

## RECCOMENDED WINES

6 OZ GLASS	9 OZ GLASS	BOTTLE
7.95	10.95	32

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### CASTELLO DI GABBIANO PINOT GRIGIO

Floral notes caress the nose, with nuances of pear and honeydew melon

### CASTELLO DI GABBIANO CHIANTI DOCG

The first sip reveals invigorating flavors of sour cherry, blackberry, and spice followed by a dry vivid finish

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### CASTELLO DI GABBIANO CHIANTI CLASSICO RISERVA

BOTTLE 50

Bold and spicy on the palate, with rounded blackberry accents

# tour of italy



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## GABBIANO

**Win an Italian culinary adventure  
for 2 in Tuscany!**

Enter on-line at [alicefazoolis.com](http://alicefazoolis.com)



alice **fazooli's**  
italian grill



**ANTIPASTO PLATTER**

Choose 3 dishes below  
7.95

CAPRESE fresh mozzarella, tomato and basil

SALSICCIA spicy sausage, beans and tomato sauce

CARCIAFI marinated artichokes, beans and red onions

SALMONE grilled salmon with salsa verde aioli

COZZE steamed mussels in white wine, garlic, olive oil and parsley

VERDURA ALLA GRILLA grilled zucchini, eggplant, red pepper, balsamic reduction

ORIGIN: FRIULI, CAMPANIA, AND PIEDMONT



Pollo Di Arrosto

**POLLO DI ARROSTO**

16.95

Roasted fresh chicken breast stuffed with fontina cheese, pancetta and fresh tarragon, served with lime-tomato cream sauce, angel hair pasta and grilled vegetables

ORIGIN: VALLE D'AOSTA

**PAPPARDELLE BOLOGNESE**

9.95

Wide ribbon pasta, hearty tomato meat sauce with beef, pork, veal, portobello and porcini mushrooms

ORIGIN: EMILIA-ROMAGNA

dessert

**CRISPELLE ALLA LIMONE**

6.95

Crepes filled with lemon cream, served with berry compote and whipped cream

ORIGIN: AMALFI



Code Di Rospo Spiedini

**CODE DI ROSPO SPIEDINI**

19.95

Grilled skewers of prosciutto wrapped monkfish, served over risotto with lemon chive butter and fresh grilled vegetables

ORIGIN: LAZIO

**INVOLTINI DI PESCE SPADA**

17.95

Grilled swordfish rolls over tomatoes, capers, black olives, oranges, currants, chili pepper and pine nuts, served with oven potatoes and grilled lemon

ORIGIN: SICILY

share-me dessert

**COPPA DI GELATO GUARNITE**

7.95

Spumoni ice cream topped with twice-baked crunchy chocolate biscotti chunks, chocolate sauce, crushed hazelnuts and whipped cream

ORIGIN: TUSCANY

mains