

Entrees

CHICKEN MILANESE Breaded Chicken Breast sautéed in Genoa Olive Oil topped with a chopped Tri Color Salad with Tomatoes	\$17.25
CHICKEN MARSALA Chicken Breast sautéed in Mushrooms and Marsala Wine	\$17.25
CHICKEN PARMAGIANA Lightly Breaded Chicken sautéed then topped with Plum Tomato Sauce and Fresh Mozzarella	\$17.25
CHICKEN PICATTA Chicken Breast sautéed in Lemon, Butter and Capers	\$17.25
VEAL MILANESE Breaded Veal Scallopini Pounded then sautéed in Genoa Olive Oil topped with a chopped Tri Color Salad and Tomatoes	\$18.25
VEAL PASQUALE Veal Scallopini sautéed in Garlic, Oil and Lemon over Broccoli Rabe	\$18.75
SHRIMP PARMAGIANA Lightly Breaded Shrimp sautéed then topped with Plum Tomato Sauce and Fresh Mozzarella	\$19.75
SHRIMP SCAMPI Jumbo Butterflied Shrimp sautéed with Garlic Lemon Butter and White Wine	\$19.75

All entrees served with assorted vegetables or roasted potatoes

Sides

SAUTÉED BROCCOLI RABE	\$5.75
SAUTÉED BROCCOLI	\$4.25
SAUTÉED SPINACH	\$4.25
ROASTED RED PEPPERS	\$5.75

Desserts

HOMEMADE CANNOLI	\$5.00
NEW YORK CHEESECAKE	\$5.50
TIRAMISU	\$6.00

\$12.00 MINIMUM DELIVERY
PHONE NUMBER: 305.695.7706

FANUCCI'S GRAVY TO GO

WELL INTO ADULTHOOD BEFORE I REALIZED THAT I WAS AN AMERICAN. OF COURSE, I HAD BEEN BORN IN AMERICA AND HAD LIVED THERE ALL OF MY LIFE, BUT SOMEHOW IT NEVER OCCURRED TO ME THAT JUST BEING A CITIZEN OF THE UNITED STATES MEANT I WAS AN AMERICAN. AMERICANS WERE PEOPLE WHO ATE PEANUT BUTTER AND JELLY ON MUSHY WHITE BREAD THAT CAME OUT OF PLASTIC PACKAGES. ME?? I WAS ITALIAN.

FOR ME ... AS I AM SURE FOR MOST THIRD-GENERATION ITALIAN-AMERICAN CHILDREN WHO GREW UP IN THE 60S OR 70S, THERE WAS A DEFINITE DISTINCTION DRAWN BETWEEN US AND THEM. WE WERE ITALIANS . . .

TRULY, I PITIED THEIR LOSS. THEY NEVER KNEW THE PLEASURE OF WAKING UP EVERY MORNING TO FIND A HOT, CRISP LOAF OF ITALIAN BREAD WITH A HOT BREAKFAST SITTING ON THE KITCHEN TABLE. . . WHEN IT CAME TO FOOD, IT ALWAYS AMAZED ME THAT MY AMERICAN FRIENDS OR CLASSMATES ONLY ATE TURKEY ON THANKSGIVING OR CHRISTMAS. OR RATHER, THAT THEY ONLY ATE TURKEY, STUFFING, MASHED POTATOES AND CRANBERRY SAUCE. NOW WE ITALIANS — WE ALSO HAD TURKEY, STUFFING, MASHED POTATOES AND CRANBERRY SAUCE, BUT — ONLY AFTER WE HAD FINISHED THE ANTI-PASTO, SOUP, LASAGNA, MEATBALLS, SALAD AND WHATEVER ELSE GRANDMA THOUGHT MIGHT BE APPROPRIATE FOR THAT PARTICULAR HOLIDAY. THIS TURKEY WAS USUALLY ACCOMPANIED BY A ROAST OF SOME KIND (JUST IN CASE SOMEBODY WALKED IN WHO DIDN'T LIKE TURKEY) AND WAS FOLLOWED BY AN ASSORTMENT OF FRUITS, NUTS, PASTRIES, CAKES AND, OF COURSE, HOMEMADE COOKIES. NO HOLIDAY WAS COMPLETE WITHOUT SOME HOME BAKING, NONE OF THAT STORE-BOUGHT STUFF FOR US. THIS IS WHERE YOU LEARNED TO EAT A SEVEN-COURSE MEAL BETWEEN NOON AND 4:00 P.M., HOW TO HANDLE HOT CHESTNUTS AND PUT PEACH WEDGES IN RED WINE. I TRULY BELIEVE ITALIANS LIVE A ROMANCE WITH FOOD.

