

APIZZA YOUR WAY

Pronounced "Ah-beetz"

Small - 12"	Your Way	Large - 16"
17	"Mootz"	21
4	½ Topping	4
5	1 Topping	7
7	2 Toppings	8
8	3 Toppings	9

Meat/Cheese Toppings:

Sausage Bacon
Pepperoni Ricotta
Meatball

Vegetable Toppings:

Fresh Mushrooms Spinach Eggplant
Fresh Green Peppers Black Olives Broccoli Rabe
Roasted Red Peppers Onions
Hot Cherry Peppers Fresh Garlic

Calzone (Serves 1-2 People) 20
One size - "mootz" & ricotta. Add any topping from above (\$2.00 ea)

WATER

Sparkling Saratoga (Liter) 6 **Still Saratoga (Liter)** 6

SODA

Foxon Park 5
Cherry, Orange, Cream, Grape, Root Beer, White Birch

Fountain 4

Coca-Cola Coke **Diet** **Sprite**

Lemonade 4

Ice Tea 4
Sweet & Unsweet

DESSERTS

Cannoli Siciliana 10
House made cannoli cream, toasted pistachios, chocolate chips, powdered sugar

House Gelato 12
Trio of chocolate, vanilla bean, and salted caramel

Juniors 4 Layer Chocolate Cake 14
Dusted cocoa, whipped cream

Juniors New York Style Cheesecake 12
Espresso crème anglaise, fresh berries

Fantinis Tiramisu 13
Coffee-soaked lady fingers, mascarpone custard, cocoa

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(🍷) Fantinis Guest Favorites - (🌱) Vegetarian

FANTINI'S

ITALIAN RESTAURANT

FEATURING *New Haven Style Apizza*

1670 NW Federal Highway, Stuart, FL. 34994

772-692-9980 | FantinisApizza.com



Apizza
(Pronounced - Ah-Beetz)

From the Neapolitan dialect "the pizza", is a style of thin crust, characteristic charring, chewy texture **Neapolitan pizza** common in and around New Haven, Connecticut. It **originated at a world famous pizzeria on Wooster Street** where I was taught to make it by the best of the best.

"Thank you for your order, enjoy every bite."

JIMMY FANTINI

NO SUBSTITUTIONS/SPLITS
DON'T BREAK BALLS

SIGNATURE APIZZA

🍷 **Hot Honey Pepperoni** 24 (sm) | 29 (lrg)
Jimmy's house made Calabrian hot honey

🍷 **White Clam (The #1 House Specialty)** 27 (sm) | 33 (lrg)
Clams, garlic, oregano, olive oil, "mootz", grated romano

White Clam Casino 28 (sm) | 34 (lrg)
Clams, bacon, roasted sweet red peppers, garlic, oregano, olive oil, "mootz", grated romano

A la Vodka featuring 🌸 **SPRING 44 VODKA** 27 (sm) | 31 (lrg)
Fresh mozzarella, prosciutto, onions, tomato vodka cream sauce

White Spinach Mushroom & Gorgonzola 25 (sm) | 30 (lrg)
Spinach, mushrooms, gorgonzola, "mootz", olive oil, garlic, grated romano

🍷 **La Nonna Liberata (Our Grandma Pie)** 24 (sm) | 29 (lrg)
Crushed tomatoes, fresh mozzarella, olive oil, basil, garlic, grated romano

Esther's Eggplant 25 (sm) | 29 (lrg)
Eggplant, red tomato sauce, "mootz", garlic, ricotta cheese

The Works 25 (sm) | 32 (lrg)
Mushrooms, green peppers, onions, black olives, sausage, pepperoni, bacon, meatballs, "mootz"

🍷 **Jimmy's Favorite** 24 (sm) | 29 (lrg)
Sausage, garlic, hot cherry peppers, "mootz"

White Shrimp Scampi 27 (sm) | 33 (lrg)
Gulf shrimp, garlic, butter, lemon, white wine, "mootz", olive oil, grated romano

🍷 **White Rabe & Sausage** **ANDY BOY** 27 (sm) | 31 (lrg)
Andy boy broccoli rabe, sausage, "mootz", garlic, shaved parmigiano, evoo

🍷 **The Original Tomato Pie** 23 (sm) | 27 (lrg)
The original Wooster Street tomato pie, tomato sauce, evoo, oregano, grated cheese
(By ordering this Apizza you accept there is no "mootz" on this pie)

SUBS

Available until 6 PM only

Chicken or Meatball Parm Sub 15

Broccoli Rabe & Sausage Sub 15

Eggplant Parm Sub 15

Prosciutto Sub 16
Sliced prosciutto, roasted red peppers, fresh mootz, arugula, evoo, balsamic glaze

