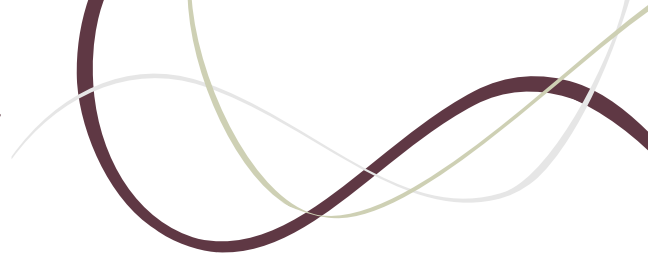


Benvenuti a Villa Fazzolari

Tonight's Specials



Wine by the Bottle Specials

FERRARI CARANO FUME BLANC *Sauvignon Blanc* | Sonoma County \$31 Bottle

FERRARI CARANO CHARDONNAY *Alexander Valley* \$53 Bottle

NOBLE VINES MARQUIS RED *Semi-Sweet Red Blend* | California \$26 Bottle

RODNEY STRONG CABERNET SAUVIGNON *Sonoma County 2018* \$48 Bottle

Cocktail Specials

TITO'S PUMPKIN SPICE CHOCOLATE COFFEE MARTINI *Tito's Handmade Vodka, Mozart's Pumpkin Spice Chocolate Cream Liqueur* \$10

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

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

Appetizer Specials

MUSSELS & SAUSAGE FILOMENA *mussels and crumbled sausage sautéed with long hot in a spicy garlic and oil with a touch of marinara* \$13

BUTTER-SAGE PUMPKIN RAVIOLI *APPETIZER* (4) *pumpkin ravioli in a sage-butter sauce, topped with shaved parmigiano* \$15

Entrée Specials

CHAMPAGNE PUMPKIN RAVIOLI *ENTREE* *pumpkin ravioli topped with spinach and roasted red peppers in a champagne cream sauce* \$23

PENNE AMORE *salmon tips sautéed with asparagus in blush sauce, tossed with penne pasta* \$22

CRAB & ARUGULA *crabmeat sautéed with tomatoes and arugula in garlic and oil, served over linguine pasta* \$27

LAMB SHANK *tender lamb shank served in a rosemary mint sauce over a pea and parmigiano risotto* \$35

Low Calorie Specials

LOW CAL GRILLED CHICKEN & SHRIMP *grilled chicken breast topped with grilled shrimp, served with sautéed spinach* \$26

LOW CAL GRILLED VEAL REGINA *grilled veal topped with roasted red peppers in a spicy garlic and oil, served with sautéed broccoli* \$28

We are hiring Bartenders, Hosts, Bar-Backs, Bussers, and Servers!