

Insalate

House Salad \$6.95/\$12.95

Chopped lettuce, with tomatoes, cucumbers, roasted peppers, Red onions, black and green olives, dressed with creamy Italian dressing.

Goat Cheese \$7.95/\$13.95

Wild organic greens with marinated artichoke hearts, tomatoes, roasted peppers, black and green olives, dressed with balsamic vinaigrette.

"Fabio's" Special Salad \$21.95

Wild organic greens with tomatoes, roasted red peppers, red onions, salami, provolone cheese, anchovies, artichoke hearts and radicchio. Tossed with extra virgin olive oil, red vinegar, and balsamic vinegar.

Caesar Salad \$6.95/\$13.95

The classic mix of romaine, crisp croutons and romano cheese and anchovies tossed with our creamy Caesar salad dressing.

Tre-Colori \$7.95/\$13.95

Arugula, endive and radicchio with tomatoes, roasted red peppers green and black olives, dressed with balsamic vinaigrette.

Antipasti

Mozzarella, Tomato, & Roasted Peppers \$7.95/\$13.95

Homemade mozzarella with homemade roasted peppers with extra virgin olive oil and herbs.

Stuffed Portobello Mushroom \$9.95/\$18.95

A large wild mushroom filled with a shrimp & crab stuffing, topped with bread coating and baked with a drizzle of olive oil until browned.

Stuffed Artichoke Market Value

Filled with garlic bread crumbs, black olives, and capers.

Asparagus Gratinati \$12.95

Delicious asparagus grilled to perfection with Pecorino romano cheese and herbs.

Fried Calamari \$8.95/\$15.95

A heaping portion of squid coated in a garlicky flour mixture then fried until crispy and served with our own marinara sauce.

Fried Calamari Arrabiatta \$9.95/\$18.95

Fried Zucchini \$7.95/\$13.95

A large portion of squash sticks coated with our bread coating, then fried until crispy and served with our own marinara sauce.

Baked Clams \$8.95/\$15.95

Baked littleneck clams filled with garlic bread crumbs and baked until golden brown.

Zuppa di Clams \$9.95/\$17.95 (white or red)

Zuppa di Mussels \$7.95/\$14.95 (white or red)
Clams sauteed with garlic, white wine, clam juice and whole tomatoes. Prince Edward Island mussels sauteed with garlic, white wine, clam juice and whole tomatoes.

Shrimp Cocktail \$13.95

Six jumbo shrimp of the best quality, poached in a seasoned broth, chilled & served with cocktail sauce and lemon.

Shrimp Orzanata \$16.95/\$25.95

Large shrimp rubbed with garlic butter, topped with our bread coating. It's baked until golden brown and sits on top of a sauce consisting of white wine, clam juice and garlic butter.

Pasta

Premium pasta and the slow-simmered sauces, yours to mix and match according to your own taste. With or without meat or chicken stock.

Linguine

Rigatoni

Penne

Cappellini

Spaghetti

All pasta can be served as individual portions

Marachiana \$24.95

Littleneck clams, shrimp, mussels and scallops mixed with hot Italian Peppers and arugula. Served in a clam broth, with either a red or white sauce.

Red or White Clam Sauce \$17.95

Plump with chunks of meaty cherrystone clams Simmered in a rich clam sauce.

Baked Ziti \$15.95

A creamy fresh ricotta cheese mixed with our marinara sauce & chopped Mozzarella cheese. Baked with a layer of mozzarella on top.

Broccoli Marinara or Garlic & Oil \$15.95

A flavorful marinara sauce or sauteed with garlic and olive oil,

Broccoli Rabe Marinara or Garlic & Oil \$21.95

A flavorful marinara sauce or sauteed with garlic and olive oil, with broccoli rabe, romano cheese, basil, and parsley

Marinara \$14.95

Only the best tomatoes slow cooked with olive oil, Sliced garlic and lots of fresh basil.

Linguine Pescatore \$27.95

Clams, mussels, shrimp and calamari sauteed with garlic, white wine Clam juice and whole tomatoes with a red or white sauce.

Linguine with Mussels \$19.95

Mussels sauteed with garlic, white wine, clam juice and whole tomatoes With a red or white sauce.

Filato di Pomodoro \$14.95

Our fresh tomato sauce with olive oil, garlic, crushed tomatoes, basil, white wine and bay leaf. Unlike our marinara it's cooked only for a few minutes.

Meatballs or Sausage Ragu \$16.95

Six large meatballs made from beef and veal or four fennel sausages cooked in tomatoes and basil for a long period of time. feel free to mix!

Bolognese \$15.95

This is a long simmered meat sauce that has fennel sausage, beef and veal. It's cooked with onions, carrots and tomatoes.

A La Vodka \$17.95

This marinara based sauce includes proscuitto, onions, just a touch of cream, and a silky smooth touch of vodka.

Carbonara \$17.95

The rich coating on these noodles are a combination of caramelized onions and bacon. It's then finished with black pepper, romano cheese, and egg yolk.

Penna Fabio's \$24.95

Chicken, shrimp, onions, basil & mushrooms in a light tomato sauce.

Steak & Chops

Porterhouse Steak \$44.95

A tender 32 ounce prime cut seasoned to perfection sliced thin to release all its flavor and moistness.

