

Fellini's Cafe

3541 W Chester Pike 19073-3701 · +16103536131 · Updated: Jan 14, 2026

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ANITPASTI 6

Pan Fried Polenta	\$13.00
crumbled Italian sausage, roasted garlic, wild mushroom sauce, parmigiana	
Truffle Fries	\$11.00
pecorino cheese blend, truffle oil, balsamic reduction	
Mozzarella Stuffed Meatball Sliders	\$13.00
spicy vodka aurora sauce, crispy butter brioche bun	
Grilled Prosciutto Wrapped Artichokes GF	\$16.00
crumbled gorgonzola, port wine raspberry reduction	
Wood Grilled Octopus GF	\$18.00
smoked salsa rojo, lime-chili oil	
Crispy Crab Cakes	\$17.00
habanero-yellow pepper coulis, roasted corn	

INSALATA 3

Fig and Bleu GF	\$14.00
baby spinach, dried figs, crumbled blue cheese, cashews, port wine dressing	
Burrata Giardiniera GF	\$14.00
burrata, heirloom tomato, basil pesto drizzle	
Roasted Pear GF	\$15.00
baby arugula, roasted pears, crispy bacon, ricotta salata, pecans, lemon dressing	

PASTA 6

Crab Stuffed Ravioli	AVAILABLE OPTIONS
lump crab, old bay, lemon, parsley, brown butter	lunch: \$20.00
	dinner: \$30.00
Cajun Fettuccine	AVAILABLE OPTIONS
blackened chicken, roasted peppers, peas, cajun cream sauce (shrimp \$3)	lunch: \$15.00
	dinner: \$22.00

Lobster Limoncello Bucatini	AVAILABLE OPTIONS
lobster meat, chopped scallions, limoncello cream sauce	lunch: \$26.00
	dinner: \$34.00
Meat Tortellone	AVAILABLE OPTIONS
veal and beef stuffed jumbo tortellini, oyster mushrooms, sage butter	lunch: \$16.00
	dinner: \$24.00
Short Rib Pappardelle	AVAILABLE OPTIONS
braised short rib ragout, roasted tomato, cannellini beans	lunch: \$18.00
	dinner: \$26.00
Pea & Pancetta Tortellone	AVAILABLE OPTIONS
Pernod cream sauce	lunch: \$15.00
	dinner: \$23.00

CARNE É PESCE 5

Kurobuta Pork Chop GF	\$32.00
pan seared, jalapeno apricot glaze	
Roasted Rack of Lamb	\$28.00
herb crusted, balsamic reduction	
Broiled Veal Chop GF	\$32.00
gorgonzola crumbles, fig glaze	
Veal Rapini GF	\$30.00
sautéed veal medallions, broccoli rabe, fontina, light tomato sauce	
Salmon Dijonnaise	\$28.00
horseradish potato crust, dijon mustard sauce	

CONTORNI 5

Roasted Wild Mushrooms GF	\$6.00
Meatballs	\$5.00
Broccoli Rabe GF	\$9.00
Sausage	\$5.00
Sautéed Shrimp GF	\$8.00
white wine garlic sauce	

ANTIPASTA 11

1. Bruschetta	\$8.00
A traditional topping of roma tomatoes, fresh basil and extra virgin olive oil served on freshly toasted italian bread with fresh shaved parmesan cheese	

