

Dinner East End Meals

(Dinner - Served 4:00 PM until close)

Cucumber-Dill Salmon ^{GF} Fresh filet of salmon generously seasoned and then pan-seared. Topped with a chilled cucumber-dill cream aioli and paired with crispy Brussels sprouts and Jasmine rice **\$23.99**

Tortellini Carbonara Tender, fresh tricolor tortellini sautéed with prosciutto, green peas and garlic then tossed in a rich and creamy sauce

Your Choice of:

Plain **\$18.99** • Grilled Chicken **\$22.99**

Salmon **\$23.99** • Scallops **\$25.99**

Shrimp **\$25.99** • Fresh Lobster Tail Meat **\$27.99**

Mustard Nut Crusted Cod ^{GF} Fresh native cod baked with a mustard and nut crust. Served with wild rice and roasted asparagus **\$23.99**

Sautéed Sea Scallops ^{GFM} Fresh sea scallops dusted with a brown sugar flour with braised cabbage, red onion & dried canberries. Deglazed with white wine and paired with jasmine rice and haricot verts **\$24.99**

Fresh Fish and Chips A generous helping of fresh, tender and mild local cod, lightly battered and fried. Served with fries and coleslaw **\$20.99**

Cajun Seafood Alfredo Fresh lobster tail meat, scallops and shrimp sautéed with red onions, garlic and asparagus then tossed with a cajun alfredo sauce. Served over linguine **\$28.99**

Southern Fried Chicken "Boneless Breast" breaded, deep fried and served with mashed potatoes and green beans topped with a white country gravy **\$21.99**

Grilled New York Strip ^{GF} 10oz. steak, house cut and hand trimmed. Generously seasoned and then flame grilled. Served with mashed potatoes and grilled asparagus **\$27.99**

Your Choice of:

Brandy-peppercorn Sauce or Béarnaise Sauce

Steak Tips ^{GF} Choose: Marinated, Cajun or BBQ. Served with mashed potatoes and grilled asparagus **\$22.99**

Braised Short Rib ^{GF} Tender, boneless short ribs, slow braised & topped with a mushroom-burgundy jus; paired with mashed potatoes & grilled asparagus **\$29.99**

Mom's Best Meatloaf ^{GF} Home style meatloaf served with mashed potatoes, real beef gravy and veg **\$20.99**

Parmigiana Lightly breaded, fried and then baked with our homemade marinara sauce. Smothered in cheese and served over campanelle pasta

Your Choice of:

Eggplant **\$17.99** • Chicken Breast **\$21.99**

Fresh Fried Sea Scallop Plate Fresh local sea scallops are lightly fried and served with fries and coleslaw **\$24.99**

Fried Clam Plate Fresh clams lightly battered and fried. Served with fries and coleslaw **\$23.99**

Cod Cakes Two homemade Cod cakes, lightly fried and accompanied with tartar sauce, fries and coleslaw **\$19.99**

Piccata Choose Chicken or Cod, dredged in flour, and sautéed to a golden brown. Topped with a white wine, caper, butter, shallot and lemon sauce. Served over linguine

Chicken **\$21.99** • Cod **\$24.99**

Pasta Fanizzi Tomatoes, artichoke hearts, and sliced black olives sautéed with an herbed compound butter and tossed with linguini. Finished with lemon feta cheese

Plain **\$18.99** • Chicken **\$22.99**

Scallops **\$25.99** • Shrimp **\$25.99**

Lobster Tail Meat **\$27.99**

Burgers (Served All Day)

All burgers are 8oz. Angus, served on a toasted roll with fries, coleslaw and pickle

GLUTEN FREE ROLL AVAILABLE

Naked Burger With lettuce, tomato & onion **\$13.99**

Fanizzi's Favorite Burger Lightly marinated in micro and herbs, char grilled with cheddar and bacon and served on a large English muffin with lettuce, tomato and onion **\$15.99**

The 539'er Our choice burger, char grilled and topped with bleu cheese crumbles. Served on a toasted bun and spread with a black pepper-Worcestershire aioli and topped with fried shallots **\$15.99**

Au Poivre Burger Our choice burger topped with crumbled bleu cheese, crispy bacon, fried shallots and then smothered with a brandy-peppercorn sauce **\$16.99**

Salmon Burger With fresh chopped salmon, red and green peppers, garlic, egg, soy and panko bread crumbs. Served with a sesame mayo and accompanied with lettuce, tomato and red onion **\$13.99**

Turkey Burger With lettuce, tomato & onion **\$11.99**

Vegetable Burger With lettuce, tomato & onion **\$10.99**

Add for **\$1.00 Each**: Swiss, Cheddar, American, Smoked Gouda, Bacon, Sautéed Onions, Jalapeños or Mushrooms

Lobster Roll Tender lobster meat with chopped celery, chives and our house mayo on a fresh, toasted roll with fries and coleslaw **\$21.99**

GF: Gluten Free • GFM: Gluten Free Modifications



Take One! Take Out Menu

2020 - 2021

Fanizzi's

PROVINCETOWN

Open Daily & Year Round

11:30 am – 3:45 pm for Lunch

4:00 pm – close for Dinner

508-487-1964

www.fanizzisrestaurant.com

539 Commercial Street
Provincetown, MA 02657

All meals subject to 7% Massachusetts meals tax.
Substitutions will be extra.

