



FABIO'S

ANTICA CUCINA

Antipasti (Appetizers)

- Classic Italian** \$14
(Antipasto classico) Delicious combination platter with imported prosciutto, capicola, soppressata, fresh buffalo mozzarella and giardiniera
- Brusketta** \$8
(Bruschetta) A generous toasted ciabatta bread topped with fresh tomato and basil topping and melted mozzarella
- Toasted Ravioli** \$8
Served with marinara, Fra' diavolo or Alfredo sauce
- Buffalo Mozzarella Caprese** \$10
(Caprese) Fresh buffalo mozzarella and tomato dressed with Italian seasoning, extra virgin olive oil (traditional), or balsamic reduction
- Polenta Trio** \$9
(Tris di polenta) 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 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) \$\$

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
- Garden Dinner Salad** \$10
Crisp romaine, iceberg, fresh tomatoes, black olives, sweet corn, carrots, radicchio, onions, croutons and mozzarella
- Orange and Mixed Greens** \$10
With walnuts, gorgonzola, red onions, arugula, and fresh citrus 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 the 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** \$12
(Aglio e olio) 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 fomaggi)** \$15
Homemade ravioli filled with ricotta, mozzarella, asiago, and pecorino cheese, prepared in marinara sauce
- Priestchokers with Pancetta and Broccoli Rabe** \$17
Homemade ricotta dough hand rolled short cut pasta sautéed with pancetta and broccoli rabe in a light San Marzano tomato sauce, topped with toasted parmigiano breadcrumbs
- 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** \$16
(Strozzapreti alla pecorara) 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 \$16
Homemade fettuccine tossed with butter, imported Parmigiano Reggiano and cream

Lasagna \$16
Prepared with beef, pork, fresh mozzarella, ricotta, and tomato sauce

Shrimp Fra Diavolo \$24
(Gamberetti alla Fra Diavolo) Sautéed shrimp in a spicy marinara sauce served over your choice of pasta

Seafood Alfredo (Frutti di mare all' Alfredo) \$21
Your choice of pasta with fresh crab meat, shrimp and scallops in Alfredo sauce

Spaghetti with Fresh Clams (Spaghetti alle vongole) \$22
One dozen fresh little neck clams, sautéed in garlic wine sauce or marinara served over a bed of homemade spaghetti

Linguini Shrimp Scampi (Linguini ai gamberetti) \$24
Prepared in a creamy scampi sauce, served over homemade linguini

Seafood Linguini (Linguini ai frutti di mare) \$28
Fresh scallops, clams, shrimp, black mussels, and calamari sautéed in marinara, Fra Diavolo or white wine, over homemade linguini

Secondi Piatti

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

Steak of the Day MP
Grilled to your liking, served over fresh arugula, finished with imported Parmigiano Reggiano shavings

Braciola \$18
Tender beef medallions, rolled with porcini mushrooms, pancetta, pine nuts and Italian herbs, braised with onions, celery and carrots in a tomato sauce

Spicy Pork (Maiale piccante) \$18
Pan-seared pork tenderloin medallions in a spicy garlic and tomato sauce, finished with crumbled gorgonzola cheese

Veal Piccata (Piccata di vitello) \$23
Fresh veal medallions pan seared with capers and mushrooms in a lemon white wine sauce

Chicken Marsala (Pollo al marsala) \$22
Pan-seared fresh chicken breast in a delicious marsala and mushrooms sauce

Chicken Parmigiana \$17
Fresh chicken breast lightly breaded, baked in marinara sauce, topped with melted mozzarella, and a side of angel hair with marinara sauce

Veal Parmigiana \$22
Lightly breaded and pan-fried veal medallions, side of angel hair with marinara sauce

Veal Livornese (Vitello alla Livornese) \$21
Veal cutlet sautéed in a creamy marsala and mushroom sauce finished with melted Swiss cheese

Lemon Chicken Primavera \$22
Fresh chicken breast lightly-floured, pan seared with a medley vegetables of the day, in a butter lemon sauce

