

FABIO'S

ANTICA CUCINA

Antipasti (Appetizers)

- Classic Italian** (Antipasto classico) \$14
Delicious combination platter with imported prosciutto, capicola, soppressata, fresh buffalo mozzarella, and giardiniera
- Brusketta** (Bruschetta) \$8
A generous toasted ciabatta bread topped with fresh tomato and basil topping and melted mozzarella
- Homemade Toasted Ravioli** \$8
Served with marinara, Fra' diavolo or Alfredo sauce
- Sicilian Greens** \$12
Braised escarole with sautéed pancetta, prosciutto and hot peppers finished with toasted parmigiana bread crumbs. (big enough to share)
- Caprese** \$8
Fresh mozzarella and tomato dressed with Italian seasoning, extra virgin olive oil (traditional), or balsamic reduction
- Arancini** \$8
Breaded risotto balls stuffed with Bolognese, sweet peas, and mozzarella dressed with marinara sauce
- Polenta Trio** (Tris di polenta) \$9
Three polenta waffles topped with broccoli rabe, roasted red peppers, sausage and smoked provolone
- Eggplant Rolatini** (Rolatini di melanzane) \$7
Rolled eggplant stuffed with gorgonzola, ricotta, Parmigiano Reggiano and mozzarella baked in marinara sauce
- Calamari** (Calamari fritti) \$10
Delicious and tender calamari tossed in semolina flour and fried, finished with a pinch of salt and a twist of lemon, served with marinara sauce or Fra' Diavolo sauce
- Sautéed Mussels** (Saltata di cozze) \$8
Fresh black mussels sautéed in a lightly peppered garlic wine, marinara or Fra' Diavolo sauce
- Steamed Clams** (Vongole in padella) \$14
A dozen fresh little neck clams steamed in garlic wine sauce and served with drawn butter
- Homemade Fried Mozzarella** \$8
Fresh homemade mozzarella, breaded and lightly pan fried, with a side of marinara
- Pasta E Fajul** \$5
Our house bean soup prepared with taglierini pasta in a light tomato broth
- Soup of the Day** \$5

FABIO'S SIGNATURE APPETIZER (serves 4) \$24

Reggiano Flambé (Flaming Cheese)

This Fabio's Signature is a must try! Prepared at your table while you enjoy the show. Inside an imported Parmigiano Reggiano cheese wheel, we add special mixture and a spark to create a burst of flames.

Then we throw fresh homemade pasta into the blazing inferno and toss to a cheesy perfection. Finished with shaved Parmigiano Reggiano and twirled into four individual servings.



Salads

Add to any salad: Chicken \$3 Steak \$4 Shrimp \$3

- Steak and Arugula** \$19
Baby arugula, romaine, sliced seared steak of the day, roasted red pepper, red onion, and crumbly blue dressed in a light vinaigrette
- Cobb Italiano** \$12
Mixed greens, cherry tomatoes, roasted corn, bacon, avocado, egg, farro, shredded carrots and your choice of dressing
- Bacca Chicken** \$15
Mixed greens, marinated chicken breast, strawberries, blueberries, candied walnuts, cucumbers, and choice of dressing
- Spinach and Portobello Salad** \$12
Fresh baby spinach, grilled Portobello, candied walnuts, gorgonzola, bacon, hard boiled eggs and red onions, finished with our homemade citrus vinaigrette
- Garden Dinner Salad** \$10
Crisp romaine, iceberg, fresh tomatoes, black olives, sweet corn, carrots, radicchio, onions, croutons and mozzarella
- Buffalo Mozzarella Caprese** \$15
Fresh buffalo mozzarella, sliced tomatoes, grilled eggplant, roasted red peppers and basil, served over a bed of fresh spinach with our homemade Italian vinaigrette
- Caesar Salad** \$10
Crisp romaine, pecorino and romano cheese, onions and croutons

Primi Piatti

All pasta dishes are served with homemade bread and dipping oil, and, choice of soup or garden salad

All of our pasta is made in-house, fresh every day. Using only the finest quality ingredients, all pastas are hand crafted and made in the traditional Italian ways.

