

# Fusilli's

## CUCINA

# DINNER

### SOUPS & CHOWDERS

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#### Italian Wedding Soup

Miniature meatballs, escarole, chicken broth | \$7

#### French Onion

Caramalized onions, beef stock, melted cheese, croutons | \$7

#### New England Clam Chowder

Fresh chopped clams, potatoes, celery, cream | \$8

#### Pasta Fagiole

Cannellini beans, pancetta, ditali pasta | \$7

### SALADS

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#### Caesar

Chopped romaine, pecorino, coutons, creamy dressing | \$8

#### Caprese

Beef steak tomatoes, buffalo mozzarella, basil, olive oil, balsamic glaze | \$12

#### Mixed Greens

Green apple, walnuts, goat cheese, red onion, balsamic vinaigrette | \$12

#### Roasted Beet

Crumbled bleu cheese, red onion, carrot, pecans, cranberries, balsamic vinaigrette | \$12

#### Wedge

Iceberg, tomaotes, bacon, bleu cheese, red onion, bleu cheese dressing | \$10

### RAW BAR

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#### Oysters

Selection varies, six | \$14

#### Shrimp Cocktail

Large, white, six | \$14

#### Clams

Cherrystones, six | \$12

#### Sampler

Three of each | \$18

### APPETIZERS

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#### Fried Calamari

Tubes and tentacles, hot pepper rings | \$10

#### Mussels

Prince Edward Island, leeks, grape tomatoes, garlic, wine, butter | \$12

#### Stuffed Mushrooms

Seasoned bread stuffing, melted cheese | \$9

#### Italian Nachos

Breaded chicken, meatball, sausage, pepperoni, marinara, cheese | \$12

#### Lobster Ravioli

Lobster meat, ricotta, light cream, baby spinach, fresh tomato | \$16

#### Arancini Bites

Risotto balls, pecorino, peas, prosciutto | \$9

#### Orange Shrimp

Battered shrimp, orange liquor | \$12

#### Fried Mozzarella

Fried, seasoned breading, marinara | \$8

#### Truffle Fries

Truffle oil, fresh parsley, black pepper, pecorino | \$8

#### Garlic & Cheese Bread

White wine, butter, garlic, fresh parsley, black pepper, parmesan | \$8

### SANDWICHES

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Sandwiches are served with fries & greens

#### Hamburger or Cheeseburger

Fresh ground chuck, eight ounces, hand formed/packed (substitute chicken breast) | \$12

#### Fried Haddock

Fried, fresh locally caught haddock | \$16

#### Lobster Roll

Knuckle and claw meat, lightly mayonnaised, griddled-buttered bun | \$22

## PASTA

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**Chicken & Veal Pasta served over Penne;**  
**Seafood is served over Spaghetti.**

### **Shimp Scampi**

Large white shrimp, grape tomato, baby spinach, garlic-wine | \$24

### **Clam Sauce**

Fresh, chopped clams, garlic-wine sauce | \$22

### **Macaroni & Cheese**

Cheese sauce, fresh fusilli pasta (add lobster meat \$6) | \$18

### **Mussels**

Prince Edward Island, leeks, grape tomatoes, garlic, wine, butter | \$22

### **Baked Penne**

Chopped meatball and sausage, ricotta, marianara, melted cheese | \$22

### **Salmon Piccata**

Baby spinach, mushrooms, capers, lemon | \$26

### **Lobster & Shrimp**

Maine lobster meat, white shrimp, risotto with corn & peas | \$29

### **Fruita D'Mare**

Shrimp, cherry stones, scallops, calamari, mussels, marinara | \$28

### **Seafood Romano**

Lobster ravioli, shrimp, scallops, lobster, mushrooms, spinach, provolone | \$32

### **Seafood Risotto**

Lobster, shrimp, scallops, fresh tomato, spinach, traditional risotto | \$28

### **Penne or Spaghetti**

Dry pasta, marinara, garlic-wine butter sauce -or- alfredo | \$16

### **Fresh Pasta**

Fusilli, Fettucini or Linguine | \$18

### **Ravioli**

Fresh, four cheese | \$20

### **Gnocchi**

Fresh, potato | \$18

### **Chicken Parmesan**

Seasoned breading, melted cheese, marinara | \$22

### **Chicken Piccata**

Baby spinach, capers, mushrooms, lemon | \$22

### **Chicken Marsala**

Prosciutto, mushrooms, baby spinach, marsala wine sauce | \$24

### **Chicken Alfredo**

Fresh broccoli, pecorino, light cream sauce | \$22

### **Chicken Cacciatore**

Peppers, onions, mushrooms, marinara | \$22

### **Chicken Pomodoro**

Fresh tomatoes, basil, garlic & olive oil | \$22

### **Chicken Romana**

Artichoke hearts, baby spinach, mushrooms, provolone cheese | \$22

### **Chicken Saltimboca**

Sage, lemon, prosciutto, baby spinach | \$24

### **Chicken Carbonara**

Pancetta, peas, pecorino | \$22

### **Chicken Meditteranean**

Sun dried tomato, peppers, onions, spinach, artichoke, olives, feta | \$24

### **Chicken Pesto**

Fresh basil, extra virgin olive oil, pecorino | \$22

### **Chicken Francese** | \$24

**Substitute fresh veal** | \$4

**Substitute fresh pasta: fusilli, fettucini or linguine** | \$2

**Add eggplant parm, meatballs, sausage-peppers-onions -or- bolognese** | \$6

## MEATS

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**Served with mashed potatoes and vegetable; unless otherwise noted(\*).**

### **Roasted Chicken**

Bell & Evans premium free-range, organic chicken | \$24

### **Pork Chop**

Center cut, grilled or breaded | \$22

### **VPO Pork Chop**

Vinegar peppers, onions, potatoes and sweet Italian sausage(\*) | \$24

### **Sirloin Tips**

Choice midwestern beef, minimally marinated | \$24

### **Petit Filet Mignon**

Four ounce, choice, tenderloin of beef | \$20

### **New York Sirloin**

Naturally lean & full of bold beef flavor | \$28

### **Grilled Rib Eye**

Meat lovers favorite, rich marbling and juicy | \$29

### **Lamb Chops**

Australian lamb, hand cut, four chops | \$34

### **Veal Chop**

Hand-cut, domestic, grilled or breaded | \$36

## SEAFOOD

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**Fried seafood is served french fries, cole slaw & tartar sauce.**

**All other preparations of seafood are served with rice pilaf & vegetable.**

### **Haddock**

Fresh native haddock served fried or broiled with cracker crumbs | \$24

### **Shrimp**

Tender, white shrimp served fried, broiled or sauteed | \$22

### **Sea Scallops**

Dry packed, served fried or broiled with cracker crumbs | \$26

### **Calamari**

Tubes and tentacles served fried | \$18

### **Fisherman**

Haddock, shrimp, scallops, whole belly clams served fried | \$28

### **Nantucket Pie**

Broiled haddock, shrimp, scallops and lobster meat with cracker crumbs | \$30

### **Salmon**

North Atlantic, served grilled or blackened | \$26

### **Fried Clams**

Golden, whole belly (belly sizes will vary seasonally) | \$28

**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.**