COFFEE

American 3

Espresso 5

Double Espresso 6

Cappuccino or Americano 6

APPETIZERS

Beef Short Rib Arancini 16	Parmesan Reggiano, evoo, marinara sauce
Old School Meatballs 18	Beef, pork, veal house blend, marinara, seasoned ricotta, pecorino romano
Buttermilk Fried Calamari 18	Chili peppers, marinara, lemon aioli
Broccoli Rabe & Sausage 17	Confit garlic, onion, sauteed broccoli rabe, Italian sausage, pecorino romano
Roasted Romesco Cauliflower 18	Pan roasted cauliflower steak, Calabrian chili jam, evoo, toasted almonds, salsa verde
Shrimp Flaherty 24	U-12 Gulf shrimp, sherry, Calabrian chili butter sauce, toasted ciabatta bread
Whipped Ricotta Board 18	Cured meats, heirloom tomatoes, toasted pistachios, seasonal fruit, Calabrian honey, grilled ciabatta bread
Mozzarella In Carozza 16	Fried whole milk mozzarella, pomodoro, basil aioli, tomato jam, fresh arugula, aged balsamic
Lighthouse Point Calamari & Shrimp 25	Buttermilk fried calamari, gulf shrimp tossed with Calabrian chili citrus butter

SALADS

Elm City Salad 17	Arugula, roasted pears, toasted pistachios, pancetta, whipped mascarpone cheese, radish, orange vanilla vinaigrette
Gem Caesar 15	Pecorino romano, grilled crostini, little gem lettuce, parmesan reggiano dressing
Heirloom Tomato & Burrata 17	Heirloom tomatoes, fresh burrata, evoo, toasted sunflower seeds, balsamic glaze, basil aioli, maldon salt
House Gem Salad 15	Heirloom tomatoes, roasted beets, herb vinaigrette
Beet Salad 19	Gem lettuce, roasted beets, seasoned ricotta, orange segments, toasted pistachio, arugula, citrus vinaigrette

SOUPS

Pasta Fagioli "Our Twist" 12	Red kidney beans, ground beef, acini di pepe pasta
Tomato Soup 11	Roasted tomato bisque, grilled crostini, pecorino romano, herb oil

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OLD SCHOOL NEW HAVEN

Parmigiana 26	Marinara sauce, fresh mozzarella, herb rigatoni
Chicken 26	
Eggplant 26	
Veal 29	
Piccata 28	White wine butter emulsion, crispy capers, dressed arugula, roasted fingerling potatoes
Chicken 28	
Veal 30	
Grouper MP	
Marsala 28	Marsala wine butter emulsion, wild mushrooms, confit garlic whipped potatoes, fresh herbs
Chicken 28	
Veal 30	
Chicken & Shrimp Fantini 36	Milanese chicken breast, prosciutto wrapped U-12 shrimp, Calabrian chili marsala sauce, fresh burrata
Eggplant Rollantini 24	Tender breaded eggplant, herb ricotta, fontina cheese, marinara sauce, pecorino romano, evoo
Beef Short Rib Lasagna 33	Layered pasta, slow braised beef short rib bolognese, bechmel sauce, mootz, parmesan reggiano
Spaghetti and Meatballs 26	House made meatballs, marinara sauce, pecorino romano

NO SUBSTITUTIONS/SPLITS
DON'T BREAK BALLS

COASTAL SEAFOOD

Pan Roasted Diver Scallops MP	U-10 day boat scallops, confit tomato risotto, squash blossoms, parsley oil, roasted tomato powder
Grouper Oreganata MP	Pan seared grouper, oregano olive tapenade, confit garlic whipped potatoes, roasted local heirloom carrots, green olive vinaigrette
Lemon Herb Faroe Island Salmon 29	Grilled salmon, romesco, fingerling potatoes, shaved citrus fennel salad, salsa verde
Semolina Crusted Snapper 38	Confit tomatoes, lemon mascarpone polenta, pistachio herb pesto, dressed arugula

STEAKS

Filet Mignon 54	Grilled 7oz hand cut filet, roasted fingerling potatoes, local green beans, cognac green peppercorn butter
New York Sirloin 51	Grilled 12oz hand cut sirloin, garlic confit whipped potatoes, sautéed spinach, glazed cipolini onion, porcini mushroom butter

PASTA

Short Rib Rigatoni Bolognese 29	Slow braised beef short rib, red wine tomato sauce, parmesan reggiano, rigatoni
Linguine & Clams 29	Fresh middle neck clams, confit garlic, red pepper flake, white wine, linguine, herb butter bread crumb
Broccoli Rabe Sausage Orecchiette  27	Confit garlic & onion, orecchiette pasta, herb butter bread crumb
Rigatoni alla Vodka featuring  SPRING 44 VODKA 24	Parma ham, bacon, petite peas, fontina, Spring 44 vodka tomato sauce
Bucatini Carbonara 26	Egg yolk, bacon, fresh black pepper, pecorino romano cheese, herb butter bread crumb
Cacio E' Pepe 24	Spaghetti, toasted black peppercorn, pecorino romano

ADD ONS

Grilled Lemon Herb Basil Chicken Breast 7
Milanese Chicken Breast 7
Grilled U-12 Gulf Shrimp (3) 18
Grilled Faroe Island Salmon 15
Diver Scallops (3) MP

SIDES

Marinara Sauce 5
Local Green Beans 6
Heirloom Carrots 7
Confit Garlic Whipped Potato 6
Roasted Fingerling Potatoes 6