Pasta Choices: Angel Hair, Spaghetti, Linguini, Fettuccine (pappardelle), Taglierini, Whole wheat of the day

Specialty Pastas: Priestchokers, Gnocchi, Ravioli add \$3

- Pasta Marinara or Meat Sauce** \$12
Your choice of pasta dressed with our homemade marinara or meat sauce
- Pasta Garlic & Oil** (Aglie e olio) \$12
With hot peppers + \$2, with anchovies + \$2, with pancetta + \$2
- Spaghetti alla Bolognese** \$16
Homemade spaghetti with hearty meat sauce made with beef, pork, plum tomatoes and a dash of cream
- Four Cheese Ravioli** (Ravioli ai quattro formaggi) \$15
Homemade ravioli filled with ricotta, mozzarella, asiago and pecorino cheeses, prepared in marinara sauce
- Chicken Riggies** (Rigatoni con Pollo) \$21
Homemade rigatoni sautéed with grilled chicken and Italian long hots in a lightly spiced San Marzano tomato and Parmigiano sauce
- Priestchokers with Pancetta and Broccoli Rabe** \$19
Homemade ricotta dough hand rolled short cut pasta sautéed with pancetta and broccoli rabe in a light San Marzano tomato sauce
- Taglierini Cacio E Arugula** \$17
Homemade taglierini sautéed with fresh arugula, radicchio and pecorino cheese in a lightly peppered garlic and oil sauce
- Gnocchi Alla Sorrentina** \$16
Homemade Italian potato dumpling tossed with fresh mozzarella, Parmigiano Reggiano cheese and baked in marinara sauce
- Priestchokers Sheppard Style** (Strozzapreti alla pecorara) \$18
Homemade ricotta dough hand rolled short cut pasta tossed with ricotta & pecorino cheese, in marinara sauce
- Chicken And Broccoli** (Pollo e broccoli) \$18
Your choice of pasta tossed with grilled chicken and broccoli in Alfredo sauce, garlic wine, marinara or Fra' diavolo

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Fettuccine All'Alfredo <i>Homemade fettuccine tossed with butter, imported Parmigiano Reggiano and cream</i>	\$16
Lasagna <i>Prepared with beef, pork, fresh mozzarella, ricotta, and tomato sauce</i>	\$16
Shrimp Fra` Diavolo (Gamberetti alla Fra` Diavolo) <i>Sautéed shrimp in a spicy marinara sauce served over your choice of pasta</i>	\$24
Seafood Alfredo (Frutti di mare all'Alfredo) <i>Your choice of pasta with fresh crab meat, shrimp and scallops in Alfredo sauce</i>	\$24
Spaghetti With Fresh Clams (Spaghetti alle vongole) <i>One dozen fresh little neck clams, sautéed in garlic wine sauce or marinara served over a bed of homemade spaghetti</i>	\$22
Linguini Shrimp Scampi (Linguini ai gamberetti) <i>Prepared in a creamy scampi sauce, served over homemade linguini</i>	\$24
Seafood Linguini (Linguini ai frutti di mare) <i>Fresh scallops, clams, shrimp, black mussels, and calamari sautéed in marinara, Fra Diavolo or white wine, over homemade linguini</i>	\$28

Secondi Piatti

All entrées are served with homemade bread and dipping oil, and, choice of soup or garden salad

Steak Of The Day <i>Grilled to your liking, served over fresh arugula, finished with imported Parmigiano Reggiano shavings</i>	MP
Fresh Catch of the Day	MP
Braciola <i>Tender beef medallions, rolled with sausage, pancetta, hard boiled eggs and Italian herbs, braised with onions, celery and carrots in a tomato sauce</i>	\$22
Roasted Leg of Lamb <i>Fresh leg of lamb braised in a red wine demi glace and sweet onions</i>	\$26
Veal Piccata (piccata di vitello) <i>Fresh veal medallions pan seared with capers and mushrooms in a lemon and white wine sauce</i>	\$24
Chicken Marsala (Pollo al marsala) <i>Pan-seared fresh chicken breast in a delicious marsala and mushroom sauce</i>	\$22
Chicken Parmigiana <i>Fresh chicken breast lightly breaded, baked in marinara sauce, topped with melted mozzarella, and a side of angel hair with marinara sauce</i>	\$19
Veal Parmigiana <i>Lightly breaded and pan fried veal medallions, side of angel hair with marinara sauce</i>	\$24
Veal Livornese (Vitello alla Livornese) <i>Veal cutlet sautéed in a creamy marsala and mushroom sauce finished with melted Swiss cheese</i>	\$24
Lemon Chicken Primavera <i>Fresh chicken breast lightly-floured, pan seared with a medley of vegetables of the day, in a butter lemon sauce</i>	\$22
Eggplant Parmigiana (Melanzane alla parmigiana) <i>Prepared in marinara sauce, and a side of angel hair with marinara sauce</i>	\$18
Eggplant Rolatini (Rolatini di melanzane) <i>Rolled eggplant stuffed with gorgonzola, ricotta, Parmigiano Reggiano and mozzarella prepared in marinara sauce</i>	\$19
Stuffed Flounder (Platessa Ripiena) <i>Fresh fillets stuffed with crab meat, scallops, shrimp, roasted red peppers and Italian seasoning, broiled in a citrus butter sauce accompanied by grilled artichoke hearts</i>	\$24

