

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 Carrozza 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

*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

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