2. Antipasta Fellini GF	AVAILABLE OPTIONS
House selection of assorted italian deli meats and cheeses	\$15.00
	with seafood: \$8.00
3. Mozzarella Caprese GF	\$12.00
Fresh mozzarella, vine ripened tomatoes and fresh basil seasoned with balsamic vinegar and extra virgin olive oil	
4. Mozzarella Sticks	\$9.00
Spring roll wrapped mozzarella sticks with our spicy marinara sauce	
5. Salmone Affumicato	\$14.00
Smoked salmon served with capers and red onion rings	
6. Cozze Alla Marinara	AVAILABLE OPTIONS
Prince edward island mussels steamed in our spicy marinara or white wine and garlic sauce, served with crostini bread	\$16.00
	sub clams: \$6.00
7. Portobello GF	\$11.00
Grilled marinated portobello mushroom with garlic, olive oil and fresh herbs topped with our house dressing	
8. Calamari Alla Griglia	\$14.00
Grilled tender calamari topped with a sauce of fresh diced tomatoes, garlic, olive oil, white wine and parsley	
9. Calamari Fritti	\$15.00
Tender calamari, lightly breaded and fried served with our spicy marinara sauce	
10. Melanzane Alla Parmigiana	\$5.00
Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheeses	
Chicken Tenders	\$9.00
Fried chicken tenders with your choice of house-made chips or fries	

LUNCH COMBOS 3

Insalata E Pasta	\$15.00
Mixed green salad or Ceasar salad and your choice of selected pastas	
Zuppa E Pasta	\$15.00
Soup and your choice of selected pastas	
Zuppa E Insalata	\$13.00
Soup of the day and your choice of mixed green or Caesar salad	

CARNE 8

Chicken Parmigiana *	AVAILABLE OPTIONS
Lightly breaded tender veal cutlet topped with fresh tomato sauce and mozzarella	Lunch Size: \$14.00
	Dinner Size: \$22.00
	sub veal: \$4.00

Pollo Melanzane *	AVAILABLE OPTIONS
Sauteed breast of chicken with eggplant, fresh tomato sauce and mozzarella cheese	Lunch Size: \$16.00
	Dinner Size: \$24.00
Chicken Gorgonzola *	AVAILABLE OPTIONS
Sauteed breast of chicken in gorgonzola cream sauce	Lunch Size: \$14.00
	Dinner Size: \$22.00
Chicken Marsala *	AVAILABLE OPTIONS
Sauteed breast of chicken with assorted wild mushrooms, onions and prosciutto ham in a rich marsala wine demi glace	Lunch Size: \$16.00
	Dinner Size: \$24.00
	sub veal: \$4.00
Chicken Piccata	AVAILABLE OPTIONS
sautéed breast of chicken, chopped tomato, capers, lemon butter sauce	Lunch Size: \$14.00
	Dinner Size: \$22.00
	sub veal: \$4.00
Pollo Contadina	AVAILABLE OPTIONS
Sauteed breast of chicken with red onions, roasted red peppers and mushrooms topped with house-made crispy potato chips	Lunch Size: \$14.00
	Dinner Size: \$22.00
Chicken Scarparella	AVAILABLE OPTIONS
Sliced chicken breast sauteed with sausage, onions, peppers and potatoes in lemon, garlic and herb infused oil	Lunch Size: \$16.00
	Dinner Size: \$24.00
Certified Black Angus Ribeye Steak * GF	\$32.00
Mesquite grilled to order (16 oz. cut)	

WOOD FIRE PANINI 4

AI Pollo	\$12.00
Grilled chicken, provolone, lettuce, tomato, caesar dressing served with your choice of house-made chips or fries	
AI Salmone	\$14.00
Grilled salmon with mixed greens and home made sauce served with your choice of house-made chips or fries	
Prosciutto Mozzarella	\$13.00
Prosciutto, fresh mozzarella, mixed greens, tomato and extra virgin olive oil served with your choice of house-made chips or fries	
Vegetariano	\$12.00
Eggplant, zucchini, provolone, fresh sliced tomatoes and sauce served with your choice of house-made chips or fries	

SANDWICHES 4

Chicken Parmigiana	AVAILABLE OPTIONS
Breaded chicken, mozzarella and tomato sauce	\$13.00
	sub veal: \$4.00
Meatball Parmigiana	\$13.00
Our home made meatballs topped with tomato sauce and provolone	

