## Otppetizers

Antipasto Caprese \$13
fresh mozzarella paired with sliced fresh tomato, served with green olives, roasted peppers, and a drizzle of fresh basil pesto

## Antipasto Calabrese \$16

cured Italian cold cuts, gorgonzola, fresh mozzarella, roasted red peppers, artichokes, sun-dried tomatoes, olives, and stuffed cherry peppers

## Gino's Prosciutto Stuffed Long Hots \$15

stuffed with prosciutto and provolone, topped with a garlic and butter sauce

## Bacon Wrapped Scallops

 \$20(3) bacon wrapped scallops served over sauteed spinach with a touch of honey-garlic drizzle

Portobello Deluxe $\$ 18$ grilled portobello mushroom cap topped with crab meat, roasted peppers, asparagus, and chopped tomatoes in a gorgonzola cream sauce, finished with a balsamic drizzle

Clams Gasino \$15
Chicken Wings 10 For $\$ 14$ | 20 For \$25 | 50 For $\$ 60$
Choice of One Sauce: mild, hot, bbq, or garlic parm

Fazzolari Flatbread \$15
homemade flatbread with
mozzarella, fresh arugula, prosciutto, shaved parmigiano, and a touch of balsamic drizzle

Sausage Stuffed Longhots \$15<br>topped with a garlic and butter sauce

Lollipop Lamb Chops \$19
three grilled lollipop lamb chops served with roasted red peppers
Coups

Pasta Fagiola | Ghicken Noodle | Soup of the Day
French Onion \$9
Crab Bisque \$11 Cup - \$4 Bowl - \$5

Not included with entrees Not included with entrees

## Calads <br> Available Dressings: House Made Italian \& House Made Balsamic

Garden Salad \$6
fresh mixed greens with cucumbers, shredded carrots, and tomatoes

Gaesar Salad \$9
fresh romaine tossed with croutons, grated parmigiano cheese, and caesar dressing
$+\$ 7$ Grilled Cbicken $+\$ 7$ Grilled Shrimp
+\$11 Grilled Salmon
Seafood Italiano Salad \$22
shrimp, scallops, and crab meat sauteed with garlic and oil, served hot over fresh mixed greens

Wedge Salad \$12
fresh iceberg wedge topped with bacon crumbles, crispy onions, tomatoes, crumbled blue cheese, and ranch
dressing

## Beet Salad \$15

fresh arugula salad tossed in an orange-olive oil dressing with shaved parmigiano cheese, sliced beets and oranges

## Chicken Bean Salad \$16

cannellini beans, grilled chicken, and roasted peppers sauteed with garlic and oil, served hot over fresh romaine with shredded cheddar cheese, comes served in an edible tortilla bowl

Blackened Salmon Salad \$19
salmon tips seared in cajun spices, served hot over fresh mixed greens

Insalata Capricciosa \$16
grilled chicken, ham, provolone, hard boiled egg, and green olives, over fresh mixed greens


Sausage \& Broccoli Rapa Orecchiette \$23
orecchiette pasta tossed with broccoli rapa and sausage simmered with garlic and olive oil LASAGNA \$20
layered with ham, meatballs, boiled egg, mozzarella, and ricotta in a bolognese sauce

## Stuffed Shells \$18

ricotta stuffed shells baked in tomato sauce with mozzarella cheese
Sacchetti alla Ghampagne \$34
ricotta filled sacchetti pasta tossed in a champagne cream sauce with jumbo shrimp, roasted peppers, and onions

Gnocchi Formagai \& SPINACH \$23 gnocchi pasta tossed with spinach in a cream sauce made with provolone, mozzarella, parmigiano, and gorgonzola cheeses
Penne All'arrabbiata \$23 penne tossed with crumbled sausage, chopped long hots, garlic, and grated parmigiano cheese in a tomato sauce
Eggplant Rollatine \$21 pan fried eggplant dipped in egg batter, rolled with ricotta cheese and baked in tomato sauce with mozzarella cheese, served with penne pasta
Eggplant is Not Breaded/Deep Fried

Lobster Ravioli \$34
lobster ravioli topped with crab meat, asparagus, and cherry tomatoes in a blush sauce
Risotto Gamberoni \$32 risotto with jumbo shrimp and asparagus simmered in a brandy cream sauce
Risotto Pescatore \$36
risotto tossed with jumbo shrimp, calamari, clams, and mussels in a light marinara sauce
Risotto Primavera \$26 risotto with corn, roasted peppers, zucchini, and mushrooms simmered with garlic in olive oil

