



# Fenicci's

OF HERSHEY

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SINCE 1935

A Hershey Tradition that has passed down through three generations of families. Welcome to our dining room; our home, and enjoy our passion for food, wine, friends and community.



Present Custodians — Phil, Kveta and Melissa Guarno  
Executive Chef — Jason Swartz  
Sous Chef — Daria Segol

*Home to the Original DeAngelis Sauces and Upside-Down Pizza*

102 West Chocolate Avenue • Hershey, PA 17033  
717.533.7159 • feniccis.com

# Appetizers

<b>CHEF'S PICK</b> <i>Bowl of Balls</i> – Our Famous Meatballs made with Pronio's Ground Beef.....	3 each	<b>CHEF'S PICK</b> <i>Tomato Bruschetta</i> – Made fresh daily with Diced Tomatoes, Onion, Garlic, Balsamic Basil Vinaigrette with Fresh Pita Chips.....	11
<i>Garlic Bread Bites</i> – Toasted Garlic Butter Bread Bites		<i>Mozzarella Cheese Sticks</i> – with side of Marinara Dipping Sauce.....	9
With Marinara Dipping Sauce.....	7	<i>Eggplant Napoleon</i> – Fried Eggplant Slices stacked with Baby Spinach	
With Melted Mozzarella Cheese.....	8	<b>CHEF'S PICK</b> Melted Mozzarella, Served over Marinara Alfredo Sauce.....	12
<i>Arancini Balls</i>		<b>CHEF'S PICK</b> <i>Truffle Crab Dip</i> – Made to Order and served with	
3 Spinach and Mozzarella Fried Risotto Balls served with Blush Sauce.....	14	Fresh Pita Chips.....	17
<i>Crispy Calamari</i>		<i>Spinach Artichoke Dip</i> – Made to Order and served with Fresh Pita Chips.....	12
A house speciality, fresh daily, served with Marinara Dipping Sauce.....	15	<i>Ricotta Skillet</i> – Baked Ricotta, Burrata, and Roasted Tomatoes	
◇ <i>Fresh Steamed Mussels</i> – in a White Wine Tomato Butter Broth		with Fresh Pita Chips.....	14
with Garlic Bread Bites.....	16	<i>Pesto Prosciutto Skillet</i> – Baked Ricotta, Pesto and Prosciutto	
◇ <i>Fresh Steamed Clams</i> – in White Wine Lemon Garlic Butter Broth		with Fresh Pita Chips.....	13
with Garlic Bread Bites.....	16		



# Soup & Salads

<i>Italian Wedding Soup</i> – Daily homemade soup with Baby Meatballs, Pulled Chicken, Pasta and Vegetables.....	5	◇ <i>Greek Salad</i> – Field Greens with Roasted Tomatoes, Red Onions, Sweet Peppers, Kalamata Olives, Feta Cheese and Choice of Dressing.....	14
<i>Pasta e Fagioli</i> – Daily homemade soup with Pasta, Cannellini Beans, Tomato, Parmesan Garlic, Herbs, and Vegetables.....	5	◇ <b>CHEF'S PICK</b> <i>Panzanella Salad</i> – Field Greens and Garlic Bread Bites, Bruschetta, Asiago, Parmesan, Pecorino Romano and Choice of Dressing.....	14
<i>Spicy Sausage Tortellini Soup</i> – Daily homemade soup with Cheese Tortellini, Pronio's Spicy Italian Sausage, Tomato Cream Broth, Garlic, and Herbs.....	6	◇ <i>Antipasto Salad</i> – Field Greens with Italian Deli Meats, Pickled Peppers, Red Onions, Roasted Tomatoes, Asiago Mozzarella Blend and House Dressing.....	15
◇ <i>Fenici's Salad</i> – Field Greens with Cherry Tomatoes, Red Onions, Green Peppers, Mozzarella and House Dressing.....	14	◇ <b>CHEF'S PICK</b> <i>Burrata &amp; Fig Salad</i> – Fresh Arugula with Roasted Tomatoes, Red Onion, Crispy Prosciutto and drizzled Balsamic Fig Glaze.....	15
◇ <i>Caesar Salad</i> – Romaine, Croutons, Parmesan, Asiago and Pecorino Romano tossed in our Homemade Dressing.....	12	<i>Add Salmon to any of our salads</i> .....	10
◇ <i>Chopped Salad</i> – Fine Chopped Field Greens with Cherry Tomatoes, Red Onions, Green Peppers, Olives, Mozzarella and House Dressing.....	13	<i>Add Steak or Shrimp to any of our salads</i> .....	8
◇ <i>Tomato Caprese Salad</i> – Vine Ripened Tomatoes, Fresh Mozzarella and Fresh Basil drizzled with Garlic Basil Oil and Balsamic Glaze.....	14	<i>Add Chicken to any of our salads</i> .....	6