We honor Visa, MasterCard, Discover, American Express and Diners Club.
No Personal Checks. All of us at Fanizzi's want to thank you for your patronage!

We hope to see you soon!

Consuming raw or undercooked meats may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy

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Appetizers (Served All Day)

Chicken Wings <small>Mild, Hot, BBQ or Sweet Chili-BBQ</small>	\$12.99
Boneless Chicken Tenders <small>Mild, Hot, BBQ or Sweet Chili-BBQ</small>	\$12.99
Buffalo Cauliflower <small>Crispy cauliflower, lightly battered and fried tossed in our homemade mild sauce. Served with bleu cheese dressing</small>	\$11.99
Burnt Ends ^{GF} <small>Crispy end cuts of tender pork loin with a sweet and spicy BBQ sauce, served atop a vinegar slaw</small>	\$14.99
Crab Cakes <small>Lightly fried and served with a chipotle remoulade</small>	\$13.99
Fried Calamari <small>Lightly breaded and fried squid, served with our sauce picante</small>	\$13.99
Fresh Fried Shrimp <small>Five jumbo shrimp double dipped and lightly fried. Served with sweet chili sauce</small>	\$13.99
Grilled Shrimp ^{GF} <small>Five jumbo shrimp grilled with a sweet chili and BBQ glaze</small>	\$13.99
Shrimp Cocktail ^{GF} <small>Six jumbo shrimp are served with our own cocktail sauce</small>	\$13.99
Steamed Mussels ^{GFM} <small>Steamed in white wine, garlic and fresh herbs with tomatoes and finished with freshly drawn butter. Served with garlic crostini</small>	\$12.99
Mediterranean Plate ^{GFM} <small>Our own roasted garlic hummus, lentil relish, marinated feta salad and pita bread</small>	\$10.99
Crispy Brussels Sprouts <small>Tossed with truffle oil and sprinkled with Pecorino Romano</small>	\$11.99
Tomato, Basil and Mozzarella ^{GF} <small>Ripened tomatoes with basil and fresh mozzarella. Finished with aged balsamic, basil oil and cracked black pepper</small>	\$9.99

Soups (Served All Day)

Soup Du Jour <small>Chef's preparation of classical and New World offerings</small>	\$7.00
Clam Chowder ^{GF} <small>Our New England style chowder, rich, chunky and creamy</small>	\$7.50
Beef Chili ^{GF} <small>Slow-cooked, homemade rich and spicy, topped with a cheese blend</small>	\$8.00

Salads (Served All Day)

House Salad ^{GF} <small>Mixed tender field greens with cucumber, tomato, carrot and red onion</small>	\$5.99
Cranberry Salad ^{GF} <small>Mixed tender field greens with sun-dried cranberries, toasted pine nuts and crumbled goat cheese all tossed with raspberry vinaigrette</small>	\$11.99
Caesar Salad ^{GFM} <small>The Classic preparation... Crisp romaine lettuce and garlic croutons, tossed with parmesan cheese, and homemade Caesar dressing (Anchovies optional)</small>	Small Caesar \$9.99 Large Caesar \$11.99
Beet & Arugula Salad ^{GF} <small>Baby arugula topped with sliced beets, mandarin oranges, goat cheese, walnuts and then drizzled with balsamic</small>	\$13.99
Curried Chicken Salad ^{GF} <small>With green onions, carrots, celery and red grapes tossed in a curried mayo and served over a bed of mixed field greens</small>	\$13.99

Spinach and Artichoke Dip ^{Creamy} <small>homemade spinach dip combined with artichoke hearts, fresh spinach and Romano cheese, served with our tortilla chips</small>	\$10.99
Stuffed Artichoke <small>With fresh herbs and seasoned bread crumbs</small>	\$14.99
Zucchini Sticks <small>Thinly sliced, house-spiced, then deep-fried. Highlighted with our horseradish Dijon sauce</small>	\$10.99
Italian Fried Mozzarella <small>Wedges of mozzarella cheese, coated with Italian seasoned bread crumbs, oregano, garlic and romano cheese. Served with our house marinara</small>	\$11.99
Loaded Potato Pizza <small>Thin crust pizza dough, spread with our house mashed potatoes, topped with a five cheese blend, crumbled bacon, scallions and topped with a dollop of sour cream</small>	\$12.99
Ultimate Nachos <small>An enormous plate of our tortilla chips, with spicy beef chili, jalapeños, tomatoes, sliced black olives and scallions. Smothered in cheese and served with house-made chunky salsa and sour cream</small>	\$13.99
<small>Add Grilled Chicken \$5.00 • Add Guacamole \$1.00</small>	

