FUGAZZI'S TULARE

Appetizers

Steak Appetizer
Tender bite-size pieces of Angus Steak Filet, served with blue cheese onion straws and our own creamy horseradish and cream barbecue sauce

Bacon Wrapped Seared Scallops
served with chili-lime sauce

Sweet Potato Fries
Crispy fries served with a cilantro-lime sauce

Truffle Fries
Pomme frites - thinly cut fries sprinkled with truffle salt and served with two sauces, lemon-garlic aioli and jalapeño aioli

Portobello Mushroom
Large grilled portobello with sautéed sun-dried tomatoes, mushrooms, onions, zucchini, artichokes, garlic and sprinkled with feta cheese

Roasted Garlic
Roasted garlic with apples and caramelized walnuts, served with brie cheese and toasted bread

Fugazzis Dip
Blackened chicken, artichoke, red onion, bell pepper, mushroom, red cabbage, and jalapeño pepper, served on a crostini

Grilled Tacos
Your choice of grilled chicken, steak or halibut (grilled or lightly fried) with cheese, shaved red cabbage, cilantro, pico salsa, and chipotle sauce

Coconut Prawns
Jumbo prawns, lightly battered with coconut and special seasonings, served with a fresh fruit salsa

Brussel Sprouts
Deep-fried and tossed with olive oil, applewood-smoked bacon, spiced pecans and grated parmesan

Soup of the Day
Cup / Bowl

Dinner Salads

Red Organic Quinoa and Kale Salad
This "mother grain" is an extremely nutritious seed with high levels of protein. We add chunks of blackened chicken, dried cranberries, feta, cucumbers, bacon, onion straws, cilantro, apples, toasted walnuts, kale and arugula, and served with a raspberry vinaigrette

Apple and Pecan Salad
Sweet, fresh apple cubes and caramelized pecans top this Fugazzis creation. Mixed greens tossed in a creamy balsamic dressing with celery, dried cranberries, feta cheese, and smoked turkey

Pear and Walnut Salad
Sweet, juicy, fresh pear slices and caramelized walnuts top this favorite. Mixed greens tossed in tangy honey mustard dressing with red onions, feta cheese, tomatoes, and blackened chicken

Chopped Thai Salad
Crisp greens, chopped with blackened chicken, cabbage, celery, red onions, peanuts, pineapple, edamame beans and cilantro. Tossed in a creamy Thai dressing and topped with crispy won ton strips

Bistro Steak Salad with Jalapeño Popper
Diced tomato, cucumber, avocado and red onion tossed with cilantro and mint in a lime-olive oil dressing topped with our house-made popper stuffed with pepper-jack cheese

Crisp Blue Cheese Wedge Salad
Crisp wedge of fresh iceburg lettuce, chopped bacon, grape tomatoes, onion straws, blue cheese crumbles and dried cranberries tossed with a blue cheese ranch dressing

Dinner Sandwiches & Wraps

Avocado, Bacon & Turkey Sandwich
Ripe avocado, hot bacon, hand-sliced turkey breast, tomatoes, provolone cheese, red onions, lettuce and mayo stacked on a flaky croissant

Grilled Chicken Sandwich
Grilled chicken breast, pesto mayonnaise, provolone cheese, onions, lettuce and fresh tomatoes on focaccia

California Bistro Sandwich
Thin slices of steak, pepper-jack cheese, lettuce, tomatoes, avocado, bacon, red onion, and mayo on an asiago roll

Philly Steak Sandwich
Fugazzis version of the East Coast Favorite Philly. Thinly sliced steak, sautéed with green bell peppers, bacon, mushrooms and onions on a grilled onion roll with melted pepper jack cheese

Grilled Shrimp Wrap
Blackened shrimp, artichokes, sun-dried tomatoes, rice, black beans, zucchini, pesto sauce and cheese in a spinach tortilla

Thai Chicken Wrap
Grilled chicken, green onions, red cabbage, carrots, peanuts, rice, black beans and cheese in a tomato-herb tortilla

Spicy Chipotle Chicken Wrap
Blackened chicken, red bell peppers, edamame beans, rice, fresh mango and onions in a creamy house-made chipotle sauce in a chipotle tortilla

Southwest Steak or Chicken Wrap
Bistro steak or blackened chicken breast, corn, black beans, peppers, onions, with cilantro and cheese in a tomato-herb tortilla

Steak, Chicken & Grill

It is extremely important to us that we use only the finest quality U.S.D.A. Choice Certified Angus Beef® brand to ensure a superior steak experience for you every time.