# Specialty Pasta

*Served with Family Style House Salad and Freshly Baked Rolls*

<b>CHEF'S PICK</b> <i>Homemade Lasagna</i> – Our House Special. Layers and layers of Mozzarella, Ricotta, Provolone, Sausage and Meatballs. Finish it and get a special certificate.....	21	<i>Tortellini Pomodoro</i> – Cheese Tortellini with sautéed Grilled Chicken, Prosciutto and Roasted Tomatoes in our House Blush Sauce.....	23
<i>Baked Penne</i> – Penne in House Alfredo baked with a Meatball, Marinara and Mozzarella.....	20	<i>Ravioli Florentine</i> – Cheese Ravioli with sautéed Grilled Chicken, Roasted Tomatoes and Spinach in our House Alfredo.....	23
<b>CHEF'S PICK</b> <i>Cacio e Pepe</i> – A Classic Roman Dish. Spaghetti in Garlic Pepper Parmesan Butter.....	18	<i>Pecorino Siciliano Tortellini</i> – Cheese Tortellini with sautéed Chicken, Sausage and Shrimp in Spicy Garlic Parmesan Butter.....	26
<i>Add Shrimp</i> .....	8	◇ <i>Seafood Fra Diabolo</i> – Spaghetti with sautéed Clams, Mussels and Shrimp in Spicy Garlic Tomato Butter topped with Fried Calamari.....	31
<i>Add Chicken</i> .....	6	◇ <i>Shrimp Scampi</i> – Fettuccine with sautéed Shrimp in Lemon Garlic White Wine Butter topped with Fresh Chives.....	27
<i>Fettucine Alfredo</i> – Fettuccine in our Homemade Alfredo Sauce.....	18	<i>Mediterranean Seafood</i> – Fettuccine with sautéed Shrimp, Scallops, Crab, Feta Cheese, Roasted Tomatoes and Kalamata Olives in our House Alfredo.....	30
<i>Add Shrimp</i> .....	8	<i>Basil Seafood Alfredo</i> – Fettuccine with sautéed Shrimp, Scallops and Crab in our creamy Basil Alfredo.....	29
<i>Add Chicken</i> .....	6	<b>CHEF'S PICK</b> <i>Crab Tortellini Alfredo</i> – Cheese Tortellini sautéed with Lump Crab Meat in our House topped with Parmesan Breadcrumbs.....	30
<i>Tortellini Blush</i> – Cheese Tortellini in our House Blush Sauce.....	19	◇ <i>Vegetariano</i> – Fettuccine sautéed with Wild Mushrooms, Spinach, Roasted Tomatoes and Kalamata Olives in Pesto Oil.....	20
<i>Penne ala Vodka</i> – Penne with Prosciutto sautéed in Garlic Tomato Cream Sauce deglazed with Vodka.....	20	<i>Mushroom Ravioli</i> – Cheese Ravioli sautéed with Marsala Mushrooms in our House Alfredo and Truffle Oil topped with Asiago Cheese.....	23
◇ <b>CHEF'S PICK</b> <i>Sausage Ragù</i> – Penne with Pronio's Hot Sausage slow cooked with Onions and Peppers in Red Wine Marinara Sauce topped with Fresh Ricotta and Basil Oil.....	22		
<i>Chicken &amp; Broccoli</i> – Cheese Tortellini with Grilled Chicken and Broccoli sautéed in Alfredo Sauce topped with Parmesan Breadcrumbs.....	23		

◇ Item can be made gluten-free.

\* The FDA has advised that consuming raw or undercooked meat, poultry or seafood can lead to health risks especially in those individuals with compromised immune systems. We reserve the right to add 20% gratuity to parties of 8 or more and 10% on all to go orders. Maximum of 10 separate checks per party.

