



Mangiare. Bevanda. Piacere.  
Questi sono i piaceri  
semplici di vita di  
essere divisi!

# Starters

## Zuppa Del Giorno

The day's soup created fresh  
4.95

## Meatball Sliders

Meatballs simmered in a tomato sauce served with arugula and grana padano cheese on 3 slider buns  
7.95

## Bruschetta

Diced roma tomatoes, fresh basil, balsamic reduction, extra virgin olive oil, grana padano, grilled crostini, whole-roasted garlic  
8.95

## Calamari

Crispy deep-fried calamari, cocktail sauce with balsamic-basil twist, salsa verde aioli  
9.95

## Goat Cheese Dip

Creamy rich spiced goat cheese, spinach, sautéed artichokes, grilled crostini  
9.95

## Steamed PEI Mussels

Sea-scented white wine broth, tomato, garlic, green onions, focaccia bread  
9.95

## Smoked Salmon Lavosh

Jail Island Bay of Fundy smoked salmon, dill sour cream, capers, red onions, eggs, exotic lavosh flatbread  
9.95

## Antipasto Platter for Sharing

Niagara's Pingue prosciutto & cacciatorini salami, roasted red & yellow peppers, semi-sundried tomatoes, brie, gorgonzola, figs, kalamata olives, spicy pecans, drizzled honey, grilled crostini  
19.95

# Salads

## Caesar Classico

Romaine, crisp pancetta, croutons, grana padano, creamy garlic dressing  
Small 5.95  
Large 7.95

## Insalata Fazooli

A light mix of greens, cucumbers, roasted red peppers, red onions, sweet grape tomatoes, balsamic dressing  
Small 5.95  
Large 7.95

## Roma Salad

Arugula, mushrooms, shaved grana padano, toasted pine nuts, chardonnay vinaigrette  
8.95

## Caprese

Hot-house tomatoes, Niagara artisanal mozzarella, basil, extra virgin olive oil, balsamic glaze drizzle  
9.95

## Fennel & Fresh Pear Salad

Julienned fennel, fresh pear slices, diced cucumber, radish, mixed greens, gorgonzola nuggets, walnuts, lemon-thyme-honey vinaigrette  
10.95

## Baked Oyster Mushroom Salad

Parmigiano-dressed, extra virgin olive oil, balsamic, garlic, roasted red peppers, on arugula  
11.95

## Arugula & Spinach

Grilled peppers & zucchini, asiago, mandarin oranges, spicy caramelized pecans, sweet onion vinaigrette, sesame seeds  
12.95

## Insalata Antipasto

Antipasto-inspired romaine, grilled chicken, Niagara's Pingue prosciutto, crisp pancetta, roasted red peppers, marinated artichokes, chunky feta, cucumbers, tomatoes, gorgonzola dressing  
12.95

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Add parmesan grilled or spiced chicken breast to any salad 3.95  
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# Thin Crust Pizza

Baked fresh to order in our stone deck ovens.

## Margherita

Roasted tomatoes, bocconcini, mozzarella, fontina, grana padano, basil, tomato sauce  
10.95

## Eggplant & Goat Cheese

Grilled eggplant, fennel, creamy goat cheese, roasted red peppers, mozzarella, fontina, grana padano  
11.95

## Capricciosa

Prosciutto cotto, fresh mushrooms, mozzarella, fontina, grana padano, black olives, artichokes, tomato sauce  
12.95

## Italian Sausage

Hot Italian sausage, roasted fennel, soft gorgonzola, mozzarella, fontina, grana padano, fresh basil  
13.95

Market fresh fish available. Ask your server for details.

## Giorgio

Niagara's Pingue sopresata (a fine Italian salami), fresh mushrooms, mozzarella, fontina, grana padano  
13.95

## Goat Cheese & Chicken

Sautéed chicken, goat cheese, roasted red peppers, Fazooli's balsamic red onions, mozzarella, fontina, grana padano, fresh basil, tomato sauce  
13.95

## Mushroom & Pancetta

Herb-garlic sautéed portobello, shiitake, oyster & field mushrooms, pancetta, roasted tomato, mozzarella, fontina, grana padano  
14.95

## Formaggio & Fresh Pear

Fresh sliced pears, goat cheese, gorgonzola, mozzarella, fontina, grana padano, mint, honey, cracked chillies  
14.95

## Prosciutto & Arugula

Niagara's Pingue prosciutto, creamy goat cheese, mozzarella, fontina, grana padano, chili oil, arugula  
15.95

## Smoked Salmon

Jail Island Bay of Fundy smoked salmon, capers, red onions, dill sour cream, fresh chopped chives  
15.95

# Panini

Sandwiches on specially prepared Italian breads served with your choice of Insalata Fazooli, Caesar Classico, Roma Salad or fries

## Chicken with Fresh Herbs

Grilled chicken breast, fresh herbs, provolone, pancetta, fresh tomato, aioli  
10.95

## NY Strip Steak

Grilled & sliced New York steak, sautéed portobello mushrooms, peppers & onions, provolone, salsa verde  
13.95

# Pasta

Whole wheat organic penne is available for substitution on any pasta dish.

