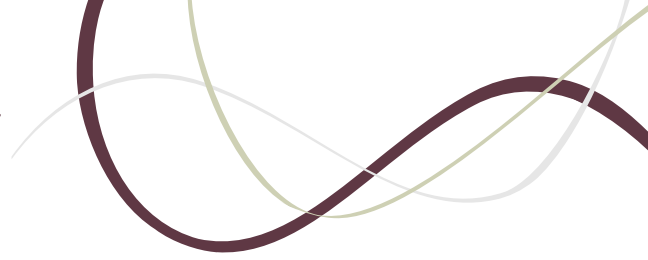


Benvenuti a Villa Fazzolari Tonight's Specials



Ferrari Carano White Wine Bottle Specials

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

FERRARI CARANO CHARDONNAY *Alexander Valley \$53 Bottle*

Cocktail Specials

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

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

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

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

Appetizer Specials

MOZZARELLA TOWER *breaded jersey tomatoes layered with fresh mozzarella and wrapped in prosciutto, served over tomato sauce and balsamic glaze \$14*

POLENTA & SAUSAGE *toasted polenta with crumbled sausage, mushrooms, and roasted red peppers in a cream sauce \$11*

Entrée Specials

PUMPKIN RAVIOLI *pumpkin ravioli in a sage-butter sauce, topped with shaved parmigiano \$21*

PORTERHOUSE BOSCAIOLA *16oz beef porterhouse topped with sauteed onions, green peppers, and mushrooms in a red sauce, served with the vegetables and potatoes of the day \$36*

CRISPY CLAM RISOTTO *risotto with corn, tomatoes, and asparagus simmered in garlic and oil, topped with crispy clam strips \$24*

CHICKEN DARIANO *chicken seared in cajun spices in a alfredo sauce with cheese tortellini \$22*

Low Calorie Specials

LOW CAL TILAPIA BRUSCHETTA *tilapia filet topped with bruschetta style tomatoes and shaved parmigiano, served with sauteed broccoli \$20*

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

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