Fried Mac & Cheese Bites <small>Creamy smoked Gouda and elbow macaroni, breaded and then fried until crispy. Served with a creamy bacon aioli</small>	\$12.99
Truffle Fries <small>Our crispy fries, drizzled with white truffle oil and then sprinkled with parmesan and fresh parsley</small>	\$10.99
Homemade Onion Strings <small>A mountain of fresh sweet onions cut extra thin and fried to a golden crisp</small>	\$10.99

P-Towner Salad ^{GFM} <small>A large mixed field green salad topped with a hard-boiled egg, crumbled bleu cheese, black olives, red onions, carrots, cucumbers, tomatoes and croutons. Served with choice of dressing on the side</small>	\$13.99
Greek Salad ^{GF} <small>A bed of fresh romaine lettuce topped with cucumbers, tomatoes, red onions, roasted red peppers, kalamata olives and banana peppers tossed with Greek dressing and topped with feta cheese</small>	\$13.99
The Wedge ^{GF} <small>Hearts of romaine topped with tomatoes, red onion, bacon and drizzled with a bleu cheese dressing</small>	\$13.99

Dressings: Fat Free Balsamic Vinaigrette, Peppercorn Parmesan, Bleu Cheese, Italian Lemon Vinaigrette and Ranch

Add to Any Salad:
Chicken \$5.00 • Salmon \$6.00 • Shrimp \$10.00

Lunch East End Meals

(Served from 11:30 AM until 3:45 PM)

Fish and Chips <small>A generous helping of fresh, tender local cod, lightly battered and fried. Served with fries and coleslaw</small>	\$20.99
Fresh Fried Sea Scallop Plate <small>Fresh local sea scallops are lightly fried and served with fries and coleslaw</small>	\$24.99
Fried Clam Plate <small>Fresh whole belly clams lightly battered and fried served with coleslaw, fries, tartar sauce and lemon wedge</small>	\$23.99
Cod Cakes <small>Two homemade cod cakes, lightly fried and accompanied with tartar saue, lemon wedge, fries and coleslaw</small>	\$19.99
Mustard Nut Crusted Cod ^{GF} <small>Fresh native cod baked with a mustard and nut crust. Served with wild rice and roasted asparagus</small>	\$23.99
Fresh Mussels Over Linguine <small>Mussels steamed in white wine, garlic, fresh herbs and tomatoes served over linguine</small>	\$14.99
Cucumber-Dill Salmon ^{GFM} <small>Fresh filet of salmon generously seasoned and then pan-seared. Topped with a chilled cucumber-dill cream aioli and paired with crispy Brussels sprouts and Jasmine rice</small>	\$23.99
Parmigiana <small>Lightly breaded, fried and then baked with our own homemade marinara sauce; smothered in cheese and served over campanelle pasta</small>	Choice of: Eggplant \$9.99 • Chicken \$12.99
Mom's Best Meatloaf ^{GF} <small>Home style meatloaf served with real beef gravy, mashed potatoes and veg.</small>	\$13.99
Steak Tips ^{GF} <small>Choose marinated, Cajun or BBQ. Served with mashed potatoes and veg.</small>	\$16.99
Southern Fried Chicken "Boneless Breast" <small>Breaded, deep fried and served with mashed potatoes and green beans, topped with a white country gravy</small>	\$12.99

