

*Intimate Dining
In a Country Setting*

at

Falzone's

Your Hosts

Raymond and John Falzone



(508) 476-7220

306 Main Street • Douglas, MA 01516

www.falzones.com

For groups of ten or more, a gratuity may be added to your check.

Antipasti

Fried Calamari	\$8.50	Bruschetta	\$6.50
Sauteed Calamari	8.95	our garlic bread with a topping of fresh tomato, red onion, garlic and herbs	
garlic, olive oil, white wine, hot peppers		Scallops wrapped in Bacon	9.95
Block Is. Style Calamari	8.95	Mussels au gratin	10.95
fried calamari tossed with garlic, olive oil, white wine and banana peppers		baked w/garlic butter, cheese, plum tomato, roasted red pepper and a crumb topping	
Fried Eggplant	6.50	Mussels Provencal	9.95
parmigiano		steamed with white wine, garlic, fresh tomato and scallions	
Fried Mozzarella	6.75	Baked Artichoke Hearts	8.50
Garlic Bread	4.95	baked w/garlic butter, mozzarella cheese and a seafood stuffing	
Fried Ravioli	6.95		
with tomato sauce			

Zuppa

Clam Chowder (our own)	cup \$3.50	bowl \$4.50
Tortellini en Brodo		bowl 4.50
cheese tortellini in chicken broth		
Soup of the Day	cup \$3.00	bowl 4.00

Insalata

Antipasto Salad	small \$8.50	large \$10.50	
assorted garden vegetables, mortadella, salami and provolone w/our own house Italian dressing			
Meatless Antipasto	7.50	Garden Salad	3.95
Mozzarella Caprese			6.95
fresh mozzarella and sliced tomato, garnished w/fresh basil and balsamic reduction			
Marinated Artichoke Hearts	w/tomato and black olive		6.95
*Caesar Salad	small 4.95	large 6.95	
tossed to order with our own Caesar dressing (*made w/egg yolk)			
w/grilled chicken add \$4.00 • w/shrimp add \$6.00			

NOTE: Falzone's welcomes our junior patrons; for their safety and the comfort of others, please see that they remain seated at all reasonable times. Thank you.

Junior & Senior Menu

Available to children under 12 — and to senior citizens

Linguine or Penne	\$6.95	Fried Haddock	\$8.95
with meatball	7.75	Broiled Haddock	8.95
Meatball Parmigiano	6.75	Boneless Chicken Breast	7.95
open faced meatball sandwich topped w/cheese and served with french fries		w/supreme sauce	
Chicken Fingers	7.95	Chicken Parmigiano	7.95
with french fries			

Desserts

Homemade Cannoli	\$6.95	Tiramisu	\$6.95
Chocolate Amaretto Mousse	5.95	Spumoni	4.95

Assorted Cakes and Cheesecakes 6.95

— Ask To See Our Dessert Tray —

Coffee

Espresso	\$3.50	Cappuccino	\$4.00
		Try it with your favorite liqueur	
Regular Coffee	2.00	Brewed Decaf	2.00

Fruiti del Mare

Served over your choice of pasta, with soup or salad

<i>Shrimp Scampi</i>	\$17.95	<i>Shrimp & Scallops</i>	\$18.50
<i>sauteed w/fresh garlic, diced fresh tomatoes, white wine and butter</i>		<i>Diavolo</i>	
<i>Portofino</i>	19.95	<i>shrimp & scallops in a spicy hot marinara sauce</i>	
<i>shrimp, scallops, mussels & haddock w/garlic & marinara sauce</i>		<i>Shrimp & Scallops</i>	18.95
<i>Shrimp & Scallops</i>	18.95	<i>Alfredo</i>	
<i>in pesto cream sauce</i>		<i>shrimp & scallops in a romano cream sauce</i>	
<i>shrimp & scallops in fresh basil & romano cream sauce</i>			

Fried

In 100% cholesterol free oil

<i>Haddock</i>	\$15.95	<i>Haddock</i>	\$15.95
<i>Scallops</i>	17.95	<i>Scallops</i>	17.95
<i>Fried Seafood Platter</i>	18.95	<i>Baked Seafood Platter</i>	19.50
<i>shrimp, scallops & haddock</i>		<i>scallops, shrimp, mussels & haddock</i>	
<i>Fried Shrimp</i>	15.95		