Sides

Homemade Pasta Sides <i>Angel hair, spaghetti, linguini, pappardelle, taglierini, or whole wheat with Marinara, meat sauce, garlic & oil or Alfredo</i>	\$5
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Homemade Specialty Pasta Sides <i>Ravioli, gnocchi, priestchokers with Marinara, meat sauce, garlic & oil or Alfredo</i>	\$6
Specialty Sauces <i>Vodka, bolognese, fresh tomato basil, Fra Diavolo, marsala sauce</i>	\$2
Sicilian Greens <i>Braised escarole with sautéed pancetta, prosciutto and hot peppers finished with toasted parmigiana bread crumbs.</i>	\$8
Sautéed Vegetables of the Day	\$5
Garden Salad <i>Romaine, iceberg, tomatoes, black olives, sweet corn, carrots, radicchio, onions, croutons and mozzarella</i>	\$5
Fries \$4 Meatballs \$5 Sausage \$4	

Pizza

VOTED AS A TOP 3 FINALIST FOR BEST PIZZA IN ALL OF CENTRAL NEW YORK. Our authentic wood-fired Valoriani oven was manufactured in Italy and cooks pizzas to perfection at temperatures as high as 1000 degrees. Our pizzas are made using homemade dough, and we use only the freshest and finest ingredients. 12-inch pizzas are good for an individual or to share with the table.

Margherita <i>Tomato, basil and fresh mozzarella</i>	\$12
Four Seasons <i>Tomato sauce, mozzarella, artichokes, ham, mushrooms and olives. Toppings divided into four wedges (traditional) or Hurricane style</i>	\$15
Pollo Inferno <i>Garlic-infused olive oil, wood fired chicken, spinach, mozzarella, garlic, and pancetta</i>	\$15

*TORRE ICONA - IT'S A FABIO'S FAVORITE \$17

(Icon Tower) "An award winning Fabio's signature" Our Bianca pizza topped with a heaping tower of Arugula salad, drizzled with extra virgin olive oil, a fresh squeeze of lemon, freshly ground black pepper, and Parmigiano Reggiano shavings. A favorite dish to share with the table.

**Award winning Torre Icona was voted as the Best Specialty Pizza in Central New York as well as the Best Vegetarian Pizza in Central New York*

Prosciutto e Mozzarella <i>Tomato sauce, fresh mozzarella, imported prosciutto, basil</i>	\$14
Spinach Ricotta <i>Spinach, creamy ricotta, sliced tomato, garlic infused olive oil, and Parmigiano Reggiano shavings</i>	\$13
Garlic or Basil Pesto <i>Both topped with fresh homemade mozzarella</i>	\$12
Bianca <i>Béchamel sauce, extra virgin olive oil, fresh mozzarella, garlic, rosemary, and Parmigiano Reggiano</i>	\$12
Diavola <i>Tomato sauce, mozzarella and soppressata (choice of spicy or sweet)</i>	\$14
Quattro Formaggi <i>(Red Or White) Four cheeses; mozzarella, asiago, gorgonzola, and provolone</i>	\$14
Sausage and Broccoli Rabe <i>Smoked provolone cheese, broccoli rabe and sausage on white focaccia</i>	\$15
Amore <i>Tomato sauce, sausage, creamy ricotta, mozzarella, oregano, and grated Parmigiano Reggiano</i>	\$15
Arugula e Prosciutto <i>Fresh mozzarella, prosciutto, arugula, Parmigiano Reggiano shavings</i>	\$16
Frutti di Mare (Fruit of the Sea) <i>White or Tomato sauce, mascarpone, calamari, shrimp, clams, mussels, olive oil and parsley</i>	\$18
Build Your Own <i>Pick red or white (tomato sauce or no tomato sauce), comes with homemade mozzarella</i>	\$12
Add Any Topping <i>Chicken, Sausage, Soppressata (Italian pepperoni), Bacon, Pancetta, Ham, Prosciutto, Spinach, Ricotta, Broccoli, Mushrooms, Caramelized Onions, Black Olives, Red Peppers, Artichokes</i>	\$1.50 each