Cheese Steak	\$13.00
Sauteed steak meat with carmelized onions and provolone cheese	
Sausage and Peppers	\$13.00
sautéed sausage, peppers, onion, provolone, white wine-garlic sauce, hint of marinara	

BEVERAGES 14

San Pellegrino Sparkling Mineral Water 1L	\$6.00
Panna Tuscan Spring Water 1L	\$6.00
Soft Drinks	\$2.50
Lemonade	\$2.50
Fresh Brewed Iced Tea	\$2.50
Fresh Brewed Coffee	\$2.50
Hot Tea	\$2.50
Espresso	\$4.00
Double Espresso	\$5.00
Cappuccino	\$6.00
Decaf Cappuccino	\$6.00
Mocha Latte	\$6.00
Hot or Iced	
Caramel Latte	\$6.00
Hot or Iced	
Dark Hot Chocolate	\$5.00

LUNCH SPECIALS 5

SOUP	\$8.00
Kale Chicken Vegetable	
SALAD	\$16.00
Smoked Trout Salad baby spinach, smoked trout, onions, tomato, almonds, balsamic vinaigrette	
SANDWICH	\$15.00
Italian Hoagie (side of fries)	
PASTA	\$16.00
Butternut Squash Ravioli chicken, walnuts, maple cream sauce	

FISH	\$18.00
Tilapia Oreganata sauteed tilapia, white wine lemon sauce, seasoned panko (side of vegetables)	

DINNER SPECIALS 7

SOUP	\$8.00
Kale Chicken Vegetable	
APPETIZER	\$15.00
Arancini Sicilian rice balls stuffed with mozzarella, spicy tomato dipping sauce	
SALAD	\$18.00
Smoked Trout Salad baby spinach, smoked trout, onions, tomato, almonds, balsamic vinaigrette	
PASTA	\$26.00
Rigatoni rigatoni, chicken, bacon, cauliflower, onions, alfredo sauce	
FISH	\$28.00
Tilapia Oreganata sauteed tilapia, white wine lemon sauce, seasoned panko	
MEAT	\$34.00
Steak & Bleu grilled black angus ribeye, Danablu cheese, raspberry gastrique	
STARCH and VEGETABLE	\$6.50
Roasted Potatoes & Green Beans	

SIDES 9

Chicken Tenders	\$9.00
Fried chicken tenders with your choice of house-made chips or fries.	
Side of Pasta	AVAILABLE OPTIONS
Various Pastas. Ask for our selections.	\$5.00
	sub ravioli/tortellini: \$4.00
Side of Sauce	\$1.00
Various Sauces. Ask for our selections.	
Side of Vegetables	\$6.50
Vegetables of the day	
Meatballs	\$5.00
2 meatballs per order.	
Sausage	\$5.00
Roasted Wild Mushrooms GF	\$6.00
Assorted Wild Mushrooms	
Broccoli Rabe GF	\$9.00
Sautéed Shrimp GF	\$8.00

MAIN 5

Spaghetti and Meatballs **\$10.00**

Spaghetti with 2 meatballs in tomato sauce.

Chicken Tenders with House-made Chips or Fries **\$8.95**

Fried chicken tenders with your choice of house-made chips or fries.

Mozzarella Sticks **\$8.95**

Spring roll wrapped mozzarella sticks with our marinara dipping sauce.

Meatballs **\$5.00**

2 meatballs in tomato sauce.