Pasta Selection \$18
Spaghetti, Capellini, Linguini, Fettucine, Penne, Rigatoni
Specialty Pasta Selection \$22
Orechiette, Cheese Tortellini, Cheese Ravioli, Cheese Sacchetti, Gnocchi, Gluten Free Penne, Whole Wheat Penne

## Chicken fol Cal

Parmigiana C\$24 \| V\$30
breaded cutlet with tomato sauce and mozzarella cheese, served with spaghetti

Frances C\$24 | V\$30 egg-battered and sauteed in white wine with lemon and butter, served with capellini

Marsala C $\mathbf{2 4}$ | V\$30
sauteed with mushrooms in a marsala wine sauce, served with penne

Oscar C $\$ 32$ |V $\$ 38$
simmered with crab meat and asparagus in a tarragon blush sauce and topped with provolone, served with fettucine

Toscana C\$26|V\$32 sauteed with mushrooms and sundried tomatoes in marsala wine, topped with prosciutto and provolone cheese, served with penne

Alfredo C\$24 | V\$30 tossed in an alfredo cream sauce with fettucine

Sauce Selection
Tomato | Marinara | Fra Diavolo (spicy red) | Garlic \& Oil \| Filomena (spicy white with a touch of marinara) | Alfredo | Blush | Vodka | Pesto | Bolognese Meat Sauce

Limoncello C\$24 | V\$30
sauteed with asparagus, artichokes, and sun-dried tomatoes in a
limoncello cream sauce, served with linguine

Calabrese C\$26 | V\$32
breaded cutlet with cheese ravioli baked with provolone in a bolognese meat sauce

Piccata C\$24 | V\$30
sauteed with capers in a lemon and white wine sauce, served with capellini

# all come served with the vegetable of the day except surf \& turf italian 

Salmon Cello Chef \$40

Ribeye $\$ 35$
grilled 12 oz ribeye
New York Strip \$38
grilled 160 NY strip
Filet Mignon \$45
grilled 10 oz filet mignon
SALMON \$30
grilled 10 oz salmon filet with lemon and drawn butter
Lollipop Lamb Chops \$40
six grilled lollipop lamb chops served with broccoli rapa and potatoes

Shrimp \& Crab Meat Blush $\$ 40$
jumbo shrimp sauteed with tomatoes and asparagus in a sherry wine blush sauce, served over fettucine

## Cuppa Di Pesce For One \$45|For Two \$60

lobster, scallops, mussels, clams, jumbo shrimp, and
calamari sauteed in marinara, served over linguine
Bronzing \$32
broiled bronzino filet served with the vegetable of the day

Crab Cakes \$35
served with the vegetable of the day

## Seafood Odour OFay.

Sauce Selection:
Marinara, Tomato, Garlic and Oil, Alfredo, Fra Diavolo (Spicy Red), Filomena (Spicy White with a Touch of Marinara), Blush, or Scampi

Mussels, Calamari, or Clams \$22
sauteed in your choice of sauce, served over linguine
sauteed in your choice of sauce, served over linguine

Baby Shrimp \& Clams \$26
simmered with tomatoes and onions in a light white wine sauce, served over linguine

Red Snapper \$30
with capers and cherry tomatoes in a lemon white wine sauce, served with the vegetable of the day

Trio Fra Diavolo \$46<br>jumbo shrimp, scallops, and crabmeat sauteed in fra diavolo sauce, served over linguine

grilled salmon filet topped with crab meat, asparagus, and grape tomatoes simmered with garlic in olive oil

## Filet Deluxe \$55

10 oz filet mignon steak topped with crab meat in a gorgonzola cream sauce, finished with a balsamic drizzle

Surf \& Turf Italian \$60
petite 60 z filet mignon steak, broiled 5 oz lobster tail, three grilled jumbo shrimp, and sauteed broccoli rapa