Sandwiches

All of our sandwiches served with fries, crispy pickle and homemade coleslaw

GLUTEN FREE BREAD AVAILABLE

Cranberry Turkey Wrap <small>Roasted turkey with cranberry sauce, red onion, bacon, house mayo and mixed field greens in a garlic wrap</small>	\$12.99
Reuben <small>With sauerkraut, Swiss cheese and Thousand Island dressing on marble rye</small>	Choice of: Roasted Turkey or Lean Pastrami \$12.99 Cape Cod Reuben \$13.99
Grilled Cheese and Bacon <small>Cheddar, Smoked Gouda or American cheese with bacon and sliced tomato on marble rye</small>	\$11.99
G.B.L.T. <small>Guacomole, lettuce, bacon, tomato and mayo on thick white bread</small>	\$11.99
Philly Steak Sandwich <small>Sirloin steak grilled, seasoned and topped with American cheese, sautéed peppers and onions</small>	\$15.99
Short Rib Grilled Cheese <small>Slow braised beef short rib, shredded and topped with a red onion marmalade. Then grilled on thick cut white bread with slices of Gouda cheese</small>	\$15.99
Tuna Melt <small>Solid white tuna salad topped with cheddar cheese and tomato on marble rye</small>	\$12.99
Greek Wrap <small>Marinated cucumbers, plum tomatoes, red onions, banana peppers and chunks of feta cheese with romaine lettuce wrapped in a spinach tortilla</small>	\$10.99
<small>Add Grilled Chicken \$2.00</small>	
Blackened Chicken Wrap <small>Spicy blackened chicken with mixed greens, red onion, and cheddar with a soothing ranch dressing in a garlic wrap</small>	\$12.99
Grilled Honey Mustard Chicken Sandwich <small>Topped with crispy bacon, cheddar cheese, lettuce, tomato and onion then served on a brioche sandwich roll</small>	\$12.99
Grilled Salmon Wrap <small>Grilled salmon with avocado spread, mixed field greens, roasted red peppers and red onions wrapped in a spinach tortilla wrap</small>	\$13.99
Fresh Fried Cod Melt <small>Cod lightly fried and topped with cheddar cheese on a fresh roll. Served with lettuce, tomato, onion and tartar sauce</small>	\$14.99
Fried Clam Roll <small>Fresh whole belly clams lightly battered and fried, served with coleslaw, fries, tartar sauce and lemon wedge</small>	\$12.99

Lobster Roll Tender lobster meat with chopped celery, chives and our house mayo on a fresh, toasted roll with fries and coleslaw **\$21.99**

Early Bird Specials \$16.99

4:30 p.m. - 6:00 p.m.

Entire party must be seated in dining room and order must be placed by 6:00 pm.
Not available for takeout.

Served with dinner rolls, house salad or cup of soup and coffee or hot tea.
Add Caesar Salad - \$3.00. No substitutions!
* Coupons do not apply to Earrly Birds *

Fresh Mussels Over Linguine <small>Fresh mussels steamed in white wine, garlic, fresh herbs and tomato served over linguine</small>	
Mom's Best Meatloaf ^{GF} <small>Homestyle meatloaf served with mashed potatoes, beef gravy and fresh veg</small>	
Parmigiana <small>Choice of chicken or eggplant lightly breaded, fried and baked with our own homemade sauce, smothered in cheese. Served over campanelle pasta</small>	
Pan Seared Salmon ^{GFM} <small>Topped with chilled cucumber-dill aioli and paired with crispy Brussels sprouts and Jasmine rice</small>	
Steak Tips ^{GF} <small>Choose marinated, Cajun or BBQ; with mashed potatoes and grilled asparagus</small>	

Children's Menu

(Served All Day)

CHILDREN TWELVE OR YOUNGER

Campanelle Pasta <small>served with butter or red sauce</small>	\$6.99	Chicken Fingers & Fries	\$8.99
Cheese Raviolis <small>served with butter or red sauce</small>	\$7.99	Cheese Pizza	\$7.99
Kraft Macaroni & Cheese	\$5.99	Bacon Pizza	\$8.99
Grilled Chicken with Steamed Broccoli <small>(Gluten Free)</small>	\$6.99	Grilled Cheese with Fries <small>(Lunch Only)</small>	\$5.99
		Vanilla Ice Cream <small>Topped with chocolate sauce and whipped cream</small>	\$2.50

Desserts

(Served All Day)

Flourless Chocolate Cake ^{GF} <small>A rich and dense flourless chocolate cake finished with a ganache topping, a seasonal berry coulis and whipped cream</small>	
Brownie Binge Sundae <small>A rich chocolate brownie topped with French vanilla ice cream, lots of hot melted fudge, homemade toasted caramel walnut sauce and whipped cream</small>	
Warm, Homemade Fruit Crisp <small>A big plate of our homemade fruit crisp, served warm with French vanilla ice cream. Ask your server for today's selection</small>	
Homemade Bread Pudding <small>Our delicious homemade white chocolate bread pudding served warm with homemade caramel sauce and whipped cream</small>	
Chocolate Molten Cake <small>A rich and fluffy chocolate cake with a sweet and gooey inside. Served warm over chocolate sauce and topped with a caramel drizzle then perfected with a garnish of whipped cream</small>	
Not Your Average Tiramisu <small>Layers of homemade angel food cake with a hint of rum and coffee liqueur sandwiched together with vanilla cream filling. A must try!</small>	
French Vanilla Ice Cream <small>Three scoops of French vanilla ice cream topped with lots of hot melted fudge, homemade toasted caramel walnut sauce and whipped cream</small>	
Sorbet of the Day (Please ask your server)	

All Above Desserts \$10.00 Each

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Please inform us of any food allergies prior to ordering

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