

FABIO'S

ANTICA CUCINA

LUNCH MENU

Soups and Salads

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

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| Cobb Italiano | \$12 |
| <i>Mixed greens, cherry tomatoes, roasted corn, bacon, avocado, egg, farro, and a side of blue cheese dressing</i> | |
| Bacca Chicken | \$15 |
| <i>Mixed greens, marinated chicken breast, strawberries, blueberries, candied walnuts, cucumbers, and choice of dressing</i> | |
| House Garden Salad | \$8 |
| <i>Crisp romaine, iceberg, fresh tomatoes, black olives, sweet corn, carrots, radicchio, onions, crotons and mozzarella</i> | |
| Orange and Mixed Greens | \$8 |
| <i>With walnuts, gorgonzola, red onions, arugula, and fresh citrus vinaigrette</i> | |
| Caesar Salad | \$8 |
| <i>Crisp romaine, pecorino and romano cheese, onions and croutons</i> | |
| Steak and Arugula | \$16 |
| <i>Baby arugula, romaine, sliced seared steak of the day, roasted red pepper, red onion, and crumbly blue dressed in a light vinaigrette</i> | |
| Buffalo Mozzarella Caprese | \$10 |
| <i>Fresh buffalo mozzarella, sliced tomatoes, grilled eggplant, roasted red peppers and basil, served over a bed of fresh spinach with our homemade Italian vinaigrette</i> | |
| Pasta E Fajul | \$5 |
| <i>Our house bean soup prepared with fresh homemade taglierini pasta in a light tomato broth</i> | |
| Soup of the Day | \$5 |

Pasta

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| Homemade Pasta with Sauce | \$8 |
| <i>Marinara or Meat Sauce</i> | |
| Pasta selections: Angel Hair, Spaghetti, Linguini, Fettuccine, Pappardelle, Taglierini, or Whole wheat of the day | |
| Pasta Garlic & Oil (Aglione e Olio)..... | \$8 |
| <i>Add hot peppers + \$2, add anchovies + \$2, add pancetta + \$2</i> | |
| Spaghetti alla Bolognese | \$12 |
| <i>Homemade spaghetti with hearty meat sauce made with beef, pork, plum tomatoes and a dash of cream</i> | |
| Four Cheese Ravioli (Ravioli ai Quattro Formaggi)..... | \$10 |
| <i>Homemade ravioli filled with ricotta, mozzarella, asiago, and pecorino cheese, prepared in marinara sauce</i> | |
| Gnocchi | \$10 |
| <i>Homemade Italian potato dumpling tossed with fresh mozzarella, Parmigiano Reggiano cheese and baked in marinara sauce</i> | |

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| Taglierini Cacio E Arugula | \$12 |
| <i>Homemade taglierini (short cut pasta) sautéed with fresh arugula, radicchio and pecorino cheese in a lightly peppered garlic and oil sauce</i> | |
| Fettuccine All'Alfredo | \$11 |
| <i>Homemade fettuccine tossed with butter, imported Parmigiano Reggiano and cream</i> | |
| Chicken and Broccoli (Pollo e Broccoli)..... | \$12 |
| <i>Your choice of pasta tossed with grilled chicken and broccoli florets in Alfredo sauce, garlic wine sauce, marinara or Fra' diavolo</i> | |

Sandwiches

All served with your choice of side (salad, soup or fries)

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| Open Face Meatball | \$9 |
| <i>Homemade meatballs topped with parmesan cheese, tomato sauce, and finished with melted mozzarella on ciabatta bread</i> | |
| Sausage and Peppers | \$9 |
| <i>With onions, sausage, peppers, fresh mozzarella and a dash of tomato sauce or Fra' Diavolo</i> | |
| Shaved Steak | \$9 |
| <i>Prepared with shaved rib eye, onions, peppers, mushrooms and sharp provolone cheese served with au jus</i> | |
| Marinated Chicken | \$9 |
| <i>Marinated and grilled fresh chicken breast with lettuce, tomatoes, bacon, smoked provolone, and mayonnaise.</i> | |

Entrées

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| Chicken Parmigiana | \$12 |
| <i>Fresh chicken breast lightly breaded and baked in marinara sauce, topped with melted mozzarella served with a side of angel hair marinara</i> | |
| Lemon Chicken Primavera | \$13 |
| <i>Fresh chicken breast lightly floured pan seared with a medley vegetables of the day, in a butter lemon sauce</i> | |
| Veal Parmigiana | \$13 |
| <i>Lightly breaded and pan fried veal medallions served with a side of angel hair marinara</i> | |
| Veal Livornese (Vitello alla Livornese)..... | \$14 |
| <i>Veal cutlet sautéed in a creamy Marsala sauce, surrounded by mushrooms, and finished with melted Swiss cheese</i> | |
| Stuffed Flounder (Platessa Ripiena)..... | \$12 |
| <i>Fresh flounder 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> | |



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Pizza

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| Margherita | \$10 |
| <i>Tomato, basil and fresh mozzarella</i> | |
| Pollo Inferno | \$12 |
| <i>Garlic-infused olive oil, wood-fired chicken, spinach, fresh mozzarella, garlic, and pancetta</i> | |
| Amore | \$12 |
| <i>Tomato sauce, sausage, creamy ricotta, fresh mozzarella, oregano, and grated Parmigiano Reggiano</i> | |
| Diavola | \$12 |
| <i>Tomato sauce, smoked provolone, and soppressata (choice of spicy or sweet)</i> | |
| Prosciutto e Mozzarella | \$12 |
| <i>Tomato sauce, fresh mozzarella, imported prosciutto, basil</i> | |
| Spinach Ricotta | \$11 |
| <i>Spinach, creamy ricotta, sliced tomato, garlic infused olive oil, and Parmigiano Reggiano shavings</i> | |
| Garlic or Basil Pesto | \$10 |
| <i>Both topped with fresh homemade mozzarella</i> | |
| Bianca | \$10 |
| <i>Béchamel sauce, extra virgin olive oil, fresh mozzarella, garlic, rosemary, and Parmigiano Reggiano</i> | |
| Four Seasons | \$12 |
| <i>Tomato sauce, mozzarella, artichokes, ham, mushrooms and olives. Toppings divided into four wedges (traditional) or Hurricane style</i> | |
| Quattro Formaggi (Red or White) | \$10 |
| <i>Four cheeses; mozzarella, asiago, gorgonzola, and provolone</i> | |
| Sausage and Broccoli Rabe | \$12 |
| <i>Smoked provolone cheese, broccoli rabe and sausage on white focaccia</i> | |
| Build Your Own | \$10 |
| <i>Pick red or white (tomato sauce or no tomato sauce), comes with homemade mozzarella</i> | |
| Add any topping \$1.50 each: | |
| <i>Chicken, Sausage, soppressata (Italian pepperoni), Bacon, Pancetta, Ham, Prosciutto, Spinach, Ricotta, Broccoli, Mushrooms, Caramelized Onions, Black Olives, Red Peppers, Artichoke</i> | |
| Torre Icona (Icon Tower) | \$15 |
| <i>"A 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.</i> | |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. GLUTEN-FREE OPTIONS AVAILABLE.

FABIO'S USES INGREDIENTS THAT MAY CAUSE ALLERGIC REACTIONS IN SOME GUESTS. PLEASE ALERT YOUR SERVER TO ANY KNOWN ALLERGIES OR SENSITIVITIES SO WE CAN BETTER ACCOMMODATE YOUR NEEDS.

ALL OUR MENU ITEMS ARE MADE FRESH TO ORDER WITH THE FINEST INGREDIENTS, YOUR PATIENCE IS APPRECIATED.