

FABIO'S

ANTICA CUCINA

LUNCH MENU

Soups and Salads

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

Cobb Italiano \$12
Mixed greens, cherry tomatoes, roasted corn, bacon, avocado, egg, farro, and a side of blue cheese dressing

Bacca Chicken \$15
Mixed greens, marinated chicken breast, strawberries, blueberries, candied walnuts, cucumbers, and choice of dressing

House Garden Salad \$8
Crisp romaine, iceberg, fresh tomatoes, black olives, sweet corn, carrots, radicchio, onions, croutons and mozzarella

Caesar Salad \$8
Crisp romaine, pecorino and romano cheese, onions and croutons

Steak and Arugula \$16
Baby arugula, romaine, sliced seared steak of the day, roasted red pepper, red onion, and crumbly blue dressed in a light vinaigrette

Buffalo Mozzarella Caprese \$12
Fresh buffalo mozzarella, sliced tomatoes, grilled eggplant, roasted red peppers and basil, served over a bed of fresh spinach with our homemade Italian vinaigrette

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

Sicilian Greens \$12
Braised escarole with sautéed pancetta, prosciutto and hot peppers finished with toasted parmigiana bread crumbs

Pasta E Fajul \$5
Our house bean soup prepared with fresh homemade taglierini pasta in a light tomato broth

Soup of the Day \$5

Pasta

Homemade Pasta with Sauce \$10
Marinara or Meat Sauce

Pasta selections: Angel Hair, Spaghetti, Linguini, Fettuccine, Pappardelle, Taglierini, or Whole wheat of the day

Pasta Garlic & Oil (Aglio e olio) \$10
Add hot peppers + \$2, add anchovies + \$2, add pancetta +\$2

Spaghetti alla Bolognese \$14
Homemade spaghetti with hearty meat sauce made with beef, pork plum tomatoes and a dash of cream

Four Cheese Ravioli (Ravioli ai quattro formaggi) \$12
Homemade ravioli filled with ricotta, mozzarella, asiago and pecorino cheese, prepared in marinara sauce

Chicken Riggies (Rigatoni con Pollo) \$14
Homemade rigatoni sautéed with grilled chicken and Italian long hots in a lightly spiced San Marzano tomato and Parmigiano sauce

Gnocchi \$12
Homemade Italian potato dumpling tossed with fresh mozzarella, Parmigiano Reggiano cheese and baked in marinara sauce

Taglierini Cacio E Arugula \$14
Homemade taglierini (short cut pasta) sautéed with fresh arugula, radicchio and pecorino cheese in a lightly peppered garlic and oil sauce

Fettuccine All'Alfredo \$12
Homemade fettuccine tossed with butter, imported Parmigiano Reggiano and cream

Chicken And Broccoli (Pollo e broccoli) \$14
Your choice of pasta tossed with grilled chicken and broccoli florets in Alfredo sauce, garlic wine sauce, marinara or Fra' diavolo

Sandwiches and Paninis

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

Open Face Meatball \$10
Homemade meatballs topped with parmesan cheese, tomato sauce, and finished with melted mozzarella

Roast Leg of Lamb \$10
Lamb, crispy onions, horseradish aioli dressing

Sausage and Peppers \$10
With onions, sausage, peppers, fresh mozzarella and a dash of tomato sauce or Fra' Diavolo

Shaved Steak \$10
Prepared with shaved rib eye, onions, peppers, mushrooms and sharp provolone cheese served with au jus

Marinated Chicken \$10
Marinated and grilled fresh chicken breast with lettuce, tomatoes, bacon, smoked provolone and mayonnaise

Prosciutto And Mozzarella Panini \$10
With fresh mozzarella, sliced prosciutto di Parma, fresh tomato, dressed with garlic infused extra virgin olive oil on a homemade focaccia bread prepared in the panini press

Roasted Vegetable Panini \$10
With grilled eggplant, roasted red peppers, fresh spinach, grilled Portobello mushrooms and gorgonzola cheese dressed with a balsamic reduction on a homemade focaccia bread prepared in the panini press

Mixed Italian Panini \$10
Mortadella, prosciutto di Parma, soppressata, sliced tomato and provolone cheese dressed with garlic infused extra virgin olive oil, on a homemade focaccia bread prepared in the panini press

Entrees

Chicken Parmigiana \$14
Fresh chicken breast lightly breaded and baked in marinara sauce, topped with melted mozzarella served with a side of angel hair marinara

Lemon Chicken Primavera \$14
Fresh chicken breast lightly floured and pan seared with a medley vegetables of the day, in a butter lemon sauce

Veal Parmigiana \$14
Lightly breaded and pan fried veal medallions served with a side of angel hair marinara

Veal Livornese (Vitello alla Livornese) \$16
Veal cutlet sautéed in a creamy Marsala sauce, surrounded by mushrooms, and finished with melted Swiss cheese

Stuffed Flounder (Platessa Ripiena) \$14
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



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LUNCH MENU

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
Pollo Inferno <i>Garlic-infused olive oil, wood fired chicken, spinach, mozzarella, garlic, and pancetta</i>	\$15
Amore: <i>Tomato sauce, sausage, creamy ricotta, mozzarella, oregano, and grated Parmigiano Reggiano</i>	\$15
Diavola <i>Tomato sauce, mozzarella and soppressata (choice of spicy or sweet)</i>	\$14
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>Béchal sauce, extra virgin olive oil, fresh mozzarella, garlic, rosemary, and Parmigiano Reggiano</i>	\$12
Four Seasons <i>Tomato sauce, mozzarella, artichokes, ham, mushrooms and olives. Toppings divided into four wedges (traditional) or Hurricane style</i>	\$15
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
Build Your Own <i>Pick red or white (tomato sauce or no tomato sauce), comes with homemade mozzarella</i>	\$12

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

***Torre Icona (Icon Tower) \$17**

"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*