

Fellini's

RISTORANTÉ ITALIANO

Antipasti

Stuffed Portobello

A jumbo Portobello stuffed with crabmeat and mushrooms then baked with smoked mozzarella and caramelized onions. **\$13.95**

Carpaccio

Thin slices of raw Filet Mignon drizzled with lemon, Dijon mustard, olive oil, capers and shredded Parmesan cheese. Served with garlic toast. **\$12.95**

Antipasti Caldo

An assortment of fried calamari, cheese ravioli, shrimp and mozzarella. Served with a spicy marinara sauce for dipping. **\$14.95**

Antipasti Freddi

A cold assortment of smoked meats, imported cheeses, roasted peppers, marinated eggplant, zucchini, artichoke hearts and olives. **\$14.95**

Scampi Veneziana

Jumbo shrimp sautéed in a sauce of olive oil, garlic, white wine, lemon, butter and fresh herbs. **\$12.95**

Calamaretti Fritti

Baby squid lightly dusted in seasoned flour, fried till crispy and served with a spicy marinara sauce. **\$10.95**

Scallops Trattoria

Sea Scallops sautéed with artichoke hearts, roast red peppers in a shallot and dry vermouth cream sauce. **\$12.95**

Bruschetta

Slices of Italian garlic bread grilled and topped with a blend of sweet Roma tomatoes, scallions, basil and olive oil. **\$9.95**

Shrimp Cocktail

Chilled tiger prawns served on bed of baby field greens and served with a spicy cocktail sauce. **\$12.95**

Garlic Cheese Bread

Ciabatta-style Italian bread topped with a blend of garlic and cheeses, baked until a golden brown. **\$6.95**

Salads & Soups

Mozzarella Caprese

Slices of fresh mozzarella, vine ripened beefsteak tomatoes, fresh basil, Kalamata olives, balsamic vinegar and extra virgin olive oil. **\$10.95**

Garden Salad

Mixed lettuces, baby field greens, cucumbers, tomatoes and red onions tossed in your choice of dressing. **\$6.95**

Fellini Salad

Baby field greens tossed in raspberry vinaigrette then topped with toasted pine nuts and sweet fresh raspberries. **\$7.95**

Caesar Salad

Romaine lettuce, croutons and Parmesan cheese tossed in Caesar dressing. A classic salad. **\$7.95**

Chicken Caesar

Romaine lettuce, croutons and Parmesan cheese tossed in Caesar dressing, topped with grilled chicken. **\$10.95**

Shrimp Caesar

Romaine lettuce, croutons and Parmesan cheese tossed in Caesar dressing, topped with grilled shrimp. **\$11.95**

Zuppa del Giorno

An opportunity for our chef to use his creativity and prepare a different soup for your enjoyment. **\$6.95**

Tomato and Red Onions

Vine ripened tomatoes, red onions and fresh basil all tossed in a balsamic vinaigrette. **\$7.95**

Pasta Fagioli

A soup of Italian white beans, bacon, fresh vegetables, chicken broth, pasta and fresh thyme. **\$6.95**

Minestrone alla Genovese

Garden fresh vegetables cooked in a rich chicken broth finished with pasta and basil. **\$6.95**

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Pastas

Penne with Lobster and Asparagus

Penne pasta tossed in a three-cheese sauce with lobster meat, asparagus, lemon zest and baked till golden brown.

\$19.95

Tenderloin Tips with Gnocchi

Tender pieces of filet mignon sautéed with mushrooms and shallots in a Gorgonzola cream sauce, tossed with potato dumpling pasta.

\$19.95

Fettuccine Capriciana

Shrimp and mushrooms sautéed in olive oil, vodka, cream, Romano cheese and tomato then tossed with fettuccine pasta.

\$16.95

Linguine Vongole

Linguine and baby clams served in a rich broth of garlic, olive oil, white wine and fresh herbs. Select either red or white sauce.

\$16.95

Shrimp Alfredo

Ribbons of pasta tossed in a velvety cream sauce with Parmesan cheese, butter and a hint of nutmeg then topped with lightly grilled shrimp.

\$16.95

Shrimp Fra Diavolo

Jumbo shrimp sautéed in a hot and spicy sauce of garlic, white wine, tomatoes and fresh herbs. Served on a bed of linguine.

\$16.95

Penne Primavera

A combination of garden fresh vegetables sautéed in garlic, olive oil, white wine and fresh herbs. Tossed with a quill-shaped pasta.

\$12.95

Tortellini Abbruzzese

Cheese filled pasta rings tossed in a light tomato and basil cream sauce with ground fresh sausage and sweet green peas.

\$14.95

Capellini with Shrimp and Rapini

Angel hair pasta with shrimp sautéed in garlic and olive oil then tossed with rapini, tomatoes and sprinkled with toasted almonds.

