

Fellini's Steakhouse Menu

All of our steaks have our seasoning blend, grilled and served with our signature steak sauce. Comes with a choice of house potatoes, steak fries or pasta of the day.

8 oz. Australian Wagyu “ Kobe” Beef Top Sirloin	\$26.95
12 oz. Veal Chop	\$31.95
12 oz. Bone in Berkshire Pork Chop “ Kurobuta “	\$26.95
12 oz. New York Steak	\$25.95
Twin 9 oz. Brazilian Rock Lobster Tails	\$59.95
16 oz. Porterhouse	\$31.95
8 oz. Filet Mignon	\$28.95
16 oz. Bone in Beef Rib Chop “ Bone in Rib Eye “	\$32.95
12 oz. New York Steak and 9 oz. Brazilian Rock Lobster Tail	\$49.95
Top with:	
Sautéed Mushrooms	\$3.50
Sautéed Mushrooms and Onions	\$3.00
Sautéed Onions	\$2.50
Caramelized Onions	\$3.00

Fellini's Antipasti Menu

Stuffed Portobello - A jumbo Portobello stuffed with crabmeat and mushrooms then baked with smoked mozzarella and caramelized onions. \$14.95

Antipasti Caldo - An assortment of fried calamari, cheese ravioli, shrimp and mozzarella. Served with a spicy marinara sauce for dipping. \$15.95

Scampi Veneziana - Jumbo shrimp sautéed in a sauce of olive oil, garlic, white wine, lemon, butter and fresh herbs. \$13.95

Scallops Trattoria - Sea Scallops sautéed with artichoke hearts, roast red peppers in a shallot, Dry Vermouth cream sauce. \$13.95

Shrimp Cocktail - Chilled tiger prawns served on bed of baby field greens and served with a spicy cocktail sauce. \$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. \$13.95

Antipasti Freddi - A cold assortment of smoked meats, imported cheeses, roasted peppers, marinated eggplant, zucchini, artichoke hearts and olives. \$15.95

Calamaretti Fritti - Baby squid lightly dusted in seasoned flour, fried till crispy and served with a spicy marinara sauce. \$11.95

Bruschetta - Slices of Italian garlic bread grilled and topped with a blend sweet Roma tomatoes, scallions, basil & olive oil. \$9.95

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

Fellini's Salads and Soup Menu

Mozzarella Caprese - Slices of fresh mozzarella, vine ripened beefsteak tomatoes, fresh basil, calamata olives, balsamic vinegar and extra virgin olive oil. \$11.95

Shrimp Caesar - Romaine lettuce, croutons and Parmesan cheese tossed in Caesar dressing, topped with grilled shrimp. \$12.95

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. \$11.95

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

Fellini's Pastas Menu

Penne with Lobster and Asparagus - Penne pasta tossed in a three cheese sauce with lobster meat, asparagus, lemon zest and baked till golden brown. \$20.95

Fettucine Capriciana - Shrimp and mushrooms sautéed in olive oil, Vodka, cream, Romano cheese and tomato then tossed with Fettucine pasta. \$17.95

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. \$17.95

Penne Primavera - A combination of garden fresh vegetables sautéed in garlic, olive oil, white wine and fresh herbs. Tossed with quill shaped pasta. \$13.95

Cappellini with Shrimp and Rapini - Angel hair pasta with shrimp sautéed in garlic and olive oil then tossed with rapini, tomatoes and sprinkled with toasted almonds. \$19.95

Fellini's Pastas Menu (Con't)

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. \$13.95

Rigatoni with Spezzatino - Thick tube shaped pasta sautéed with peppers, onions, mushrooms, marinara sauce, basil and braised pieces of tender Top Sirloin. \$18.95

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. \$16.95

Lasagna - Layers of pasta, ricotta cheese, sausages, mozzarella cheese and marinara sauce baked until golden brown. \$13.95

Tenderloin Tips with Gnocchi - Tender pieces of Filet Mignon sautéed with mushroom and shallots in a Gorgonzola cream sauce, tossed with potato dumpling pasta. \$20.95

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. \$17.95

Shrimp Fra Diavolo - Jumbo shrimp sautéed in a hot and spicy sauce of garlic, white wine, tomatoes and fresh herbs. Served on a bed of linguine. \$17.95

Tortellini Abbruzzese - Cheese filled pasta rings tossed in a light tomato and basil cream sauce with ground fresh sausage and sweet green peas. \$15.95

Cheese Ravioli - Tender pasta pillows filled with a blend of ricotta and Parmesan cheese and draped with a delicate blend of marinara and Alfredo sauce. \$13.95

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. \$22.95

Add half lobster tail. \$31.95

Spaghetti Carbonara - Strings of pasta tossed in creamy Parmesan cheese sauce with pieces of crispy pancetta bacon and cracked black pepper. \$14.95

Linguine Bolognese - Linguine pasta tossed in a meat sauce made with ground veal, carrots, celery, onions, tomatoes and a touch of cream. \$15.95

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