

Fusilli Grill

Lunch Menu

Soup & Appys

Daily Soup	cup \$2.75	bowl \$4.50
Foccacia for Soup & butter		\$1
Garlic foccacia Toast		\$3
Three Cheese Toast & Tzatziki		\$5
Warm Artichoke & Spinach Dip		\$9
with mediterranean bread stix		
Indonesian Vegetable Spring Rolls		\$9
Crispy vegetarian rolls with sweet chili & plum sauces		
Seafood Stuffed Mushroom Caps		\$11
An original Grapevine recipe circa 1987. Cream cheese, crab, shrimp, almond & dill filled mushroom caps		
Kalamari & Tzatziki		\$11
Fried kalamari & house tzatziki sauce		

FEATURE SELECTION Crazy Spuds

These whipped & twice baked potatoes rocked Campbell River in the early 80's. Try'em again for the first time

Bacon, Asparagus & Hollandaise	\$11
Sautéed bacon & asparagus spears smothered in hollandaise & baked	
The Veggie	\$11
Sautéed tomatoes, peppers, mushrooms carrots & scallions, topped with fresh tomato sauce & our 3 cheese blend	
Beef, Mushroom & Cheddar	\$12
Sauteed beef & mushrooms baked with peppercorn demi glace sauce	
Prawn, Feta & Hollandaise	\$12
Sautéed prawns, tomatoes & scallions, baked with hollandaise & feta cheese	

Served with Caesar or Green Salad

Starter Salads

Our Caesar Salad Dressing & tzatziki recipes were brought to town by Brian Crothers in 1983

Mixed Organic Greens	\$6
Dressings: creamy dill, balsamic & herb, raspberry vinaigrette, oriental, or blue cheese	
Fusilli's Caesar Salad with crisp fusilli croutons	(Large add \$2) \$6
Candied Pecan & Fresh Apple Salad	\$9
Crunchy caramelized pecans, sliced fresh apple, garden greens & balsamic and herb vinaigrette	
Caprese Salad	\$9
Vine ripened tomatoes & young mozzarella with fresh basil oil & balsamic & herb dressing	

Entree Sized Salads

Warm Seafood Caesar Salad	\$12
Garlic sautéed tiger prawns, scallops & baby clams finished off with Fusilli Grill's great Caesar dressing	
Chinese Chicken Salad	\$12
This original recipe was developed in 1989 by Brian & Kelley in the Grapevine's 12th ave kitchen	
Large salad, with chicken breast, crisp vegetables, almonds, sesame seeds and our famous Asian vinaigrette	
Prawn & Feta Spinach Salad	\$12
Sautéed tiger prawns topping a fresh spinach salad with tomatoes, cucumber, sweet red peppers & herbed balsamic & olive oil dressing topped with crumbled feta & a honeyed balsamic glaze	
Cajun Grilled Chicken & Smoked Almond Spinach Salad	\$12
Warm & spicy char-broiled chicken, hickory almonds, toasted sunflower seeds, & sweet rich dates and salad vegetables with a citrus & sweet chili vinaigrette	

Pastas & Stirfrys

- Tuscan Vegetable Spaghetti** \$12
Sautéed artichokes, peppers, mushrooms, tomatoes, scallions, & pesto tossed with house made spaghetti topped with crumbled feta
- Wild Mushroom Ravioli, Feta Cheese & Red Chili Butter** \$12
Stuffed ravioli tossed with chili butter, set in fresh crushed tomato sauce, finished with feta cheese
- Uncle John's Meatball & Spaghetti** \$12
A family recipe from the Rusconi side, fresh ground veal, beef & pork, rolled with lots of love.
- Smoke Chicken Mushroom Pesto** \$14
Sliced smoked breast of chicken, fresh basil, pinenuts, parmesan, mushrooms, olive oil, garlic and cream, with house made spaghetti
- Prawns Fusilli, Feta & Garlic Butter** \$14
Tiger prawns, tomatoes & chives tossed with fusilli pasta & fresh garlic butter, with crumbled feta
- Chicken Breast Parmesan** \$14
Boneless breaded chicken breast baked with Marinara & italian cheeses. Served with fettucine alfredo prima vera.
- Prawn, Shrimp & Scallop Fettuccine** \$15
Sometimes simple is best. Assorted shellfish & egg fettuccine in a mild cream chardonnay sauce
- Curried Chicken Stirfry** \$13
Chicken breast and vegetables, simmered in our housemade curry sauce. presented on steamed basmati rice
- Teriyaki Glazed Tiger Prawn Stirfry** \$13
Tiger prawns, quick fried vegetables & teriyaki glaze. presented on steamed basmati rice

Sandwiches & Burgers

Served with soup, tossed salad or french fries. add \$1 for caesar salad

- Bacon, Tomato & Cheddar** \$9
Crispy bacon, sliced tomato, BC cheddar & mayo on foccacia toast
- Vegetarian Pizza** \$11
topped with house made pesto, mushrooms, tomatoes, peppers & feta
- Mediterranean Shrimp Wrap** \$11
Chilled shrimp, sweet peppers, cucumbers, lettuce & tomato with tzatziki & feta cheese
- Chicken Souvalaki Wrap** \$11
Marinated chicken breast, tomatoes, peppers, feta, tzatziki, & basmati rice
- Cobb style Chicken Wrap** \$12
Flame grilled chicken, bacon, lettuce, tomato & blue cheese dressing in a red tortilla
- Chicken & Cheese Quesadilla** \$12
with fresh chopped salsa & sour cream
- Smoked Chicken & Mozzarella** \$12
House smoked chicken & shredded mozza, on foccacia with spinach, tomato & mayo
- Fusilli Club Sandwich** \$12
5oz grilled fresh chicken breast, bacon, lettuce, tomato & mayo
- BBQ Prime Beef Sandwich** \$12
Spicy bbq sauce, sliced beef & crispy onions on foccacia with lettuce & tomato
- 3 Cheese Deluxe Burger** \$12
2 meat patties, cheddar, feta & mozzarella cheeses, lettuce, tomato, and special sauce
- Double Italian Deluxe Burger** \$12
2 meat patties, mozzarella cheese, bacon, lettuce, tomato, and special sauce

The Main Course

- Veggie Ranchero Omelet** \$10
Fluffy Vancouver Island egg omelet, stuffed with sweet peppers, tomatoes, mushrooms, salsa sour cream & cheddar. With green salad
- Artichoke Crostini** \$11
Artichoke hearts, mushrooms, roasted garlic cream, & cheese baked on grilled foccacia toast, with Caesar salad
- Baked Fusilli Carbonaro** \$11
House made fusilli, bacon, cream, nutmeg & pepper baked with cheeses, served with Caesar salad & garlic toast
- Baked Seafood Fusilli** \$13
Prawns, shrimp, clams, scallops & house made fusilli, tossed with cream, chives & fennel, baked with cheese. Served with Caesar salad & garlic toast
- West Coast Roller - a truly classic seafood crepe** \$13
The final grapevine favourite! Shrimp, scallops, snapper & mushrooms in a light saffron rosé sauce wrapped in tender crepes & baked with cream sauce & cheese. Served with rice & vegetables
- 5 oz Bacon wrapped Filet Mignon & Sauteed Mushrooms** \$18
Char-grilled Canadian beef, and garlic fried BC button mushrooms. Served with Caesar salad, house made fries & garlic toast