\$18.95

Cheese Ravioli

Tender pasta pillows filled with a blend of ricotta and Parmesan cheese and draped with a delicate blend of marinara and Alfredo sauce.

\$12.95

Capellini alla Checca

Angel hair pasta tossed in a sauce of garlic fried to a golden brown, extra virgin olive oil, fresh diced tomatoes and fresh basil.

\$12.95

Linguine Mediterranean

Clams, mussels, shrimps, scallops and calamari steamed in a sauce of garlic, white wine, tomatoes and basil. Served on a bed of linguine.

\$21.95

Rigatoni with Spezzatino

Thick tube-shaped pasta sautéed with peppers, onions, mushrooms, marinara sauce, basil and braised pieces of tender top sirloin.

\$17.95

Spaghetti Carbonara

Strings of pasta tossed in creamy Parmesan cheese sauce with pieces of crispy pancetta bacon and cracked black pepper.

\$13.95

Chicken Alfredo

Ribbons of pasta tossed in a velvety cream sauce with Parmesan cheese, butter and a hint of nutmeg then topped with a grilled chicken breast.

\$15.95

Linguine Bolognese

Linguine pasta tossed in a meat sauce made with ground veal, carrots, celery, onions, tomatoes and a touch of cream.

\$14.95

Lasagna

Layers of pasta, ricotta cheese, sausages, mozzarella cheese and marinara sauce baked until golden brown.

\$13.95

Spaghetti

Made with your choice of freshly made sausages or meatballs. Served with a garlic, tomato and fresh basil sauce.

\$13.95

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Entrées

All of our entrées come with your choice of our house potatoes or pasta of the day.

Osso Buco Milanese

Veal shank braised in a sauce of vegetables and tomatoes until it is fall-off-the-bone tender. Served with risotto Milanese. **\$29.95**

Cabernet Filet Mignon

An 8oz. filet mignon marinated in Cabernet Sauvignon and topped with a Portobello and roasted red pepper salsa. **\$26.95**

Grilled Lamb Chops

Herb marinated Australian lamb chops grilled to your liking then served on top of a fresh rosemary and mint glaze. **\$27.95**

New York Sirloin

A 12oz. New York steak grilled to your liking then topped with red onions, bell peppers and mushrooms sautéed in a Marsala demi-glaze. **\$23.95**

North Atlantic Salmon

Fresh North Atlantic salmon seasoned with a blend of spices, grilled then topped with a lemon caper cream sauce. **\$21.95**

Veal Chop Valdoastana

A 12oz. veal chop stuffed with prosciutto and Fontina cheese, breaded and sautéed in a sherry wine cream sauce. **\$29.95**

Beef Brasciola

A New York sirloin pounded thin, stuffed with provolone, prosciutto and breadcrumbs then braised in red wine and tomato sauce. **\$24.95**

Eggplant Parmigiana

Slices of breaded eggplant fried then layered with marinara sauce, mozzarella and Romano cheese then baked. **\$13.95**

Chicken Parmigiana

Tender, white chicken breast lightly breaded and sautéed then topped with marinara sauce, mozzarella and Romano cheese then baked. **\$15.95**

Veal Parmigiana

Tender cutlets of veal lightly breaded and sautéed then topped with marinara sauce, mozzarella and Romano cheese then baked. **\$18.95**

Veal Piccata

Tender scaloppine of veal sautéed in a sauce of olive oil, garlic, white wine, lemon, capers, butter and freshly chopped Italian parsley. **\$18.95**

Veal Marsala

Tender scaloppine of veal sautéed with a medley of forest mushrooms in a sauce of olive oil, Marsala wine, demi-glaze and butter. **\$18.95**

Chicken Marsala

A boneless breast of chicken sautéed with a medley of forest mushrooms in a sauce of olive oil, Marsala wine, demi-glaze and butter. **\$15.95**

Chicken Paisano

A boneless breast of chicken stuffed with sausage and ricotta cheese, sautéed then topped with marinara sauce and mozzarella then baked. **\$15.95**

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Pizza

All of our 10" pizzas are **\$13.95** and extra toppings are **\$1.00** each.

Fellini

Sausages, mushrooms, peppers, salami, olives, marinara and mozzarella.

Pepperoni or Sausage

Fresh sausages or pepperoni with sauce and mozzarella.

Vegetable

Mushrooms, onions, peppers, tomatoes, olives, marinara and Romano.

Margherita

Fresh mozzarella, Romano cheese, Roma tomatoes and fresh basil.

Italian Meat

Sausages, meatballs and pepperoni with sauce and mozzarella.

Three Cheese

A white pizza with mozzarella, ricotta and Romano cheeses.