# Simple Pastas

Served with Family Style House Salad and Freshly Baked Rolls

◇ Your Choice of Thin Spaghetti, Linguine, Penne, or Fettuccine with Famous DeAngelis Meat or Marinara Sauce.....	16
*Alfredo, Blush, Vodka or Diablo Sauce available for additional fee	
Add Meatball..... 3 each	Add Chicken..... 6
Add Pronio's Sausage..... 4	Add Steak or Shrimp..... 8
◇ Substitute Any Regular Pasta Listed Above for Ravioli or Gluten Free Pasta..... 6	

## Parms

Served with Family Style House Salad and Freshly Baked Rolls • Served with Spaghetti and your choice of our Famous Sauces

◇ <b>CHEF'S PICK</b> Chicken Parm.....	22	◇ Fresh Veal Parm.....	26	Eggplant.....	20
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## Sautéé

Served with Family Style House Salad • Select Chicken or Veal and a Pasta in one of our flavorful preparations.

Chicken.....	22	Fresh Veal.....	26
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*Saltimbocca* – Prosciutto and Parmesan Sage Garlic Cream Sauce

*Picatta* – Lemon Caper Garlic Butter Sauce

◇ *Mediterranean* – Olives, Roasted Tomatoes and Garlic in a Feta Cheese Sauce

*Marsala* – Mushroom Marsala Brown Sauce

## \*Steaks & Seafood

Served with Family Style House Salad and Two Sides

◇ <i>New York Strip Steak</i> 12 ounce Center Cut, Grilled to your liking.....	40	◇ <b>CHEF'S PICK</b> <i>Grilled Salmon</i> Topped with House Bruschetta and Pecorino Romano Cheese.....	30
◇ <i>Filet Mignon</i> – 8 ounce, Grilled to your liking.....	44		

## Sides

Steamed Broccoli • Crispy Red Potatoes • French Fries  
Cup of Soup • Baked Potato • Pasta Choice

\*Substitute any side House Salad for a Chopped or Caesar Salad for an additional \$3 charge

## Dressings

House Italian • Balsamic Vinaigrette  
Blue Cheese • Homemade Ranch  
Homemade Caesar • French

## Beverages

Full selection of Bottled Beers, Draft Beers, Wines and Liquors, and Pepsi Products Available.

## Our Famous Pizza

◇ We now offer Gluten Free Crust from Venice Bakery (May contain residual flour)

Since 1947 we take pride in our homemade Dough and Sauce to create what has become known as “Hershey’s Hometown Pizza”.

Toppings – Mushrooms, Anchovies, Meatballs, Sausage, Peppers, Onions, Tomatoes, Olives, Pepperoni, Bacon, Sweet or Hot Peppers, Fried Eggplant, Spinach..... additional charge

<b>CHEF'S PICK</b> <i>Famous Upside Down Pizza</i> .....	15	<i>Greek Chicken Pizza</i> .....	20
Hershey's first pizza since 1947. Cheese on the bottom, sauce on the top		Our White Pie topped with Grilled Chicken, Feta Cheese, Red Onions, Olives, Roasted Tomatoes, Sweet Peppers, Mozzarella Cheese and Oregano	
<i>Traditional Pizza</i> .....	16	<i>Pesto Chicken Pizza</i> .....	20
Marinara and Shredded Mozzarella on our Thin Crust		Our White Pie topped with Basil Alfredo Sauce, Grilled Chicken, Roasted Tomatoes, Red Onions and Mozzarella Cheese	
<i>White Pizza</i> .....	16	<i>Vegetable Pizza</i> .....	18
Made with Roasted Garlic, Provolone and Mozzarella		Our Traditional Style Red Pie topped with Roasted Tomatoes, Mushrooms, Spinach, Red Onions, Kalamata Olives and Mozzarella	
<i>Meat Lovers Pizza</i> .....	22	<i>Prosciutto &amp; Fig Pizza</i> .....	20
Chicken, Bacon, Sausage, Meatballs and Italian Meats		Our White Pie topped with Shaved Prosciutto, Crumbled Gorgonzola, Red Onions, Arugula, Sliced Figs and drizzled Balsamic Glaze	
<b>CHEF'S PICK</b> <i>Margherita</i> .....	19		
Our White Pie topped with Fresh Mozzarella, Shredded Mozzarella, Garlic, Sliced Tomato and Basil drizzled with Olive Oil			
<i>Crab Alfredo Pizza</i> .....	24		
Our White Pie topped with Lump Crabmeat sautéed in House Alfredo Sauce, Melted Mozzarella and Fresh Chives			

