



Feniccis

OF HERSHEY

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 — Daria Aranzi

Home to the Original DeAngelis Sauces and Upside-Down Pizza

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

Appetizers

CHEF'S PICK <i>Bowl of Balls</i> – Our Famous Meatballs made with Pronio's Ground Beef.....	3 each
<i>Garlic Bread Bites</i> – Toasted Garlic Butter Bread Bites	
With Marinara Dipping Sauce.....	7
With Melted Mozzarella Cheese.....	8
<i>Arancini Balls</i>	
3 Spinach and Mozzarella Fried Risotto Balls served with Blush Sauce.....	14
<i>Crispy Calamari</i>	
A house speciality, fresh daily, served with Marinara Dipping Sauce.....	15
❖ <i>Fresh Steamed Mussels</i> – in a White Wine Tomato Butter Broth with Garlic Bread Bites.....	16
❖ <i>Fresh Steamed Clams</i> – in White Wine Lemon Garlic Butter Broth with Garlic Bread Bites.....	16
<i>Tomato Bruschetta</i> – Made fresh daily with Diced Tomatoes, Onion, Garlic, Balsamic Basil Vinaigrette with Toasted Focaccia.....	11
<i>Mozzarella Cheese Sticks</i> – with side of Marinara Dipping Sauce.....	9
<i>Eggplant Napoleon</i> – Fried Eggplant Slices stacked with Baby Spinach and Melted Mozzarella, Served over Marinara Alfredo Sauce.....	12
CHEF'S PICK <i>Crab Dip</i> – Made to Order and served with Toasted Focaccia.....	17
<i>Spinach Artichoke Dip</i> – Made to Order and served with Toasted Focaccia.....	12
<i>Pesto Prosciutto Skillet</i> – Baked Ricotta, Pesto and Prosciutto with Toasted Focaccia.....	13
CHEF'S PICK <i>Burrata and Prosciutto</i> – Creamy Burrata with Arugula, Red Onions, Tomatoes, Prosciutto and Balsamic glaze served with Toasted Focaccia.....	18

Soup & Salads

<i>Italian Wedding Soup</i> – Daily homemade soup with Baby Meatballs, Pulled Chicken, Pasta and Vegetables.....	5
<i>Pasta e Fagioli</i> – Daily homemade soup with Pasta, Cannellini Beans, Tomato, Parmesan Garlic, Herbs, and Vegetables.....	5
❖ <i>Fenicci's Salad</i> – Field Greens with Cherry Tomatoes, Red Onions, Green Peppers, Mozzarella and House Dressing.....	14
❖ <i>Caesar Salad</i> – Romaine, Croutons, Parmesan, Asiago and Pecorino Romano tossed in our Homemade Dressing.....	12
❖ <i>Chopped Salad</i> – Fine Chopped Field Greens with Cherry Tomatoes, Red Onions, Green Peppers, Olives, Mozzarella and House Dressing.....	13
❖ <i>Tomato Caprese Salad</i> – Vine Ripened Tomatoes, Fresh Mozzarella and Fresh Basil drizzled with Garlic Basil Oil and Balsamic Glaze.....	14
❖ CHEF'S PICK <i>Strawberry and Goat Cheese Salad</i> – Field Greens, Fresh Strawberries, Crumbled Goat Cheese, Toasted Almonds and Orange Vinaigrette.....	15
❖ CHEF'S PICK <i>Blue Salad</i> – Field Greens, Fresh Blueberries, Red Onions tossed in Orange Vinaigrette topped with Crumbled Blue Cheese and Toasted Hazelnuts.....	15
❖ <i>Antipasto Salad</i> – Field Greens with Italian Deli Meats, Pickled Peppers, Red Onions, Roasted Tomatoes, Asiago Mozzarella Blend and House Dressing.....	15
❖ <i>Burrata & Fig Salad</i> – Fresh Arugula with Roasted Tomatoes, Red Onion, Fresh Figs, Crispy Prosciutto and drizzled Balsamic Fig Glaze.....	15
<i>Add Salmon to any of our salads.....</i>	10
<i>Add Steak or Shrimp to any of our salads.....</i>	8
<i>Add Chicken to any of our salads.....</i>	6