French Fries **\$3.50**

DRINKS 6

Coffee

Tea

Cappuccino

Espresso

Double Espresso

Iced Mocha or Caramel Latte

SALADS AND APPETIZERS 13

BRUSCHETTA **\$35.00**

Tomatoes, basil, extra virgin olive oil on toasted Italian bread with shaved parmesan cheese

INSALATA CAESAR **\$40.00**

Traditional Caesar salad with garlic croutons and parmesan cheese

INSALATA MISTA **\$40.00**

Baby mixed field greens with tomatoes and red onions in our signature house dressing

MOZZARELLA CAPRESE **\$50.00**

Fresh mozzarella, vine ripe tomatoes, basil, extra virgin olive oil and vinegar

INSALATA SPINACI é GORGONZOLA **\$50.00**

Baby spinach with gorgonzola, walnuts, tomato, red onion in port wine vinaigrette

INSALATA AL PROSCIUTTO **\$55.00**

Thinly sliced Prosciutto di Parma and kalamata olives with baby mixed field greens and tomato tossed in our signature house dressing

INSALATA AL POLPO DI GRANGHIO **\$60.00**

Baby mixed field greens and tomato tossed in our signature house dressing crowned with fresh crab meat

ANITPASTO FELLINI	\$75.00
Assorted Italian deli meats and cheeses	
MOZZARELLA STICKS	AVAILABLE OPTIONS
Spring roll wrapped mozzarella sticks with our spicy marinara sauce \$50/\$100. Half Tray (40 sticks). Full Tray (80 sticks).	\$50.00
	\$100.00
CALAMARI FRITTI	AVAILABLE OPTIONS
Lightly breaded, fried with spicy marinara	\$50.00
	\$100.00
MUSSELS (red or white)	AVAILABLE OPTIONS
Steamed in our spicy marinara or white wine and garlic sauce served with crispy crostini bread	\$60.00
	\$120.00
EGGPLANT PARMIGIANA	AVAILABLE OPTIONS
Lightly breaded eggplant, fried and topped with marinara sauce mozzarella and parmesan cheese	\$60.00
	\$120.00
MEATBALLS MARINARA	AVAILABLE OPTIONS
Half tray (20 meatballs). Full Tray (40 Meatballs)	\$50.00
	\$100.00

DESSERTS 13

CANNOLI TRAY

CRISPY PASTRY SHELLS FILLED WITH CHOCOLATE CHIP RICOTTA CREAM

BELGIAN CHOCOLATE CAKE (GLUTEN FREE)

SEMI SWEET BELGIAN CHOCOLATE CAKE MADE WITHOUT FLOUR

PEANUT BUTTER BOMB (GLUTEN FREE)

CHOCOLATE MOUSSE WITH PEANUT BUTTER AND CHOCOLATE GANACHE COVERED IN PEANUTS ON PEANUT CHOCOLATE CRUST

VANILLA COCONUT SNOWBALL

VANILLA SPONGE CAKE WITH COCONUT MOUSSE COVERED IN COCONUT FLAKES

TIRAMISU

COFFEE SOAKED LADY FINGERS LAYERED WITH MASCARPONE MOUSSE FINISHED WITH COCOA POWDER

CRÈME BRULÉE CHEESECAKE

ENOUGH SAID!

CHOCOLATE CARAMEL SOUFFLÉ

MOIST CHOCOLATE CAKE WITH A MOLTEN CARAMEL CENTER

CHOCOLATE MOUSSE

MILK CHOCOLATE AND DARK CHOCOLATE MOUSSE CAKE COVERED WITH GANACHE

PROFITEROLES

PASTRY PUFFS FILLED WITH CHANTILLY CREAM AND COVERED WITH CHOCOLATE MOUSSE SERVED WITH A SCOOP OF GELATO

CARAMEL APPLE CAKE

WARM DEEP DISH APPLE CAKE TOPPED WITH CARAMEL SERVED WITH A SCOOP OF GELATO

DARK SIDE OF THE MOON

CHOCOLATE LOVER'S DREAM. FUDGE CAKE SOAKED WITH COFFEE LIQUOR, LAYERED WITH CHOCOLATE MOUSSE COVERED WITH DARK CHOCOLATE GANACHE

LIMONCELLO

FRESH LEMON GELATO WITH A LIMONCELLO CREAM CENTER, COVERED WITH MERINGUE SPRINKLES

HOME MADE GELATO

ASK FOR TODAY'S SELECTIONS