials



### White Wine Bottles by Zac Brown Band

ZAC ALEXANDER BROWN CHARDONNAY *Napa Valley* \$36 Bottle

ZAC ALEXANDER BROWN SAUVIGNON BLANC *North Coast* \$36 Bottle

### Cocktail Specials

TITO'S PINEAPPLE MARTINI *Tito's Vodka Infused with Fresh Pineapples* \$8

HOMEMADE SANGRIA *Choice of: Red or White* \$7

ABSOLUT MANDARIN COMOPOLITAN *Absolut Mandarin Vodka, Triple Sec, Lime Juice, Cranberry Juice* \$10

### Appetizer Specials

PRETZEL CALABRESE *toasted pretzel paired with meats, cheeses, roasted red peppers, and olives, served with spicy brown mustard* \$15

HONEY GARLIC SALMON SALAD *honey garlic glazed salmon served over a spinach salad with asiago cheese, almonds, and red onions tossed in a lemon vinaigrette* \$18

### Entrée Specials

SAUSAGE & CABBAGE FILOMENA *sliced cabbage and crumbled sausage sautéed with long hots in a spicy garlic and oil with a touch of marinara, served over rigatoni pasta* \$21

BEEF DARIANO *beef tips sautéed with mushrooms, onions, and blue cheese in a brandy cream sauce, served over fettucine* \$28

FLOUNDER FRANCESE *flounder filet fried in egg batter, served in a lemon butter sauce with spaghetti pasta* \$23

LAMB SHANK *braised lamb shank served in a mint rosemary sauce over a pea and cheese risotto* \$38

### Low Calorie Specials

LOW CAL BROILED FLOUNDER *broiled flounder served with sautéed broccoli* \$18

LOW CAL CHICKEN PORTOBELLO *grilled chicken breast topped with portobello mushrooms, served with whole wheat penne in garlic & oil* \$21

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**If you or anyone you know is looking for work, we are hiring Bartenders, Bar-Backs, Hosts, and Servers!**