Specialty Pasta

Served with Family Style House Salad and Freshly Baked Rolls

CHEF'S PICK <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>Baked Penne</i> – Penne in House Alfredo baked with a Meatball, Marinara and Mozzarella.....	20
<i>Cacio e Pepe</i> – A Classic Roman Dish.	
Spaghetti in Garlic Pepper Parmesan Butter.....	18
<i>Add Shrimp</i>	8
<i>Add Chicken</i>	6
<i>Fettuccine Alfredo</i> – Fettuccine in our Homemade Alfredo Sauce.....	18
<i>Add Shrimp</i>	8
<i>Add Chicken</i>	6
<i>Tortellini Blush</i> – Cheese Tortellini in our House Blush Sauce.....	19
<i>Penne ala Vodka</i> – Penne with Prosciutto sautéed in Garlic Tomato Cream Sauce deglazed with Vodka.....	20
❖ <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 & Broccoli</i> – Cheese Tortellini with Grilled Chicken and Broccoli sautéed in Alfredo Sauce topped with Parmesan Breadcrumbs.....	23
<i>Tortellini Pomodoro</i> – Cheese Tortellini with sautéed Grilled Chicken, Prosciutto and Roasted Tomatoes in our House Blush Sauce.....	23
CHEF'S PICK <i>Ravioli Florentine</i> – Cheese Ravioli with sautéed Grilled Chicken, Roasted Tomatoes and Spinach in our House Alfredo.....	23
<i>Pecorino Siciliano Tortellini</i> – Cheese Tortellini with sautéed Chicken, Sausage and Shrimp in Spicy Garlic Parmesan Butter.....	26
❖ CHEF'S PICK <i>Seafood Fra Diabolo</i> – Spaghetti with sautéed Clams, Mussels and Shrimp in Spicy Garlic Tomato Butter topped with Fried Calamari.....	31
❖ <i>Shrimp Scampi</i> – Fettuccine with sautéed Shrimp in Lemon Garlic White Wine Butter topped with Fresh Chives.....	27
<i>Mediterranean Seafood</i> – Fettuccine with sautéed Shrimp, Scallops, Crab, Feta Cheese, Roasted Tomatoes and Olives in our House Alfredo.....	30
<i>Basil Seafood Alfredo</i> – Fettuccine with sautéed Shrimp, Scallops and Crab in our creamy Basil Alfredo.....	29
CHEF'S PICK <i>Crab Tortellini Alfredo</i> – Cheese Tortellini sautéed with Lump Crab Meat in our House Alfredo topped with Parmesan Breadcrumbs.....	30
❖ <i>Vegetariano</i> – Fettuccine sautéed with Wild Mushrooms, Spinach, Roasted Tomatoes and Kalamata Olives in Pesto Oil.....	20
<i>Mushroom Ravioli</i> – Cheese Ravioli sautéed with Marsala Mushrooms in our House Alfredo and Truffle Oil topped with Asiago Cheese.....	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
<i>*Alfredo, Blush, Vodka or Diablo Sauce available for additional fee</i>	
Add Meatball.....	3 each
Add Pronio's Sausage.....	4
Add Chicken.....	6
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

CHEF'S PICK Chicken Parm.....	22	◇ Fresh Veal Parm.....	26	Eggplant.....	20
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Sauté

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>Filet Mignon</i> – 8 ounce, Grilled to your liking.....	44	◇ <i>New York Strip Steak</i> 12 ounce Center Cut, Grilled to your liking.....	40
◇ CHEF'S PICK <i>Ribeye Steak</i> – 12 ounce Certified Black Angus Cut, Grilled to your liking.....	42	◇ <i>Grilled Salmon</i> – Topped with House Bruschetta and Pecorino Romano Cheese.....	30

Sides

Steamed Broccoli • Crispy Potato Wedges • French Fries
Cup of Soup • Sweet Potato Fries • 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

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

CHEF'S PICK <i>Famous Upside Down Pizza</i>	15	<i>Carbonara Pizza</i>	20
<i>Hershey's first pizza since 1947. Cheese on the bottom, sauce on the top</i>		Our White Pie tipped with House Alfredo Sauce, Crispy Bacon, Cracked Black Pepper, Parmesan, Hollandaise Drizzle and Fresh Arugula	
<i>Traditional Pizza</i>	16	<i>Buffalo Chicken Pizza</i>	20
Marinara and Shredded Mozzarella on our Thin Crust		Our White Pie topped with sliced Chicken Breast, Hot Sauce, Blue Cheese and Cheddar 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, Olives and Mozzarella	
<i>Meat Lovers Pizza</i>	22	<i>Prosciutto & Fig Pizza</i>	20
Chicken, Bacon, Sausage, Meatballs and Italian Meats		Our White Pie topped with Prosciutto, Crumbled Gorgonzola, Red Onions, Arugula, Sliced Fresh Figs and drizzled Balsamic Glaze	
CHEF'S PICK <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

CHEF'S PICK	House Italian – Salami, Capicola, Pepperoni, Sausage Crumbles, Mozzarella and Provolone.....	20
	Vegetable – Mozzarella, Mushrooms, Onions, Olives, Roasted Tomatoes and Sautéed Spinach.....	18
	Meatball – 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 Phil's Garden Ghost Pepper Sauce (VERY DANGEROUS!).....	16
Add Celery and Ranch or Bleu Cheese.....	1

Other Handheld Creations

Served with French Fries

CHEF'S PICK	Fenicci's Burger – Choice of a Black Angus Burger or Chicken Breast topped with Garlic Aioli, Caramelized Onions, Arugula and Provolone... 17
	American Burger – Choice of a Black Angus Burger or Chicken Breast topped with American Cheese, Lettuce, Tomato and Onion..... 17
	Truffle Mushroom Burger – Choice of a Black Angus Burger or Chicken Breast topped with Cheddar Cheese, Mushrooms and Truffle Alfredo Sauce..... 17
	DA's Meatball Sub – Homemade Meatballs and Marinara topped with Provolone..... 15
	Sausage Sub – Local Pronio's Sausage with Onion, Red Peppers and Marinara topped with Provolone..... 15

Chicken Parmesan Sub – Breaded Chicken Breast and Marinara topped with Provolone.....	15
Eggplant Parmesan Sub – Breaded Eggplant and Marinara topped with Provolone.....	14
Gabagool Sub – Classic Italian Grinder with Capicola, Salami, Pepperoni and Provolone topped with Lettuce, Tomato, Onion, Peppers, Oregano and Mayo ...	15
American Cheese Steak – Shaved Ribeye topped with American Cheese, Lettuce, Tomato and Onions.....	16
Chicken Caesar Wrap – Chicken Breast, Romaine, Red Onions, Asiago Parmesan Blend and our Homemade Caesar.....	15

Check Us Out Online

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Fenicci's



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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