## Stuffed Pork Chop \$32 | Grilled Pork Chop \$28

grilled pork chop stuffed with prosciutto and provolone

Sauteed Broccoli Rapa \$8<br>Meatballs in Tomato Sauce \$6<br>Sausage in Tomato Sauce $\$$<br>\$6<br>Onion Rings \$8<br>French Fries \$6<br>Cheese Fries \$7<br>Vegetable of the Day \$6<br>Garlic Bread \$5<br>Served with French Fries. Add House Soup or House Salad +\$3.<br>Italian Hoagie \$13<br>provolone. salami. ham. lettuce. tomatoes. raw onions. salt. black pepper. oregano. oil. vinegar<br>Fazzolari Special Hoagie \$16<br>provolone. capicollo. prosciutto. lettuce. tomatoes. raw onions. salt. black pepper. oregano. oil. vinegar<br>Turkey \& Cheese Hoagie \$13<br>provolone. turkey. lettuce. tomatoes. raw onions. salt. black pepper. oregano. oil. vinegar<br>Ham \& Cheese Hoagie \$13<br>provolone. ham. lettuce. tomatoes. raw onions. salt. black pepper. oregano. oil. vinegar

## Hot CAndwiches

Served with French Fries. Add House Soup or House Salad $+\$ 3$.

Sausage \& Broccoli Rapa Panino \$14
provolone. italian sausage. broccoli rapa

Ghicken Cutlet Panino \$13
American cheese. chicken cutlet. lettuce. tomatoes. raw onions

Campagnole Panino \$14
fresh mozzarella. grilled chicken, spinach. garlic. oil

Vegetable Special Panino \$13
provolone. zucchini. eggplant. balsamic onions. mushrooms. artichokes. broccoli. sun-dried tomatoes

Spicy Ghicken Panino \$14 provolone. grilled chicken. chopped long hots

Ghicken Italiano Panino \$14
provolone. grilled chicken. roasted red peppers

Chicken Parm Sub $\$ 12$
Veal Parm Sub $\$ 14$
Eggrlant Parm Sub $\$ 11$
Shrimp Parm Sub \$14
Sausage, Pepper \& Onion Sub \$12

Sausage Parm Sub $\$ 11$
Meatball Parm Sub $\$ 11$

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Served with French Fries.
Add House Soup or House Salad $+\$ 3$.
Vegetable Wrap \$13
provolone. zucchini. eggplant. balsamic onions. mushrooms. artichokes. broccoli. sun-dried tomatoes

Chicken Bruschetta Wrap \$13 fresh mozzarella. grilled chicken. bruschetta tomatoes

Grilled Chicken Hoagie Wrap \$13
American cheese. grilled chicken. lettuce. tomatoes. raw onions

Chicken Caesar Wrap \$13
grated parmigiano. grilled chicken. romaine lettuce. caesar dressing

# Broccoli Rapa Ghicken Gheesesteak Wrap \$13 <br> American cheese. chicken steak. broccoli rapa 

Chicken \& Broccoli Wrap \$13
American cheese. grilled chicken. broccoli
Bruschetta $\quad \frac{\text { Personal }}{\$ 15} \frac{\text { Large }}{\$ 21} \frac{\text { Sicilian }}{\$ 24}$
fresh mozzarella, bruschetta tomatoes, garlic, olive oil, tomato sauce, grated parmgiano cheese

White Hawailan \$15 \$22 \$25
pineapple, ham, ricotta, mozzarella cheese
Red Hawailan $\quad \$ 15 \quad \$ 22 \quad \$ 25$
pineapple, ham, tomato sauce, mozzarella cheese

## House Special <br> $\begin{array}{lll}\$ 16 & \$ 24 & \$ 27\end{array}$

pepperoni, sausage, meatballs, mushrooms, green peppers, onions, mozzarella cheese, tomato sauce

Vegetable Special $\$ 16 \quad \$ 24 \quad \$ 27$
mushrooms, green peppers, spinach, broccoli, onions, black olives, garlic, mozzarella cheese, tomato sauce

Meat Special $\quad \$ 16 \quad \$ 24 \quad \$ 27$
ham, pepperoni, sausage, meatballs, mozzarella cheese, tomato sauce

Seafood Special $\quad \$ 20 \quad \$ 32 \quad \$ 35$
mozzarella, ricotta, sliced tomato, sauteed shrimp \& crabmeat

Buffalo Ghicken $\quad \$ 15 \quad \$ 24 \quad \$ 26$
grilled chicken, blue cheese, hot sauce, mozzarella cheese