Seafood prices subject to change according to market prices

NOTE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Pasta

Served with a garden salad or soup of the day and homebaked bread

	linguine, penne, angel hair or fettuccine	homemade gnocchi or ravioli
<i>Tomato Sauce</i>	\$10.50	\$13.50
<i>Meat Sauce</i>	11.75	14.75
<i>Mushroom Sauce</i>	11.00	14.00
<i>Aglio Olio</i> fresh garlic & olive oil	10.75	13.75
<i>Alfredo</i> romano cream sauce	12.95	15.95
<i>Pesto</i> fresh basil, garlic, pinenuts olive oil, and parmesan	11.95	14.95

Baked Pasta

<i>Homemade Meat Lasagna</i>	\$14.95
<i>Cheese Manicotti</i>	12.95

Sides — Meatballs add \$3.00, Sausage (2) add \$3.50, Veal cutlet add \$6.95

Pasta Features

<i>Tour of Italy</i>	\$14.95	<i>Pasta Sonoma</i>	\$16.50
<i>manicotti with chicken parmigiano, meatball and Italian sausage</i>		<i>chicken tenders sauteed with sun dried tomato, artichoke hearts and black olive in romano cream — tossed with linguine</i>	
<i>Fettuccine Calabraise</i>	14.50	<i>Tortellini w/Pesto Cream</i>	14.95
<i>egg fettuccine tossed w/ prosciutto & mushrooms in romano cream</i>		<i>cheese tortellini tossed with a blend of pesto and alfredo sauce</i>	

Entrees

Entrees served with choice of 1 of the following —
soup, salad, vegetable, pasta, or potato. Add a second side for \$2

Vitello

Fresh veal prepared in our kitchen daily

Veal Cutlet Pomodoro \$15.95 breaded veal cutlets with tomato sauce	Veal Milanese 15.95 breaded veal cutlets sprinkled w/ romano cheese & fresh lemon burre blanc
*Veal Marsala 16.95 medallions of veal sauteed w/pro- sciutto, shallots and mushrooms in marsala wine	*Veal Piccata \$16.95 medallions of veal sauteed w/white wine, lemon, capers and butter . . . garlic on request
Veal Parmigiano 16.75 breaded veal cutlets w/tomato sauce topped w/provolone cheese	

Pollo

Chicken Carbonara \$15.95 chicken tenders sauteed with prosciutto & mushrooms tossed w/linguini in a romano cream sauce	Chicken Bianco \$14.75 breaded boneless breast w/supreme sauce
*Chicken Franzia 15.50 breast of chicken sauteed in white wine w/garlic, lemon, mushrooms and arti- choke hearts	*Chicken Marsala 15.50 boneless breast sauteed w/prosciutto, shallots, mushrooms in marsala wine
*Chicken Piccata 15.50 boneless breast sauteed w/white wine, capers, lemon and butter . . . garlic on request	Chicken Parmigiano 14.75 breaded boneless breast w/tomato sauce topped with cheese
	Chicken Cacciatore 15.95 chicken tenders simmered in a sauce of tomato, garlic, peppers, onions, mush- rooms and Madeira wine

*NOTE: Many of our sautee dishes are finished with a touch of cream,
which may be omitted upon request.

Sausage

Sausage Cacciatore \$13.95 slices of sausage simmered in a sauce of tomato, onion, green pepper, mush- rooms, red wine, garlic and herbs	Sausage Scaloppine \$13.95 slices of sausage sauteed w/white wine, onions, peppers, mushrooms, garlic and herbs
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Melanzane

Our eggplant is breaded and fried in vegetable oil

*Eggplant Parmigiano w/tomato sauce & cheese	\$13.50
Veal & Eggplant Parmigiano	15.95
*Eggplant Cacciatore topped w/cacciatore sauce	13.95
Chicken & Eggplant Parmigiano	14.95

*Excellent vegetarian choice

Americana

Not responsible for well done steaks

Broiled Sirloin Steak \$18.50 14 oz. choice sirloin broiled to your liking	Grilled Ribeye \$18.95 cajun or plain
Roast Duck 18.95 1/2 semi boned a duck with orange/ grand marnier sauce	Steak "Pizziola" \$18.95 14 oz. sirloin, underlaid with tomato sauce, topped with sauteed peppers, onions and mushrooms

Pasta Choices

Linguine, penne, fettuccini or angel hair
With homemade gnocchii or ravioli — add \$2.00