Eggplant Parmigiana (Melanzane alla parmigiana) \$16
Prepared in marinara sauce, and a side of angel hair with marinara sauce

Eggplant Rolatini (Rolatini di melanzane) \$16
Rolled eggplant stuffed with gorgonzola, ricotta, Parmigiano Reggiano and mozzarella prepared in marinara sauce

Stuffed Flounder (Platessa Ripiena) \$24
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

Sautéed Seafood Platter (Frutti di mare) \$32
Sautéed scallops, shrimp, black mussels, calamari and fresh clams in marinara sauce

Sides

Homemade Pasta Sides \$5
(Angel hair, spaghetti, linguini, pappardelle, tagliolini, whole wheat) with (Marinara, meat sauce, garlic & oil or Alfredo)

Homemade Specialty Pasta Sides \$6
(Ravioli, gnocchi, priestchokers) with (Marinara, meat sauce, garlic & oil or Alfredo)

Sautéed Vegetables of the Day \$5

Broccoli Rabe Garlic and Oil \$6

Peppers or Peas and Eggs (Uova e piselli) \$5

Garden Salad \$5
Romaine, iceberg, tomatoes, black olives, sweet corn, carrots, radicchio, onions, croutons and mozzarella

Fries \$4 **Rosemary Roasted Potatoes** \$5 **Meatballs** \$5 **Sausage** \$4

Pizza (Le pizze)

Margherita \$12
Tomato, basil and fresh mozzarella

Four Seasons \$15
Tomato sauce, mozzarella, artichokes, ham, mushrooms and olives. Toppings divided into four wedges (traditional) or Hurricane style

Pollo Inferno \$15
Garlic-infused olive oil, wood fired chicken, spinach, mozzarella, garlic, and pancetta

TORRE ICONA — IT'S A FABIO'S FAVORITE! \$17

(Icon Tower) "A Fabio's Signature Pizza" 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 finished with Parmigiano Reggiano shavings. A favorite dish to share with the table!

Prosciutto e Mozzarella \$14
Tomato sauce, fresh mozzarella, imported prosciutto, basil

Spinach Ricotta \$13
Spinach, creamy ricotta, sliced tomato, garlic-infused olive oil, Parmigiano Reggiano

Garlic or Basil Pesto \$12
Both topped with fresh mozzarella

Bianca \$12
Béchamel sauce, extra virgin olive oil, fresh mozzarella, garlic, rosemary, Parmigiano Reggiano

Diavola \$14
Tomato sauce, smoked provolone and soppressata (choice of spicy or sweet)

Caprese D.O.C. \$15
Buffalo mozzarella, sliced tomato and oregano

Quattro Formaggi \$14
(Red or White) Four cheeses; mozzarella, asiago, gorgonzola, and provolone

Sausage and Broccoli Rabe \$15
Smoked provolone cheese, broccoli rabe and sausage on white focaccia

Amore \$15
Tomato sauce, sausage, creamy ricotta, fresh mozzarella, oregano, Parmigiano Reggiano

Arugula e Prosciutto \$16
Fresh mozzarella, prosciutto, arugula, Parmigiano Reggiano shavings

Smoked Salmon \$18
Mozzarella, cream, parmigiano, sweet corn and smoked salmon

Frutti di Mare (Fruit of the Sea) \$18
White or Tomato sauce, mascarpone, calamari, shrimp, clams, mussels, olive oil and parsley

Paradiso \$18
Mozzarella, Mascarpone cheese, shrimp, smoked salmon, crab meat, sweet corn

Build Your Own! \$12
Pick red or white (tomato sauce or no tomato sauce), comes with fresh mozzarella

Add Any Topping \$1.50 each

Chicken, Sausage, Soppressata (Italian pepperoni), Bacon, Pancetta, Ham, Prosciutto, Spinach, Ricotta, Broccoli, Mushrooms, Caramelized Onions, Black Olives, Red Peppers, Artichokes