SPEAKING OF FOOD — SUNDAY WAS TRULY THE BIG DAY OF THE WEEK. THAT WAS THE DAY YOU'D WAKE UP TO THE SMELL OF GARLIC AND ONIONS FRYING IN OLIVE OIL. AS YOU LAID IN BED, YOU COULD HEAR THE HISS AS TOMATOES WERE DROPPED INTO THE PAN. SUNDAY WE ALWAYS HAD GRAVY (THE "EVERYONE ELSE" CALLED IT "SAUCE") AND MACARONI (THEY CALLED IT "PASTA"). SUNDAY WOULD NOT BE SUNDAY WITHOUT GOING TO MASS. OF COURSE, YOU COULDN'T EAT BEFORE MASS BECAUSE YOU HAD TO FAST BEFORE RECEIVING COMMUNION. BUT, THE GOOD PART WAS WE KNEW THAT WHEN WE GOT HOME, WE'D FIND HOT MEATBALLS FRYING AND NOTHING TASTES BETTER THAN NEWLY-FRIED MEATBALLS AND CRISP BREAD DIPPED IN A POT OF GRAVY. AT FANUCCI'S EVERYDAY IS LIKE A HOLIDAY OR A SUNDAY. AND EVERYONE IS FAMILY. THINGS BEING WHAT THEY ARE NO ONE HAS THE TIME TO STAY HOME AND COOK AN AUTHENTIC HOME COOKED ITALIAN MEAL OR EVEN HAVE THE TIME TO GO TO YOUR LOCAL FAMILY ITALIAN RESTAURANT. WE AT FANUCCI'S WOULD LIKE TO BRING TO YOU THE EXPERIENCE OF THE ITALIAN AMERICAN WAY OF EATING RIGHT TO YOU'RE DOORSTEP.

DELIVERY MENU



ITALIAN FOOD

LIKE YOU REMEMBER IT
DELIVERED RIGHT TO YOUR DOORSTEP

305.695.7706

FREE DELIVERY

OPEN 7 DAYS A WEEK
LUNCH MONDAY THRU FRIDAY
11:30 - 4PM
DINNER SUNDAY THRU THURSDAY
4PM - 11PM
FRIDAY & SATURDAY TIL MIDNIGHT



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Salads

FANNUCCI SALAD Sautéed shrimp and calamary over baby arugula	\$12.50
CAPRESE Sliced Tomatoes, Fresh Mozzarella, Roasted Red Peppers topped with Fresh Basil and a touch of Geneco Olive Oil	\$10.75
CAESAR SALAD Homemade citrus Caesar Dressing, Reggiano Cheese and Herbed Croutons	\$9.25
THE COLORE Arugla, Endive, Radicchio, Gorgonzola cheese with lemon balsamic dressing	\$9.75
MIXED GREENS Baby lettuces, cucumbers, and cherry tomatoes in a honey champagne balsamic dressing	\$8.50

