

Fusilli's

CUCINA

LUNCH

SOUPS & CHOWDERS

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 Fagioli

Cannellini beans, pancetta, ditali pasta | \$7

SALADS

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

Oysters

Selection varies, six | \$14

Shrimp Cocktail

Large, white, six | \$14

Clams

Cherrystones, six | \$12

Sampler

Three of each | \$18

APPETIZERS

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

Sandwiches are served with fries & greens

Hamburger or Cheeseburger

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

Sausage, Peppers, Onions

"Bianco" sweet Italian sauasage | \$10

Fried Haddock

Fried, fresh locally caught haddock | \$14

Meatball Parmesan

Home made meatballs, provolone, marinara | \$14

Chicken Parmesan

Hand breaded chicken breast, marinara, provolone | \$14

Veal Parmesan

Hand breaded veal scallopini, marinara, provolone | \$16

Eggplant Parmesan

Hand breaded, fresh eggplant, marinara, provolone | \$12

Grilled Vegetable Melt

Grilled, seasonal vegetables, provolone, balsamic glaze, greens | \$12

Lobster Roll

Knuckle and claw meat, lightly mayonnaised, griddled-buttered bun | \$20

PASTA

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

Shrimp Scampi

Large white shrimp, grape tomato, baby spinach, garlic-wine | \$16

Clam Sauce

Fresh, chopped clams, garlic-wine sauce | \$14

Macaroni & Cheese

Cheese sauce, fresh fusilli pasta (add lobster meat \$6) | \$14

Mussels

Prince Edward Island, leeks, grape tomatoes, garlic, wine, butter | \$16

Baked Penne

Chopped meatball and sausage, ricotta, marinara, melted cheese | \$16

Salmon Piccata

Baby spinach, mushrooms, capers, lemon | \$16

Lobster & Shrimp

Maine lobster meat, white shrimp, risotto with corn & peas | \$18

Fruita D'Mare

Shrimp, cherry stones, scallops, calamari, mussels, marinara | \$22

Penne or Spaghetti

Dry pasta, marinara, galic-wine butter sauce -or- alfredo | \$10

Fresh Pasta

Fusilli, Fettucini or Linguine | \$12

Ravioli

Fresh, four cheese | \$16

Gnocchi

Fresh, potato | \$14

Chicken Parmesan

Seasoned breading, melted cheese, marinara | \$14

Chicken Piccata

Baby spinach, capers, mushrooms, lemon | \$14

Chicken Marsala

Prosciutto, mushrooms, baby spinach, marsala wine sauce | \$16

Chicken Alfredo

Fresh broccoli, pecorino, light cream sauce | \$14

Chicken Cacciatore

Peppers, onions, mushrooms, marinara | \$14

Chicken Pomodoro

Fresh tomatoes, basil, garlic & olive oil | \$14

Chicken Romana

Artichoke hearts, baby spinach, mushrooms, provolone cheese | \$14

Chicken Saltimbocca

Sage, lemon, prosciutto, baby spinach | \$16

Chicken Carbonara

Pancetta, peas, pecorino | \$14

Chicken Mediterranean

Sun dried tomato, peppers, onions, spinach, artichoke, olives, feta | \$16

Chicken Pesto

Fresh basil, extra virgin olive oil, pecorino | \$14

Chicken Francese | \$16

Substitute fresh veal | \$4

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

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

MEATS

Roasted Chicken

Bell & Evans premium free-range, organic chicken | \$16

Pork Chop

Center cut, grilled or breaded | \$16

VPO Pork Chop

Vinegar peppers, onions, potatoes and sweet Italian sausage(*) | \$18

Sirloin Tips

Choice midwestern beef, minimally marinated | \$18

Petit Filet Mignon

Four ounce, choice, tenderloin of beef | \$16

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

SEAFOOD

**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 | \$16

Shrimp

Tender, white shrimp served fried, broiled or sauteed | \$16

Sea Scallops

Dry packed, served fried or broiled with cracker crumbs | \$18

Calamari

Tubes and tentacles served fried | \$18

Fisherman

Haddock, shrimp, scallops, whole belly clams served fried | \$20

Nantucket Pie

Broiled haddock, shrimp, scallops and lobster meat with cracker crumbs | \$20

Salmon

North Atlantic, served grilled or blackened | \$16

Fried Clams

Golden, whole belly (belly sizes will vary seasonally) | \$22

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.