## Pappardelle Bolognese

Wide ribbon pasta, hearty tomato meat sauce (beef-pork-veal), portobello, porcini  
9.95

## Penne Arrabbiata

Tubular pasta, sundried tomato pesto, hot banana peppers, roasted garlic, feta, spicy tomato sauce, fresh basil  
10.95

## Chicken Fettucini

Roasted chicken breast, sundried tomatoes, fresh spinach, tomato-cream sauce  
14.95

## Shrimp Angel Hair Pasta

Sautéed shrimp, angel hair pasta, tomato, roast garlic, white wine, extra virgin olive oil, fresh basil  
15.95

## Butternut Squash Ravioli

Ravioli plump with butternut squash, ricotta, herbs, aromatic sage white-wine butter sauce  
16.95

## Chicken Risotto

Grilled chicken breast, creamy risotto, oyster, portobello, shiitake & field mushrooms, tomato, white wine, gorgonzola, grana padano  
16.95

## Seafood Fettuccini

A sea of shrimp, scallops & mussels, waves of fettuccini, roasted red peppers, fresh spinach, green onions, cream sauce  
17.95

## Wild Mushroom Beef Ragù

Sautéed New York steak strips, portobello, porcini, shitake, oyster & field mushrooms, pappardelle, red-wine demi sauce  
17.95

# Fazooli's Grill

## Veal Parmigiana

Veal scaloppine, parmiggiano, herbs, breadcrumbs, mozzarella, fontina, grana padano, tomato-basil sauce, linguine & seasonal vegetables  
16.95

## Chicken Marsala

Pan-seared chicken breast, marsala, mushrooms, cream, grana padano, linguine & seasonal vegetables  
17.95

## Thick-cut Lamb Chops

Frenched lamb-rack chops, green Madagascar peppercorn sauce, mint, Fazooli potatoes al forno & seasonal vegetables  
23.95

## New York Steak

Perfectly grilled New York striploin, Fazooli potatoes al forno & seasonal vegetables  
25.95

# Desserts

## Gelato & Sorbetto

Italian ices & ice creams  
4.95

## Tartufo

Raspberry & Chocolate, Strawberry & Vanilla  
4.95

## Tuxedo Chocolate Torte

White-chocolate mascarpone, Grand Marnier  
chocolate ganache, flaky buttery pastry,  
berry compote 6.95

## Pecan Pie

Crisp pecans, soft caramel, semi-sweet chocolate  
ganache, flaky pastry bottom  
6.95

## Tiramisu

Kahlua-espresso-soaked lady fingers, mascarpone,  
shaved dark chocolate, whipped espresso cream  
7.95

## Mascarpone Cheesecake

Creamy amaretto mascarpone, buttery hazelnut  
crust, berry compote  
7.95

# Coffees

We proudly serve only Torrefazione Italia coffees.

## Café Latte

3.50

## Cappuccino

3.50

## Espresso

3.50

## Coffee

2.50

## Tazo Teas

2.50

# Grappa 2 oz

## Stravecchia Grappa

5.95

## Sandro Bottega Grappa

7.00

## Grappa Sarpa di Poli

14.00

# Ports 2 oz

## Sandeman Ruby Port

4.75

## Taylor Fladgate Late Bottle Vintage

5.00

## Taylor Fladgate 20 Year Tawny

13.75

# Cognac 1 oz

## Brandy St. Remy

4.95

## Remy Martin VS

6.95

## Courvoisier VS

6.95

## Remy Martin VSOP

9.50

## Hennessy XO

18.00

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18.00

# After Dinner Specialties 1 oz

5.95

## Fazooli's Italian Coffee

Galliano, Kahlua, coffee, sugar rim and  
whipped cream

## Baileys Express

Baileys Irish Cream, amaretto, coffee, sugar  
rim and whipped cream

## Monte Cristo

Grand Marnier, Kahlua, coffee, sugar rim and  
whipped cream

## B-52

Baileys Irish Cream, Grand Marnier, Kahlua,  
coffee, sugar rim and whipped cream

## Irish Coffee

Jameson Irish Whiskey, coffee and whipped cream