

APIZZA YOUR WAY

Pronounced "Ah-beetz"

Small - 12"	Your Way	Large - 16"
18	"Mootz"	22
4	½ Topping	4
5	1 Topping	7
7	2 Toppings	8
8	3 Toppings	9

Meat/Cheese Toppings:		Vegetable Toppings:		
Sausage	Bacon	Fresh Mushrooms	Spinach	Eggplant
Pepperoni	Ricotta	Fresh Green Peppers	Black Olives	Broccoli Rabe
Meatball		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)..... 7 **Still Saratoga** (Liter)..... 7

SODA

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

Fountain with Refills 5
  

Lemonade with Refills 5

Iced Tea with Refills 5
Sweet & Unsweet

DESSERTS

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

Juniors 4 Layer Chocolate Cake 14
Dusted cocoa, whipped cream

Banana Fosters Bread Pudding 12
Sweet cinnamon brioche bread based custard filling mixed with bananas and brown sugar, drizzled with classic banana foster sauce

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



8.1

NO SUBSTITUTIONS/SPLITS
DON'T BREAK BALLS

SIGNATURE APIZZA

(🍷) **Hot Honey Pepperoni** 25 (sm) | 30 (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 Mashed Potato & Bacon 24 (sm) | 29 (lrg)
"Mootz", mashed potatoes, bacon, fresh garlic

 **A La Vodka BELUGA** 27 (sm) | 31 (lrg)
Fresh mozzarella, prosciutto, onions, tomato, Beluga 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**  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 4

Double Espresso 6

Cappuccino 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 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
Roasted beets, seasoned ricotta, orange segments, toasted pistachio, arugula, citrus vinaigrette	






SOUPS	
Pasta Fagioli “Our Twist”	10
Red kidney beans, ground beef, acini di pepe pasta	
 Tomato Soup	9
Roasted tomato bisque, grilled crostini, pecorino romano, herb oil	

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OLD SCHOOL NEW HAVEN	
 Parmigiana	
Marinara sauce, fresh mozzarella, herb rigatoni	
Chicken	26
 Eggplant	26
Veal	30
Piccata	
White wine butter emulsion, crispy capers, dressed arugula, roasted fingerling potatoes	
Chicken	28
Veal	30
Marsala	
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 ramono, 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
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COASTAL SEAFOOD	
	
Pan Roasted Diver Scallops	45
U-10 day boat scallops, confit tomato risotto, squash blossoms, parsley oil, roasted tomato powder	
Shrimp Scampi	36
Sautéed U-12 gulf shrimp with white wine lemon roasted garlic butter sauce over linguine	
Lemon Herb Faroe Island Salmon	29
Grilled salmon, romesco, fingerling potatoes, shaved citrus fennel salad, salsa verde	
STEAKS	
Filet Mignon	49
Grilled 8oz hand cut filet, roasted fingerling potatoes, local green beans, cognac green peppercorn butter	
Grilled Pork Chop	31
Grilled 10 oz. Duroc bone in pork chop with cherry pepper bacon jam, yukon mashed potatoes and sautéed spinach	
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,	
Broccoli Rabe Sausage Orecchiette 	27
Confit garlic & onion, orecchiette pasta, herb butter bread crumb	
Rigatoni A La Vodka 	24
Parma ham, bacon, petite peas, fontina, Beluga vodka 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
Sautéed Spinach	6
Confit Garlic Whipped Potato	6
Roasted Fingerling Potatoes	6