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# Strombolis

Made to order, baked to perfection

<b>CHEF'S PICK</b> <b>House Italian</b> – Salami, Capicola, Pepperoni, Sausage, Mozzarella, Provolone and a hint of Yellow Mustard.....	20
<b>Vegetable</b> – Mozzarella, Mushrooms, Onions, Olives, Roasted Tomatoes and Sautéed Spinach.....	18
<b>Meatball</b> – Homemade Meatballs, Mozzarella and Marinara Sauce.....	20

# Our Famous Wings

Your choice of Mild, Hot, Hot Garlic, Garlic Parm, Sweet Garlic Chili, Cajun Butter, BBQ, Spicy BBQ or <i>Phil's Garden Ghost Pepper Sauce</i> ( <b>VERY DANGEROUS!</b> ).....	16
Add Celery and Ranch or Bleu Cheese.....	1

## Other Handheld Creations

Served with French Fries

<b>American Burger</b> – Choice of a Black Angus Burger or Chicken Breast topped with American Cheese, Lettuce, Tomato and Onion.....	17
<b>Buffalo Burger</b> – Choice of a Black Angus Burger or Chicken Breast topped with Buffalo Hot Sauce, Gorgonzola, Cheddar Cheese and Peppers.....	17
<b>Italian Burger</b> – Choice of a Black Angus Burger or Chicken Breast topped with Onions, Peppers, Marinara and Mozzarella Cheese.....	17
<b>CHEF'S PICK</b> <b>Truffle Mushroom Burger</b> – Choice of a Black Angus Burger or Chicken Breast topped with Cheddar Cheese, Mushrooms and Truffle Alfredo Sauce.....	17
<b>DA's Meatball Sub</b> – Homemade Meatballs and Marinara topped with Provolone.....	15
<b>Sausage Sub</b> – Local Pronio's Sausage with Onion, Red Peppers and Marinara topped with Provolone.....	15

<b>Chicken Parmesan Sub</b> – Breaded Chicken Breast and Marinara topped with Provolone.....	15
<b>Eggplant Parmesan Sub</b> – Breaded Eggplant and Marinara topped with Provolone.....	14
<b>CHEF'S PICK</b> <b>Gabagool Sub</b> – Classic Italian Grinder with Capicola, Salami, Pepperoni and Provolone topped with Lettuce, Tomato, Onion, Peppers, Oregano and Mayo.....	15
<b>American Cheese Steak</b> – Shaved Ribeye topped with American Cheese, Lettuce, Tomato and Onions.....	16
<b>Chicken Caesar Wrap</b> – Chicken Breast, Romaine, Red Onions, Asiago Parmesan Blend and our Homemade Caesar.....	15
<b>Bruschetta Shrimp Tacos</b> – Lettuce, Garlic Butter sautéed Shrimp and Bruschetta in a Flour Tortilla drizzled with Balsamic Glaze.....	17

## Check Us Out Online

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Fenicci's  
of Hershey



Trip  
Advisor



## For Your Special Events

Ask about our Banquet and Family Style Menus.  
Private Spaces available for Events and Parties.  
Catering is our Specialty!

# The Fenicci's Story

As our locals know, Fenicci's of Hershey is a restaurant that is deeply embedded in the history of the town of Hershey. Since 1935, under the DeAngelis name, the doors to the restaurant have been open for great food and fun times with family and friends. Mr. Reese actually had one of his first candy factories in the basement of this very building and our Veranda Room was Hershey's most respected Jewelry Store, Erwin's, until 1988.

We are proud to carry on the legacy of two remarkable families, the DeAngelis family and the Fenice family, who laid the foundation for what Fenicci's of Hershey is today. As the oldest freestanding restaurant in Hershey, established in 1935, tradition is at the heart of everything we do.

Our sauces are still made from the original Italian recipes brought over generations ago, preserving the rich, authentic flavors that define

our menu. And when it comes to comfort food, we proudly serve what we believe is one of the best homemade lasagnas around, though we'll admit, Mom's might still have us beat!

While tradition guides us, we're always finding ways to keep things fresh and exciting at Fenicci's. We host regular events and promotions, and we're open for lunch with favorites from our original menu, including the beloved DeAngelis Meatball Sub and our iconic Upside Down Pizza, the first pizza ever served in Hershey, dating back to 1947.

We've also expanded our private catering services and introduced elegant French doors in our dining room to offer a more intimate setting for private parties and special occasions. It is really a great honor and pleasure to serve you at Fenicci's of Hershey. We view ourselves not just as a restaurant but an extension of our home to you. So kick back, laugh, relax and enjoy dinner in our house tonight!

With love, The Guarno Family

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