

# al Fozolâr

Restaurant

## Dinner Menu

### Antipasti

#### **Bruschetta Bread**

Toasted Italian bread stick topped with cherry tomato, basil and extra virgin olive oil ..... **3.50**

#### **Chef's House Salad**

Crisp radicchio and arugula salad in balsamic vinaigrette served with celery, tomatoes, cucumbers and crumbled goat cheese ..... **8.95**

#### **Rustic Caesar Salad with Pancetta Crisp**

Crisp romaine salad with creamy Caesar dressing and shaved parmesan cheese ..... **10.95**

#### **Portobello Tower**

Portobello tower with grilled vegetables and goat cheese dressed in basil pesto and pepper coulis ..... **10.95**

#### **Prosciutto wrapped crab cakes**

2 crab cakes wrapped in prosciutto with a citrus aioli and greens ..... **14.95**

#### **Calamari alla Griglia**

Grilled calamari served on a bed of arugula with a balsamic reduction and grilled lemon ..... **13.95**

### Primi

#### **Penne Pomodoro & Basilico**

Penne in our homemade Casalinga tomato sauce with fresh basil ..... **14.95**

#### **Jumbo Tiger Shrimp**

Two succulent jumbo tiger shrimp on a bed of linguini in a light marinara sauce ..... **18.95**

#### **Pappardelle with Pheasant**

Pappardelle with oven roasted pheasant in a truffle rosé sauce with fresh herbs ..... **18.95**

#### **Squash Agnolotti**

Squash Agnolotti in a natural burnt butter and sage with shaved asiago cheese ..... **18.95**

#### **Risotto all' olio di Tartufo & AAA New York Strip**

Truffle oil infused risotto with sliced AAA New York Strip served with rocket salad & grilled artichoke spears with a balsamic drizzle ..... **25.95**

*Gratuity will be included on parties of 8 or more*

*HST Not Included*

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### Secondi

#### **Veal Paillard**

Tenderized strip loin grilled  
served with lemon and california mixed greens ..... **23.95**

#### **12 oz New York Steak Grilled**

12 oz New York Steak grilled  
served with chard plum tomatoes and extra virgin olive oil ..... **34.95**

#### **Grilled Lamb Chops**

Rosemary rubbed Australian lamb chops  
served in Merlot reduction ..... **35.95**

#### **Breast of Capon**

Herb crusted breast of capon pan seared  
served with lemon & mixed california greens ..... **24.95**

#### **Grilled Trout**

Whole trout fillet grilled  
served with lemon and radicchio arugula salad ..... **24.95.**

#### **Grilled Jumbo Shrimp**

Grilled jumbo butterflied shrimp  
served in fresh parsley, garlic butter ..... **32.95**

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### Le Pietanze Tipiche Friulane

#### **Bean Soup**

Mignestre di Fasoi ..... **5.95**

#### **Rabbit**

Rabbit served with vegetables and polenta  
Cunin servit cun verduris e Polente ..... **17.95**

#### **Tripe**

Tripe served with polenta  
Tripa servit cun Polente ..... **17.95**

#### **Musset**

Musset served with shredded turnip and grilled polenta  
Musset cun brovade e polenta rustide ..... **17.95**

#### **Sausage**

Grilled pork sausage seasoned the old fashion way,  
accompanied with polenta  
Salsicia di purcit e polente, come nevolte ..... **16.95**

**Please ask server for our Daily Specials**

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*HST Not Included*