Soups

**PASTA FAGIOLI
SOUP OF THE DAY**

\$5.00
PA

Appetizers

MOZZARELLA STICKS Homemade mozzarella served with spicy marinara sauce	\$7.50
FRIED CALAMARI Served with a Spicy Marinara Dipping sauce	\$9.75
EGGPLANT ROLLITINI Sliced Eggplant rolled with Ricotta and Mozzarella with a fresh Tomato Sauce	\$9.75
NONNA'S MEATBALLS Homemade Meatballs served on Grilled Tuscan Bread smothered with a Plum Tomato Sauce	\$11.00
BAKED CLAMS OREGANATO Fresh Clams stuffed with seasoned Bread Crumbs	\$10.75
HOT ANTIPASTO PLATTER Fried Calamari, Eggplant, Rollitini and Clams Oreganato	\$12.50
COLD ANTIPASTO PLATTER Prosciutto, Genoa Salami, Soppressata, fresh Mozzarella, and Roasted Peppers	\$12.50
MUSSELS MARINARA Sautéed Prince Edward Island mussels in a fresh Marinara Sauce	\$9.50
FANNUCCI'S HOMEMADE GARLIC BREAD Toasted Italian Bread topped with four Cheese Sauce	\$5.50
SAUSAGE & PEPPERS Sweet Italian Sausage sautéed with Red, Yellow, and Green Peppers and Onions, with a touch of Tomato Sauce served over grilled Tuscan Bread	\$11.00

Pastas

SPAGHETTI AND MEATBALLS Spaghetti tossed with Homemade Meatballs in a Plum Tomato sauce	\$14.75
SPAGHETTI BOLOGNESE Spaghetti sautéed with Ground Pork, Veal, Sirlon and fresh Plum Tomatoes	\$14.75
PENNE ALA VODKA Penne Pasta sautéed with Prosciutto, Onions, Parmigiano in Pink Sauce	\$14.75
RIGATONI WITH SUNDAY GRAVY Rigatoni tossed with Meatballs, Sausage, Ricotta and Plum Tomato Sauce	\$16.50
RIGATONI WITH BROCCOLI RABE AND SAUSAGE Rigatoni sautéed with Broccoli Rabe, Sausage, in a Garlic and Oil	\$15.50
FETTUCCHINI ALFREDO Fettuccini Pasta in a Creamy Alfredo Sauce	\$16.50
LINGUINE WITH CLAM SAUCE Sautéed clams over a bed of Linguine in a fresh Tomato or Garlic and White Wine Sauce	\$15.50
LINGUINE WITH MIXED SEAFOOD Linguine sautéed with Shrimp, Clams, Calamari, mussels in a fresh Tomato or Garlic and White Wine Sauce	\$16.50
HOMEMADE RAVIOLI Cheese filled Ravioli in a Pink Sauce	\$14.75
HOMEMADE LOBSTER RAVIOLI Served in a pink saffron sauce over baby arugula	\$18.50
HOMEMADE LASAGNA Homemade Pasta with Ground Sirlon, Ricotta Cheese topped with Fresh Mozzarella	\$15.50
PENNE POMODORO Penne Pasta sautéed with Onions and Prosciutto in a Plum Tomato and Basil sauce	\$14.50
PENNE WITH FRESH TOMATO AND BASIL Penne Pasta in a fresh Plum Tomato and Basil Sauce	\$12.75
STUFFED SHELLS Shells stuffed with Ricotta Cheese topped with Mozzarella	\$14.75

Sandwiches

CHICKEN MILANESE	\$8.95
SAUSAGE AND PEPPER PARIGIANA	\$8.95
VEAL PARMAGIANA	\$10.95
SHRIMP PARMAGIANA	\$11.95
EGGPLANT PARMAGIANA	\$9.95
POTATOES PEPPERS AND EGG	\$7.95
CHICKEN PARMAGIANA	\$8.95
PROSCIUTTO, MOZZARELLA ROASTED PEPPER	\$10.95
ITALIAN COMBO	\$9.95
SALAMI PROVOLONE	\$8.95