

Appetizers

Classic Italian~14

Delicious combination platter of imported prosciutto, capicola, soppressata, fresh buffalo mozzarella, and giardiniera

Caprese~8

Fresh mozzarella and tomato dressed with Italian seasoning, extra virgin olive oil, and balsamic reduction

Fried Calamari~10

Tender calamari tossed in semolina flour, fried, finished with a pinch of salt and twist of lemon. Served with marinara

Steamed Clams~14

A dozen fresh little neck clams steamed in garlic wine sauce served with drawn butter

Toasted Cheese Ravioli~8

Served with marinara, fra'diavolo, or alfredo

Pizza

Margherita~12

tomato, basil, fresh mozzarella

Amore~15

Tomato sauce, sausage, creamy ricotta, mozzarella, oregano, and grated parmigiano

Torre Icona~17

Fabio's signature Award Winning pizza. Bechamel sauce, EV00, fresh mozzarella, garlic, rosemary, with a heaping tower of arugula salad, fresh squeeze of lemon, black pepper, and parmigiano shavings

Diavola~14

Tomato sauce, mozzarella, soppressata

Sides

Sicilian Greens~12

braised escarole with sautéed pancetta, prosciutto, and hot peppers, finished with toasted Italian breadcrumbs

Homemade pasta~5

Choice of pasta and sauce (marinara, fra'diavolo, vodka, garlic&oil, alfredo)

Sauteed Vegetables~5

Seasonal vegetables in a garlic butter sauce

Entrees (all pastas are homemade)

Served with salad

Spaghetti Bolognese ~16

Spaghetti with hearty meat sauce made with beef, pork, plum tomato, and a dash of cream

Four Cheese Ravioli ~ 15

Ravioli filled with ricotta, mozzarella, asiago, and pecorino cheeses, prepared in marinara sauce

Gnocchi Alla Sorrentina ~16

Italian potato dumpling tossed with fresh mozzarella, parmigiano Reggiano, and baked in marinara sauce

Chicken Riggies ~21

Rigatoni sautéed with grilled chicken and Italian longhots in a lightly spiced San Marzano sauce

Shrimp Scampi ~24

A creamy scampi sauce served over linguini

Seafood Alfredo ~24

Your choice of pasta with crab meat, shrimp, and scallops in alfredo sauce

16oz. Black Angus Ribeye ~32

Prepared to your liking and served over a bed of fresh arugula, finished with imported parmigiano reggiano shavings

Chicken Parmagiana ~19

Fresh chicken breast lightly breaded, baked in marinara sauce, topped with melted mozzarella. Served with a side of angel hair marinara

Chicken Marsala ~22

Pan seared chicken breast in a delicious marsala and mushroom sauce

Veal Livornese ~24

Veal cutlet sautéed in a creamy marsala and mushroom sauce finished with melted Swiss cheese

Eggplant Rolatini ~19

Rolled eggplant stuffed with gorgonzola, ricotta, parmigiano reggiano, and mozzarella with marinara sauce

Stuffed Flounder~24

Filets stuffed with crab, meat, scallops, shrimp, roasted red peppers, broiled in a citrus butter with grilled artichoke