

Dinner Menu

Appetizers

Calamari (Fried or Gilled)	15
Sweet & Spicy Calamari	16
Sausage & Peppers	12
Mussels Marinera	12
Stuffed Artichoke	10
Bruschetta	10
Antipasto Platter (serves 2)	15
Toasted Ravioli	11
Arancini	10
Baked Clams 1/2Dozen \$10.95 Dozen \$19.95	
Oysters on the half shell	
1/2Dozen \$12.95 Dozen \$23.95	
Oysters Rockefeller (6)	
1/2Dozen \$14.95 Dozen \$25.95	
Shrimp Cocktail (4)	12
Breaded Mushrooms	8
Pizza Bread	8
Garlic Bread	7
Mozzarella Sticks	8
Shrimp De Jonghe	13
Vesuvio Wings (8)	15

Salads

Dinner Salad	5
Caesar Salad	9
Caprese Salad:	11
<i>Layers of ripe tomato slices, fresh mozzarella, and basil drizzled with olive oil</i>	
Panzanella Salad:	10
<i>Fresh tomato cucumber onion toasted bread fellini house dressing</i>	
Antipasto Salad	13
Avocado Salad	8
<i>Mixed greens, tomato, cucumber, pepperoncini, Italian cold cuts, pickled veggies, olives and provolone cheese</i>	
Special Salad:	12
<i>Mixed greens, tomato, cucumber, onions, pickled veggies, olives and provolone cheese</i>	
Roasted Beet Salad:	12
<i>Roasted beets, candied walnuts, crumbled goat cheese and pomegranate dressing</i>	
Ernie &Pats Salad:	12
<i>Artichoke hearts, salami, mortadella, fresh mozzarella, provolone cheese, black olives, cucumbers, tomatoes</i>	

Pastas

All pastas are served with Soup or Salad

Gluten Free Penne Pasta add \$2.50

Lasagna: Meat Sauce, & Ricotta Cheese are	19
<i>layered, topped with more Cheese & Baked</i>	
Fettuccini Alfredo: (add chicken \$4.50)	18
Joe's Rigatoni:* Spinach, Mushrooms & ...	19
<i>Sliced Italian Sausage in a Special Tomato Sauce</i>	
Bowtie Pasta Crudo: Tossed with Fresh Grape ...	18
<i>Tomatoes, Red Onion, Fresh Basil & a pinch of crushed red pepper</i>	
Rigatoni Vodka: Fresh garlic, Tomato sauce...	19
<i>Vodka, Heavy cream & Fresh Basil leaves</i>	
Stuffed Shells: Ricotta mixture filled with	18
<i>meat sauce and mozzarella cheese</i>	
Rigatoni Fellini: Chicken, asparagus, mushrooms .	18
<i>sundried tomatoes in mascarpone tomato sauce</i>	
8 Finger Cavatelli: Vodka Sauce	20
Gnocchi: Meat or Marinara Sauce	18
Ravioli Cheese or Meat:	18
Linguini Pescatore*: Clams. Calamari. Mussels, ...	26
<i>and Shrimp in a Red or White Sauce</i>	
Linguini: with Clams, Mussels or Calamari	22
<i>Red or White Sauce</i>	
Baked Rigatoni :	18
Manicotti Fellini: Ricotta cheese mixed with ...	18
<i>chicken and spinach in a creamy meat sauce</i>	
Linguini La Norma: Eggplant, Artichoke, Fresh	20
<i>Basil, Fresh Tomatoes and Ricotta Cheese</i>	
Mushroom Ravioli: Mushroom filled Ravioli in	19
<i>a special mushroom based sauce</i>	

Pick Your Pasta

18

Mostaccioli, Linguini, Angel Hair, Spaghetti
or Rigatoni with Meat sauce, Marinara,
or garlic and oil

Add \$2.00 for Vodka, Pesto, Primavera or Carbonara

Soups

Minestrone, Chicken Noodle or Soup of the Day

Cup: \$ 5 Bowl: \$ 6

* Recommended House Favorites

Entrees

All Entrees are served with Soup or Salad

Chicken

Breasted Chicken*	Half Chicken served with Cole Slaw and Homemade Potato Chips Broasting is a method of deep frying chicken in a pressure cooker that holds the moisture and juices in the chicken and keeps the outside crisp All White Meat add \$3.00	19
Chicken Vesuvio*:	Boneless Chicken Breast Sauteed in olive oil, garlic, White Wine, Fresh Rosemary, and Peas, Served with Oven Roasted Vesuvio Potatoes (Bone-In Available add \$2.00) (please allow 30 minutes)	20
Chicken Francese:	Flour and egg bath Sauteed with lemon, butter and wine, with oven roasted potatoes	19
Chicken Limone:	Sauteed in lemon, butter, and wine sauce, and served with angel hair pasta	19
Chicken Parmigiana:	Served with rigatoni and marinara sauce	19
Chicken Picata:	Capers, Butter, White Wine, and Lemon Juice.....	19
Chicken Cacciatore:	Onion, Garlic Salt, Black Pepper, Tomato Sauce, Mushrooms, Olives, & Red Pepper	19
Chicken Marsala:	Sauteed in onions, mushrooms, tomatoes, marsala wine, with mashed potatoes	19
Chicken Milanese:	Breaded, side lemon-butter sauce, arugula, fresh tomatoes, red onions roasted potatoes ..	19
Chicken Florentino:	Chicken Breast stuffed with Spinach, Ricotta & Pancetta, topped with Mozzarella cheese,.. served with mashed potatoes	20