Steak Pizzaiola \$47.95

A tender 32 Oz prime cut steak grilled to perfection and sauteed with peppers, mushrooms and onions in a light tomato sauce.

Veal Chop Pizzaiola \$29.95

A tender prime cut veal chop grilled to perfection and sauteed with peppers, mushrooms and onions in a light tomato sauce.

Veal Chop Milanese \$34.95

Breaded veal chop pounded and lightly fried, served with a lemon wedge and chopped tomato, with olive oil & balsamic vinegar.

Broiled Veal Chop \$28.95

Poultre

Piccata \$14.95/\$19.95

Tender chicken scallipini sauteed with lemon shallots, white wine and capers.

Parmigiana \$13.95/\$18.95

Two large chicken cutlets breaded and lightly fried, with mozzarella cheese melted on top, served on a plate spread with marinara sauce.

Milanese \$8.95/\$17.95

Two large chicken cutlets breaded and lightly fried, served with a lemon wedge.

Chicken Paiard \$16.95

Grilled chicken breast, served with escarole and cannellini beans.

Chicken Scarpariello Country Style \$34.95 (Serves four)

Peppers, onions, potatoes, broccoli, sausage and mushrooms, baked with lemon juice, white wine seasoning, and a drizzle of olive oil.

Chicken Fabio's \$14.95/\$22.95

Chicken breast with shrimp & artichoke hearts sauteed in a marsala wine sauce.

Marsala \$13.95/\$19.95

Tender chicken scaloppini sauteed with mushroom, deglazed with marsala wine, then finished with a rich demi-glace.

Francese \$14.95/\$19.95

Tender chicken scaloppini egg battered and fried, then simmered in a tangy lemon butter sauce.

Sorrentino \$16.95/\$24.95

Tender chicken scaloppini sauteed and topped with thinly sliced fried eggplant, prociutto, and melted fresh mozzarella cheese.

Scarpariello \$14.95/\$23.95

A whole chicken cut up and baked with lemon juice, white wine seasoning and a drizzle of olive oil.

Carni

Piccata \$14.95/\$20.95

Tender veal scaloppini sauteed with lemon shallots, white wine and capers.

Parmigiana \$13.95/\$19.95

Two large veal cutlets breaded and lightly fried, with mozzarella cheese melted on top, served on a plate spread with marinara sauce.

Milanese \$9.95/\$18.95

Two large veal cutlets breaded and lightly fried, served with a lemon wedge.

Veal Siciliana \$16.95/\$26.95

Veal scaloppini with special bread crumbs, chunk tomatoes, peccorino cheese and herbs. Baked in the oven. Served with sauteed spinach.

Marsala \$14.95/\$20.95

Tender veal scaloppini sauteed with mushroom, deglazed with marsala wine, then finished with a rich demi-glace.

Francese \$14.95/\$20.95

Tender veal scaloppini egg battered and fried, then simmered in a tangy lemon butter sauce.

Sorrentino \$16.95/\$24.95

Tender veal scaloppini sauteed and topped with thinly sliced fried eggplant, prociutto, and melted fresh mozzarella cheese.

Veal Fabio's \$24.95

Scaloppine, mushrooms, onions, sauteed in a white wine with a dash of red sauce.

Pesce

Red Snapper (any style) priced accordingly

Suggestions are Marechiaro, Pomodoro, or Posillipo style. If there's a special way you like it, just ask your waiter.

Broiled Salmon \$21.95

Filet of Sole Orzenata \$21.95

Sole topped with our bread coating, then baked until golden brown.

3 1/2 lb. Live Lobster priced accordingly Any style.

Shrimp Marinara \$21.95

Ten delicious shrimp, sauteed then slow cooked with Italian tomatoes, olive oil, sliced garlic, and lots of fresh basil.

Shrimp Francese \$23.95

Tender shrimp, egg battered and fried, then simmered in a tangy lemon sauce.

Shrimp Pomodoro \$21.95

Ten jumbo shrimp sauteed in olive oil with garlic, basil, white wine and clam juice, then cooked with tomatoes.

Shrimp Fra Diavolo \$22.95

Ten jumbo shrimp sauteed in olive oil with garlic, basil, white wine and clam juice, then spiced with hot pepper.

Shrimp Scampi \$23.95

Baked with a garlicky clam broth, topped with seasoned bread crumbs and drizzled with virgin olive oil

Shrimp Milanese \$21.95

Ten shrimp breaded and lightly fried and served on a plate spread with marinara sauce.

Shrimp Parmigiana \$24.95

Ten shrimp breaded and lightly fried, with mozzarella cheese melted on top, served on a plate spread with marinara sauce.

Vegetali

Broccoli \$12.95

Sauteed in garlic and olive oil with a dash of chicken broth, which can be omitted upon request.

Broccoli Rabe \$16.95

Sauteed in garlic and olive oil with a dash of chicken broth, which can be omitted upon request.

Spinach or Escarole \$14.95

Sauteed in garlic and olive oil with a dash of chicken broth, which can be omitted upon request.

Hot Cherry Peppers \$6.95/\$11.95

Sauteed with garlic, oil, fresh herbs, white wine, butter and marinara sauce.

Escarole and Cannellini Beans \$16.95

Sauteed in garlic and olive oil with a dash of chicken broth, with loads of delicious white kidney beans.