All Steaks include a sauce or butter of choice: Jack Daniels Sauce, Peppercorn Sauce Pistachio Butter, Blue Butter

Petit Filet Mignon *(6 oz)*

Filet Mignon *(8 oz)*

Rib - Eye *(14 oz)*

Rack of Lamb

Atlantic Salmon Filet
Freshly grilled salmon filet seasoned just so and topped with a homemade dill sauce

Halibut
Sautéed pistachio-crusted halibut served in a lemon and butter sauce

Chicken Piccata
Chicken breast sautéed in a light lemon and caper berry wine sauce

Chicken Marsala
Chicken breast sautéed in a Marsala wine sauce with mushrooms and garlic

Fugazzis Dinner Specials

Fugazzis Intimate Dinner for Two
Relax and enjoy a wonderful dinner. Dinner includes the appetizer sampler, two 6 oz. Angus Filet Mignon entrées with three prawns each. Served with a side of pasta, veggies, two side garden salads and a dessert

Filet and Prawn Dinner
6 oz. Angus Filet Mignon and three prawns, served with a side of pasta, veggies, and a side garden salad

Dinner Pastas

Shrimp Louisiana
Blackened prawns served on angel hair pasta in a light sauce of garlic and olive oil with basil and tomatoes

Spicy Chipotle Chicken Pasta
Blackened chicken, red bell peppers, edamame beans, fresh mango and onions in a creamy homemade chipotle sauce on penne pasta

Chicken Tequilla Fettuccine
Fettuccini with chicken, red peppers, bell peppers, red onions and fresh cilantro in a creamy tequila-lime and jalapeño sauce with shrimp

Beef Stroganoff
Pappardelle ribbon pasta tossed with butter and sherry, beef stock, garlic, sliced mushrooms, red onion and sour cream with dill

Carbonara
Penne pasta mixed with applewood-smoked bacon, edamame beans, parmesan cheese, black pepper in a rich, spicy and creamy alfredo cheese sauce

Portobello Ravioli
Ravioli stuffed with portobello mushrooms and parmesan and ricotta cheeses, swimming in a mushroom cream sauce

Al Pesto Tortelloni
Cheese-filled tortelloni, grilled chicken, olives and tomatoes in a rich, creamy pesto sauce

Fettuccine and Spinach
Fettuccini tossed with spinach, sun-dried tomatoes, artichokes, and feta cheese in a creamy red bell pepper sauce
with blackened chicken
with blackened shrimp

Efrain's Spicy Shrimp Arrabiata
Penne with grilled prawns, garlic, red pepper flakes, Canadian bacon, applewood-smoked bacon, marinara sauce, grated parmesan and fresh basil

PASTA CLASSICS

Fettuccine Alfredo
with chicken / with shrimp

Spaghetti and Meatball

Beef Ravioli

Fusilli Pasta
with chicken / with shrimp

Kid's Menu

Chicken Bites
served with veggies or fries

Penne and Marinara Sauce

Penne and Alfredo Sauce

7" Pepperoni Pizza

7" Cheese Pizza

(for our guests 10 years and under)

Dinner Pizzas

Gluten-Free Pizza Crust is now available

Mediterranean Flatbread
Mozzarella, basil, and crushed red peppers with Roma tomatoes, Kalamata olives and feta cheese drizzled with extra virgin olive oil

Philly Steak Flatbread
Sliced steak, bacon, green peppers, onions, mushrooms and pepper-jack cheese with our BBQ sauce

Fugazzis Pizza
Barbecue sauce, chicken, sun-dried tomatoes, artichokes, fennel, and mozzarella cheese

Garlic Chicken Pizza
Chicken, fresh tomatoes, black olives, garlic ranch and mozzarella

Fresh Spinach Pizza
Fresh spinach, tomatoes, mushrooms, artichokes, onions, oregano, feta cheese and pesto sauce

Artichoke Veggie Pizza
Artichoke, red sauce, sun-dried tomatoes, red onions, mushrooms, black olives, mozzarella and oregano

Thai Chicken Pizza
Thai ginger sauce, chicken, green onions, red cabbage, carrots, and peanuts

Grilled Garlic Shrimp Pizza
Flame grilled shrimp, basil, sweet peppers, green onions, tomatoes, mozzarella, garlic and olive oil

Margherita Pizza
Freshly sliced roma tomatoes, mozzarella cheese, garlic, fresh basil and pesto topped with parmesan cheese

PIZZA CLASSICS

Cheese **Pepperoni**

Hawaiian **Combination**

Dinner

FUGAZZIS

TULARE

Desserts

Old Towne Cheesecake
A perfect cheesecake with a magical, silken texture and taste in a buttery walnut and graham crust. Served with a raspberry and white chocolate syrup

Créme Brulée Cheesecake
The marriage of two great classics...
The rich perfection of madagasar-vanilla bean flecked créme brulée, layered and mingled with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel

Mud Puddle
A rich, warm dark fudge cake topped with chocolate pudding, vanilla ice cream and then drizzled with chocolate and white chocolate

Xango
A cinnamon and sugar-coated pastry, deep fried and stuffed with cheesecake filling, with vanilla ice cream, and drizzled with caramel and white chocolate

Four High Carrot Cake
Layer upon layer of moist carrot cake studded with raisins, walnuts and pineapple finished with smooth cream cheese icing, and a drizzle of white chocolate ganache