Meat

Beef Braciola*:	Flank steak pounded, rolled up with garlic, cheese, parsley, egg, and bread crumbs, Pan seared and braised in a Marinara sauce served with Rigatoni	24
Steak & Shrimp:	3 Filet medallions 11oz total with 4 Grilled Shrimp & Grilled Vegetable Medley	32
Veal Fellini:	A light butter and wine sauce with eggplant, prosciutto and mozzarella served with oven roasted potatoes	24
Veal Limone:	Sauteed in lemon, butter, and wine sauce. Served with angel hair pasta	24
Veal Marsala:	Sauteed in onions, mushrooms, tomatoes and Marsala wine, with mashed potatoes	24
Veal Parmigiana:	Served with rigatoni with meat sauce.....	24
Veal Milanese:	Breaded , side lemon-butter sauce, arugula, tomatoes, red onions, roasted potatoes	24

Fish

Cod Napolitan:	Baked in olive oil, onions, capers, black olives, cherry tomatoes, potatoes, dry wine. Fresh Garlic, and Bay leaves	22
Salmon Vesuvio*:	Sauteed in olive oil, garlic, White Wine, Fresh Rosemary, Peas, & Vesuvio Potatoes	23
Whitefish Almondine:	With Seasoned Fresh Vegetables, Orzo and Lemon Butter Sauce	23
Shrimp Fellini:	Sauteed with onions, mushrooms, tomatoes, spices & white wine, over angel hair	20
Fried Shrimp:	Served with choice of potato, coleslaw or vegetable	20
Salmon Bruschetta:	Bruschetta mixture and avocado slices, served with oven roasted potatoes	23
Lake Perch:	Fried or Sauteed in a lemon butter sauce, served with mashed potatoes or french fries	19
Scallops:	Seared with Sesame Seeds over angel hair pasta and a creamy lemon sauce, served with Grilled Vegetables	24

Eggplant

Eggplant Parmigiana:	Served with rigatoni marinara	18
Eggplant Sicilian:	Grilled eggplant topped with marinara sauce and basil, served with angel hair pasta and marinara sauce	18

** Recommended House Favorites*

SPLIT CHARGE \$5.00

Pizza

Bread Served with Entrees Only. \$1.50 Charge per Basket of Bread

	<u>INDIVIDUAL</u>	<u>12"</u>	<u>14"</u>	<u>16"</u>	<u>18"</u>
Cheese:	11	14	16	20	24
Extra Ingredients:	1	2	2.5	3	4
Premium Ingredients:	2	3	3.5	4	5

Ingredients: Sausage, Pepperoni, Ground Beef, Bacon, Barbecue, Spinach, Green Peppers, Onion, Mushrooms, Pineapple, Capers, Hot Giardiniera

Premium : Ricotta Cheese, Chicken, Italian Beef, Eggplant, Shrimp, Prosciutto and Artichoke Heart

Specialty Pizzas 12" (Larger Sizes Available)

Other sizes available upon request

White Pizza:	Spinach, ricotta, fresh garlic and cheese sauce topped with mozzarella cheese	21
Meat Lovers:	Sausage, pepperoni and bacon	21
Fellini Special:	Sausage, green pepper, mushroom and onion	22
Margherita Pizza:	Olive oil, fresh tomato slices, fresh mozzarella and basil	21
Vegetarian Pizza:	Spinach, green pepper, onion and mushroom	20

Side Orders

Two Homemade Meatballs:	8
Pasta: Penne, Spaghetti, Rigatoni	7
Italian Sausage:	7
Sauteed Spinach:	6
Grilled Veggies:	6
Garlic Broccoli:	6
Sauteed Mushrooms:	6
Roasted Vesuvio Potatos	5
French Fries	4

Kidss Menu

Kids Cheese Pizza	8.5
Kids Chicken Fingers	8.5
Kids Lasagna	8.5
Kids Cheese Ravioli	8.5
Kids Mozzarella Sticks & Fries	8.5
Kids Pasta	8.5

Sandwiches

All Sandwiches come with Chips or French Fries

Add Sweet or Hot Giardiniera Peppers \$1.00

Italian Beef Sandwich	13
Italian Sausage Sandwich	13
Combo Beef and Sausage Sandwich	14
Meatball Sandwich	13
Chicken Parmesan Sandwich	13
Italian Sub Sandwich	13
Grilled Chicken Sandwich	13
Pepper & Egg Sandwich	12

***Catering, Private Events, Parties
Funeral Luncheons, Birthdays...***

Our Daily & Catering Menus

Available at www.fellinirestaurant.com

Please Note: There May Be A Risk Associated With Consuming Raw Shellfish As Is The Case With Other Raw Protein Products. If You Suffer From Chronic Illness Of The Liver, Stomach Or Blood Or Have Other Immune Disorders, You Should Eat These Products Fully Cooked. Please Let Your Server Know Of Any Food Allergies You May Have

**** We Reserve the Right to seat our Patrons.**

*****Menu items and price subject to change without notice.**