

APPETIZERS / SMALL PLATES

Fried Mozzarella	breaded, fried, marinara	12
Truffle Fries	white truffle oil, pecorino, grated cheese, parsley, kosher salt	10
Stuffed Mushrooms	bread stuffing, melted cheese	12
Wings or Tenders	buffalo sauce, celery, bleu cheese dressing	12
Stuffed Clams	shrimp, scallops, clams & calamari cracker stuffing (three per order)	16
Italian Nachos	meatball, sausage, pepperoni, chicken, marinara, cheese	16
Meatballs	two of our homemade meatballs, marinara, grated cheese	10
Sausage	sweet Italian, “Bianco”, sauteed peppers and onions	12
Cheesy-Garlic Bread	white wine, butter, garlic, parsley, black pepper, cheese	12
Raw Bar	oysters, shrimp cocktail -or- cherrystone clams (six per order)	16
Arancini	traditional Italian rice ball, prosciutto, peas	12
Scampi’d Shrimp	sauteed white shrimp in garlic-butter, grape tomatoes, spinach	16
Mussels & Clams	garlic-butter, sauteed leeks, grape tomatoes	16
Fried Calamari	tubes and tentacles, hot pepper rings	16

SOUPS

Italian Wedding	chicken broth, mini meatballs, pastina pasta	8
French Onion	beef broth, onions, Swiss, croutons	10
Clam Chowder	clam broth, chopped clams, cream, potato, butter, celery, onion	10
Pasta Fagioli	vegetable broth, cannellini beans, pancetta, ditalini pasta, cream	10

SALADS

Garden Salad	assorted lettuce, cucumber, tomato, red onion, croutons	12
Caesar	chopped romaine, pecorino, croutons, creamy dressing	12
Caprese	vine ripe tomato, buffalo mozzarella, basil, olive oil, balsamic glaze	16
Red Bowl Salad	“Fusilli’s Famous” family style, serves 2-4 people	18
Mixed Greens	green apple, walnuts, goat cheese, red onion, balsamic	14
Roasted Beet	crumbled bleu cheese, onion, carrot, pecans, cranberries, balsamic	14
Wedge	iceberg, bacon, crumbled bleu cheese & dressing, onion, tomatoes	16

Add: chicken breast \$6 steak tips \$16 salmon \$10 shrimp \$8

SANDWICHES

Parmesan	meatball, chicken parm, eggplant parm -or- veal parm (add \$4)	18
Hamburger	six ounce with or without cheese, seeded brioche roll	12
Fried Haddock	fresh haddock fried golden, tartar sauce	16
Grilled Vegetable	grilled seasonal vegetables, Provolone, greens and balsamic	14
Thanksgiving	“in-house” roasted turkey, stuffing, cranberry jelly	16
Reuben	corned beef, sauerkraut, Russian dressing, Swiss, griddled marble rye	16
Sweet Sausage	Bianco Italian Sausage, sauteed peppers and onions	14
Lyonnaise Beef	shaved prime rib, Provolone, sauteed onions, au jus	18

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

ENTREES

Roasted Chicken	half chicken, seasoned, roasted	26
Petit Filet Mignon	four-ounce, choice or better tenderloin	24
Pork Chop	center cut, grilled or breaded	28
Sirloin Tips	choice midwestern beef, minimally marinated	22
New York Sirloin	eight-ounce, naturally lean, full beef flavor	28
VPO Pork Chop	center cut chop, vinegar peppers & onions, sausage, roasted potatoes	28
Rib Eye	eight-ounce, rich marbling, juicy	34

SEAFOOD

Fried seafood is served with fries, coleslaw and tartar sauce.
Broiled, grilled and blackened seafood is served with rice pilaf and vegetables.

Salmon	north Atlantic, grilled or blackened	18
Haddock	native haddock, fried or broiled (cracker crumbs)	20
Shrimp	tender white shrimp, fried, broiled (cracker crumbs) or sauteed	18
Sea Scallops	dry packed, fried or broiled (cracker crumbs)	32
Calamari	tubes & tentacles, served fried	18
Swordfish	center cut, served grilled or blackened	26
Fisherman	haddock, shrimp and sea scallops	28
Nantucket Pie	haddock, shrimp, sea scallops, knuckle and claw lobster, broiled with cracker crumbs	32

