

FANTINI'S

ITALIAN RESTAURANT

FEATURING *New Haven Style Apizza*

APPETIZERS

- F Beef Short Rib Arancini** 16
Parmesan Reggiano, evoo, marinara sauce
- F 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
- Crispy Brussel Sprouts** 16
Season ricotta, bacon, balsamic glaze and toasted pistachios
- Whipped Ricotta Board** 18
Cured meats, heirloom tomatoes, toasted pistachios, seasonal fruit, Calabrian honey, grilled ciabatta bread
- F 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
- Sicilian Slice** 10

SOUP

- Pasta Fagioli "Our Twist"** 11
Red kidney beans, ground beef, acini di pepe pasta

SALAD

- F 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
- V Heirloom Tomato & Burrata** 17
Heirloom tomatoes, fresh burrata, evoo, toasted sunflower seeds, balsamic glaze, basil aioli, maldon salt
- V House Gem Salad** 15
Heirloom tomatoes, roasted beets, herb vinaigrette
- F Beet Salad** 19
Roasted beets, seasoned ricotta, orange segments, toasted pistachio, arugula, citrus vinaigrette

PASTA

- F 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 crumbs 
- Rigatoni A La Vodka** 24
Parma ham, bacon, petite peas, fontina, Spring 44 vodka sauce 
- Bucatini Carbonara** 26
Egg yolk, bacon, fresh black pepper, pecorino romano cheese, herb butter bread crumb
- V 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

SIDES

- Marinara Sauce** 5
- Sauteed Spinach** 6
- Local Green Beans** 6
- Confit Garlic Whipped Potato** 6
- Roasted Fingerling Potatoes** 6
- Crispy Brussel Sprouts** 6

- F Fantinis Guest Favorites** **V Vegetarian**

**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.*

OLD SCHOOL NEW HAVEN

- Parmigiana**
Marinara sauce, fresh mozzarella, herb rigatoni
- Chicken** 27
- V Eggplant** 27
- Veal** 31
- Piccata**
White wine butter emulsion, crispy capers, dressed arugula, roasted fingerling potatoes, and green beans
- Chicken** 29
- Veal** 31
- Marsala**
Marsala wine butter emulsion, wild mushrooms, confit garlic whipped potatoes, fresh herbs, and green beans
- Chicken** 29
- Veal** 31

- Chicken & Shrimp Fantini** 25
Milanese chicken breast, prosciutto wrapped U-12 shrimp, Calabrian chili marsala sauce, fresh burrata
- V Eggplant Rollantini** 25
Tender breaded eggplant, herb ricotta, fontina cheese, marinara sauce, pecorino romano, evoo
- Beef Short Rib Lasagna** 34
Layered pasta, slow braised beef short rib bolognese, bechamel sauce, mozzarella, parmesan reggiano
- Spaghetti and Meatballs** 27
House made meatballs, marinara sauce, pecorino romano
- Shrimp Scampi** 37
Sauteed U-12 gulf shrimp with white wine lemon roasted garlic butter sauce over linguine

NO SUBSTITUTIONS/SPLITS
DON'T BREAK BALLS