

## Antipasti

**Cozze E Vongole** A bounty of fresh New Zealand and Pacific Mussels steamed with tender fresh clams in a tomato and white wine brood, rich with fresh basil and toasted garlic.

**Melanzane Con Gamberi**

Charbroiled eggplant slices topped with large grilled prawns, goat cheese and an herbal vinaigrette.

**Cocktail Del Gamberetti**

Giant chilled prawns served on crushed ice with our own spicy cocktail sauce.

**Calamaretti Fritti**

Baby calamari lightly crisped and served with a spicy tomato, garlic and basil sauce.

**Bruschetta**

Slices of house made Tuscan style bread charbroiled and topped with a blend of sweet Roma tomatoes, scallions, basil, and virgin olive oil.

**Verdura E Fagioli**

Fresh field greens and Italian beans sautéed with Pancetta, slivered garlic and pure olive oil.

**Carciofo Ripieno**

Artichoke stuffed with seasoned breadcrumbs and aged Parmesan served with a garlic mayonnaise for dipping.

**Peperoni Arrosto**

Fire roasted sweet peppers glazed with pan roasted garlic and olive oil.

**Scampi Alla Fellini**

Sautéed large prawns served with a light garlic-lemon butter sauce.

**Torta di Formaggi**

Fellini's homemade Mascarpone Torta layered with toasted pine nuts, pesto and Mozzarella. Baked and served with charbroiled garlic toasts.

## Zuppa

**Minestrone alla Genovese**

The world's favorite. Chunks of garden fresh vegetables in a rich broth finished with house made pasta and pesto.

**Pasta E Fagioli**

Italian white beans, pancetta, and fresh thyme simmered with garden fresh vegetables and house made pasta.

**Zuppa Nuziale**

Traditional Wedding soup with rich chicken broth, baby spinach, egg drops and delicately seasoned tiny meatballs.

**Crema Di Aragosta**

Creamy lobster bisque served with chunks of lobster and a hint of brandy. An International Favorite!

## Insalate

**Della Casa**

Baby field greens tossed with an herbal vinaigrette, garnished with crisped shallots and house made bread sticks.

**Mozzarella di**

**Bufalo alla Caprese**

Generous slices of fresh mozzarella and vine ripened sweet tomato. Served with slivers of fresh basil and virgin olive oil.

**Caesar Salad**

Our version of the classic using crisp young Romaine, garlic, croutons, aged Parmesan and our own dressing.

**Spinaci E Funghi**

Wilted baby spinach leaves with pancetta and caramelized onions and balsamico. Served in a Parmesan bowl.

# Pasta

## Capelli D'Angelo al Pesto

Angel hair pasta tossed with a delicate blend of fresh basil, aged Parmesan and toasted pine nuts.

## Rigatoni Siciliana

Vine ripened tomatoes simmered with toasted garlic, basil and olive oil. Finished with freshly made sausage, tossed with tube pasta.

## Ravioli di Mare

Tender pasta pillows filled with shrimp, scallops and crabmeat blended with scallions and mascarpone. Served on a light Shrimp and Vodka cream.

## Linguine Con Vongole

Fresh sweet baby clams in brodo. Served red or white over a bed of thin, flat pasta.

## Arrabbiata con Melanzane

Penne pasta tossed with a spicy tomato garlic sauce, bordered with freshly grilled eggplant.

## Penne Fioretto

Small quill shaped pasta tossed with spinach and fresh Ricotta. Topped with grilled breast of chicken.

## Linguini Pescatora

A bounty of fresh clams, mussels, shrimp, scallops, and calamari in a rich tomato garlic brodo. Served on a bed of linguini.

## Fettuccine al Gambero

A classic fettuccini Alfredo with cream and aged Parmesan. Topped with Charbroiled prawns.

## Rigatoni Delizia

Tube pasta with chunks of oven roasted chicken, fresh zucchini, mushrooms and sweet onions, tossed in a light tomato and basil cream.

## Fettuccine Principessa

A regal offering of porcini mushrooms, sun dried tomatoes, smoked chicken, fresh rock shrimp, and prosciutto. Tossed with ribbons of fresh pasta in a light demi-glaze and cream, with a splash of Marsala.

## Capesante

Tender cape scallops and bow tie pasta, tossed with fresh tomatoes, basil, toasted garlic and virgin olive oil.

## Gnocchi di Ricotta

A casserole of light cheese dumplings baked in a tomato cream topped with toasted aged Parmesan.

## Alla Checca

Angel hair blessed with fresh roma tomatoes, slivered basil, pan seared garlic, virgin olive oil. Topped with aged Parmesan.

# Pollo & Carne

### Pollo Arrosto alla Vesuvio

Free range chicken with potatoes, fresh herbs and garlic. Roasted crisp and served with fresh rosemary and natural pan juices.

### Involtini di Petti di Pollo

Tender boneless breast of chicken stuffed with prosciutto, baby spinach, and smoked mozzarella. Topped with a mushroom and Marsala sauce.

### Petti di Pollo alla Griglia

A full boneless breast of chicken grilled over mesquite served with a tomato-basil salsa and grilled polenta cakes.

### Petti di Pollo alla Genovese

Boneless breast of chicken gently sautéed with pine nuts, basil and a natural veal reduction.

### Petti di Pollo alla Milanese

The Chef's Favorite Breast of chicken, lightly seasoned bread crumbs, grilled eggplant, and a light lemon and caper sauce.

### Bistecca Fiorentina

A Generous cut of New York sirloin marinated with rosemary, garlic, and extra virgin olive oil.

### Costoletti D'Agnello

Baby lamb chops cooked to absolute perfection. Served with natural pan juices and grilled eggplant.

### Stinco D'Agnello

Slowly braised lamb shanks seasoned with garlic and fresh herbs. Simmered in a rich tomato demi-glaze served on a nest of porcini risotto. Truly a portion for the meat lover.

### Lombatina di Maiale

A double cut pork chop charbroiled with sautéed field greens and Italian white beans. Served with natural juices.

### Filetto di Bue

A center cut filet mignon grilled to your preference topped with a medley of wild forest mushrooms and a rich demi-glaze.

### Scaloppine ai Gamberi

Slices of milk fed veal topped with grilled prawns and a delicate sherry and lemon sauce.

### Scaloppine al Marsala

Slices of milk fed veal sautéed with fresh mushrooms, Marsala wine and natural veal essence.

### Scaloppine Picatta

Slices of milk fed veal sautéed with capers And garlic in a light lemon butter sauce.

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