PIZZA

Fig Goat Cheese	caramelized onion, prosciutto, arugula, balsamic drizzle	18
Shrimp Scampi	garlic, white wine, grape tomatoes, baby spinach	20
Clam & Pancetta	fresh chopped clams, white wine, butter sauce, parsley	20
Chicken Broccoli	garlic, white wine sauce, grated pecorino	18
Prosciutto Ricotta	baby spinach, grape tomatoes, white sauce	18
Truffle'd Mushroom	portabella, cremini, white mushrooms, pecorino, truffle oil	18
Sirloin Bleu Cheese	julienne steak, caramelized onion, arugula, crumbled bleu cheese	24
Sausage Cart	sweet Italian sausage, sauteed peppers & onions, mustard drizzle	18
Margherita	buffalo mozzarella, fresh tomatoes & basil, olive oil, pecorino	18
Buffalo Chicken	celery, crumbled bleu cheese, buffalo sauce	18
North End	sweet Italian sausage, sliced meatball, pepperoni, red sauce	20
Mediterranean Chicken	tomatoes, onion, olives, spinach, artichoke, peppers, feta cheese	20
Four Cheese	house made sauce, four cheese blend	16

Extra cheese, fresh tomatoes, sauteed peppers, sauteed onions, broccoli, baby spinach, sauteed mushrooms, pepperoni, sliced meatball, sweet sausage, bacon, grilled chicken... add \$4 each

Cauliflower crust (gluten free pizza shell)... add \$4

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OUR MARINARA SAUCE

Our marinara sauce is simmered for eight hours using beef and pork. (vegetarian option: Pomodoro).

PASTA

Our meat (chicken, veal, eggplant & Italian sausage) pasta dishes are prepared with dry penne pasta.

Our shrimp, salmon and seafood pasta dishes are prepared with dry spaghetti.

Fresh fusilli, linguini or fettuccine may be substituted (add 4)

Marinara	homemade marinara, grandmother’s recipe	
	chicken parm 18 veal parm 22 eggplant parm 18	
Bolognese	braised beef and pork, meat sauce	
	chicken 18 veal 22 eggplant 18	
Fra Diablo	spicy marinara	
	shrimp 18 mussels 18 calamari 18 minced clams 18 *seafood 32	
Marsala	prosciutto, mushrooms, baby spinach, marsala wine	
	chicken 18 veal 22	
Scampi	grape tomatoes, baby spinach, garlic, white wine, butter	
	shrimp 18 mussels 18 calamari 18 minced clams 18 *seafood 32	
Piccata	baby spinach, capers, mushrooms, lemon, white wine	
	chicken 18 veal 22 shrimp 18 salmon 18	
Alfredo	pecorino, light cream, broccoli, white wine	
	chicken 18 veal 22 shrimp 22	
Cacciatore	peppers, onions, mushrooms, marinara	
	chicken 18 veal 22 Italian sausage 18	
Pomodoro	grape tomatoes, basil, garlic, olive oil	
	chicken 18 veal 22 shrimp 18	
Romana	artichoke hearts, baby spinach, mushrooms, provolone	
	chicken 18 veal 22 shrimp 18	
Saltimbocca	sage, lemon, prosciutto, baby spinach	
	chicken 18 veal 22 shrimp 18	
Carbonara	pancetta, peas, pecorino, egg yolk, light cream	
	chicken 18 veal 22 shrimp 18	
Pesto	fresh basil, extra virgin olive oil, pecorino (no pine nuts)	
	chicken 18 veal 22 shrimp 18	
Francese	egg battered, artichoke hearts, sundried tomatoes, spinach, asparagus, lemon-butter	
	chicken 18 veal 22 shrimp 18	
Mediterranean	sundried tomato, peppers, onion, spinach, artichokes, mushrooms, olives, feta cheese	
	chicken 18 veal 22 shrimp 18	

*seafood contains shrimp, sea scallops, lobster meat, calamari, and mussels

ITALIAN SPECIALTIES

Pasta w Sauce	chose penne or spaghetti and pair with any of our sauces	12
Fresh Pasta	chose fusilli, linguini, fettuccine or angel hair with any sauce	16
Ravioli	fresh four-cheese ravioli in marinara	20
Baked Penne	penne pasta in marinara with ricotta and melted cheese	20
Gnocchi	fresh potato gnocchi in marinara	20
	<i>with meatball, Italian sausage or Bolognese... add \$8</i>	
	<i>with eggplant or chicken parmesan... \$8 with veal parmesan... \$12</i>	
Risotto	traditional Italian arborio rice with pecorino and black pepper	20
Mac & Cheese	fresh fusilli pasta in homemade cheese sauce (lobster meat add \$18)	20