BBQ Ghicken $\quad \$ 15 \quad \$ 24 \quad \$ 26$
bbq sauce, grilled chicken, mozzarella cheese
Cheese Steak
Hoagie $\quad \$ 15 \quad \$ 24 \quad \$ 26$
philly steak, mozzarella cheese, lettuce, tomato, raw onions

Spinach Tomato \&
Ricotta (white) $\quad \$ 15 \quad \$ 22 \quad \$ 25$
spinach, chopped tomato, ricotta, mozzarella cheese
Mediterranean $\quad \$ 16 \quad \$ 25 \quad \$ 27$
grilled chicken, roasted red peppers, spinach, ricotta, mozzarella cheese

Tomato Pie $\quad \$ 12 \quad \$ 16 \quad \$ 19$
garlic, oregano, basil pesto, grated parmigiano
Tomato Basil $\quad \$ 15 \quad \$ 21 \quad \$ 24$
ricotta, plum tomato, basil, garlic, mozzarella cheese
Broccoli Rapa \&
Sausage (white with
RICOTTA )
\$16 \$23
\$26 mozzarella cheese

## Margherita <br> $\begin{array}{lll}\$ 15 & \$ 21\end{array}$

Personal Large Sicilian
fresh mozzarella, tomato sauce, basil pesto, garlic, oregano, grated parmigiano

Fazzolari Special
(WHITE WITH RICOTTA) \$17 \$24 \$27
arugula, prosciutto, shaved parmigiano, ricotta, mozzarella cheese

Filomena Special $\quad \$ 15 \quad \$ 24 \quad \$ 27$
chicken steak, bacon, tomato, mozzarella cheese, ranch dressing

Gino's FAvORITE \$15 \$23 \$25
Italian sausage, garlic, oregano, plum tomatoes, basil pesto, mozzarella cheese

Gino Junior's
FAVORITE (SPICY) \$15 \$23 \$25
ham, pepperoni, hot cherry peppers, ricotta, tomato sauce, mozzarella cheese

Chicken Alfredo \$15 \$24 \$26
grilled chicken, alfredo sauce, mozzarella cheese
Chicken Parmigiana $\quad \$ 15 \quad \$ 24 \quad \$ 26$
breaded chicken cutlet, tomato sauce, mozzarella cheese


Personal \$10| Large \$20

Italian Stomboli
ham, salami, roasted peppers, mozzarella, and provolone
House Special Stromboli
pepperoni, sausage, meatballs, mushrooms, green peppers, raw onions, and mozzarella

Buffalo Chicken Stromboli
grilled chicken, buffalo sauce, blue cheese, and mozzarella

Gheese Steak Stromboli (Beef or Chicken)
philly steak and mozzarella cheese
Vegetable Special Stromboli
mushrooms, green peppers, spinach, broccoli, raw onions, black olives, garlic, and mozzarella

## Meat Stromboli

meatball, sausage, ham, pepperoni, and mozzarella

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Baked Panzerotti \$10 mozzarella and tomato sauce
Baked Calzone \$10
ricotta and mozzarella
Meat Calzone \$12
ham, pepperoni, meatballs, sausage, ricotta, mozzarella
Vegetable Calzone \$12
mushrooms, green peppers, spinach, broccoli, raw onions, black olives, ricotta, mozzarella, garlic

## Additional Toppings

\$1.50 Each: Extra Cheese, Onions, Green Peppers, Hot Cherry Peppers, Black Olives, Mushrooms, Fresh Garlic, Spinach, Broccoli, Anchovies, Meatballs, Pepperoni, Sausage, and Ham
\$3 Each: Broccoli Rapa, Eggplant, Bacon, and Pineapple
\$5 Each: Shrimp, Crabmeat, Prosciutto, and Capicollo

## Conffed OPizzas \$28

House Stuffed Pizza
pepperoni, sausage, meatball, mushrooms, green peppers, raw onions, mozzarella, ricotta, tomato sauce

## Meat Stuffed Pizza

ham, pepperoni, sausage, meatballs, mozzarella, ricotta, tomato sauce

Vegetable Special Pizza
mushrooms, green peppers, spinach, broccoli, raw onions, black olives, garlic, mozzarella, ricotta, tomato sauce

Steak Stuffed Pizza
philly steak, mozzarella, tomato sauce

