

Our Dinner Menu

Antipasta

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

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

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 sauteed in a sauce of olive oil, garlic, white wine, lemon, butter and fresh herbs. \$12.95

Calamaretti Fritti- Baby squids lightly dusted in seasoned flour, fried till crispy and served with a spicy marinara sauce. \$10.95

Scallops Trattoria - Sea Scallops sauteed with artichoke hearts, roast red peppers in a shallot, Dry Vermouth cream sauce. \$12.95

Bruschetta - Slices of Italian garlic bread grilled and topped with a blend sweet Roma tomatoes, scallions, basil and olive oil. \$12.95

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

Soups and Salads

Mozzarella Caprese - Slices of fresh mozzarella, vine ripened beefsteak tomatoes, fresh basil, calamata olives, balsamic vinegar and extra virgin olive oil. \$10.95

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

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

Zuppa del Giorno - An opportunity for our Chef to use his creativity and prepare you a different soup for your enjoyment. \$6.95

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

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

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

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

Tomato and Red Onions - Vine ripened tomatoes, red onions and fresh basil all tossed in a balsamic vinaigrette. \$7.95

Minestrone alla Genovese - Garden fresh vegetables cooked in a rich chicken broth finished with pasta and basil. \$6.95

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.

Italian Meat - Sausages, meatballs and pepperoni with sauce and mozzarella.

Pepperoni or Sausage - Fresh sausages or pepperoni with sauce & mozzarella

Margarita - Fresh mozzarella, Parmesan cheese, Roma tomatoes and fresh basil.

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

Three Cheese - A white pizza with mozzarella, ricotta and Romano cheese

Pasta

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

Cheese Ravioli - Tender pasta pillows filled with a blend of ricotta and Parmesan cheeses and draped with a delicate blend of marinara and Alfredo sauces. \$12.95

Tenderloin Tips with Gnocchi - Tender pieces of Filet Mignon sauteed with mushrooms and shallots in a Gorgonzola cream sauce then tossed with potato dumpling pasta. \$19.95

Cappellini 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

Fettucine Capriciana - Shrimps and mushrooms sauteed in olive oil, Vodka, cream, Romano cheese and tomato then tossed with Fettucine 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 sauteed 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 sauteed 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 pieces of fresh sausage meat and sweet green peas. \$14.95

Cappellini with Shrimps and Rapini - Angel hair pasta with shrimps sauteed in garlic and olive oil then tossed with rapini, tomatoes then sprinkled with toasted almonds. \$18.95

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 sauteed 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 - with your choice of freshly made sausages or meatballs. Served with a garlic, tomato and fresh basil sauce. \$13.95

Entrees

All of our entrees 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 8 oz. Filet Mignon marinated in Cabernet Sauvignon then topped with a Portobello and Roasted Pepper Salsa. \$26.95

Grilled Lamb Chops - Herbal marinated New Zealand lamb chops grilled to your liking then served on top of a fresh rosemary and

Veal Marsala - Tender scallopine of veal sauteed with a medley of forest mushrooms in a sauce of olive oil, Marsala wine, Demi-glaze and butter. \$18.95

Veal Picatta - Tender scallopine of veal sauteed in a sauce of olive oil, garlic, white wine, lemon, capers butter and freshly chopped Italian parsley. \$18.95

Veal Parmigiana - Tender cutlets of veal lightly breaded and sauteed then topped with marinara sauce, mozzarella and Romano

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 sauteed in a Marsala Demi-glaze. \$23.95

North Atlantic Salmon - Fresh North Atlantic Salmon brushed with a blend of spices, grilled then topped with a lemon caper cream sauce. \$21.95

Veal Chop Valdoastana - A 12 oz. veal chop stuffed with prosciutto and fontina cheese, breaded and sauteed 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

cheeses then baked. \$18.95

Chicken Marsala - A boneless breast of chicken sauteed 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, sauteed then topped with tomato sauce and mozzarella and baked. \$15.95

Chicken Parmigiana - Tender, white chicken breast lightly breaded and sauteed then topped with marinara sauce, mozzarella and Romano cheeses then baked. \$15.95

Eggplant Parmigiana - Slices of breaded eggplant layered with marinara sauce, mozzarella and Parmesan cheese. \$13.95

Fellini's also features an extensive wine list, nightly specials, homemade desserts and specialty coffees.