

FACHINI

Ristorante

Restaurant Week, 2022

In order to maximize our donation to the North Texas Food Bank and accommodate as many guests as possible, Fachini has accepted reservations for three, one-and-a-half-hour seatings. Please be mindful of this as a courtesy to the guests following you. If you stay past the one-and-a-half hour seatings you will be asked to leave.

\$49 PER PERSON

\$10 Donated to North Texas Food Bank

First Course

Cesare: Little Gem, Anchovy, Parmigiano Regiano, Croutons

Egyptian: Iceberg, Pepperoncini, Olives, Pecorino Romano

Chopped: Iceberg, Radicchio, Pepperoncini's, Ceci Beans, Salame, Mozz, Red Onion

Prince Edward Island Mussels: Garlic, Wine, Tomato, Basil

Eggplant Rollatini: Mozzarella, Ricotta, Parmesan, Pecorino, Special Tomato Sauce

Calamari: Pickled Jalapeno, Marinara, Lemon Aioli

Second Course

Fettuccine al Ragu di Funghi

Rigatoni alla Vodka with Meatball

50 Layer Lasagna: Ricotta, Sunday Gravy

Cappelletti Bolognese

Lobster Ravioli: Tomato, Cream, Basil, Pecorino

Flounder Piccata: Spicy Caper Spumante, Arugula, Whipped Parmesan Potatoes

Chicken al Limone: Salsa Verde, Marble Potatoes

Veal Parmesan: Angel Hair Aglio e Olio

Dessert

Carrot Cake

Tiramisu

Crème Brulee

Wine Flights

Borghese Wine Selection - \$40

Pinot Grigio: Collio Livon Friuli

Montepulciano d'Abruzzo: Contesa

Moscato d'Asti "Sourgal" Elio Perrone, Piemonte

Alto Borghese Wine Selection - \$50

Chardonnay Fosche: Vite Colte

Toscana Rosso: Alberto Conti

Pian dei Sogni Brachetto "Forteto della Luja", Piemonte