

# FABIO THE VENETIAN

wine bar & restaurant

## Antipasti & Insalate

ZUPPA - Soup of the Day 6.80

### Antipasto Formaggi e Salami

(for 2) 14.90 (for 3) 19.50 (for 4) 23.50

A combination of Italian Salami and Cheese

### Pepata Di Cozze

Fresh mussels in our homemade marinara sauce 14.80



**Rosa Di Mele** - Stuffed puff pastry with caramelized onions and apples, wrapped in prosciutto in a sweet gorgonzola and arugula sauce 15.80



### Venetian Meatballs

A house special. A unique blend of cured salamis and cheeses.

Topped with crispy sage and warm butter 15.80

### (V) House Salad

Mixed lettuce, tomato, cucumber, onion, olives and bell peppers Small 7.80 Large 9.80

### (V) La Caprona

Fresh arugula served with goat cheese, sun dried tomatoes and white mushrooms 12.80

### (V) Caesar Salad

Romaine, shaved Parmesan, croutons, Caesar dressing Small 7.80 Large 9.80

Add - Chicken + 3.50 Shrimp + 5.00

(V) **Caprese** - Fresh Mozzarella with tomatoes, basil, and oregano 14.50

With Burrata 18.50 Add Prosciutto + 3.50

(V) **Vegetable Plate** - Mixed grilled vegetables 10.80

## Pasta

**Fettuccine All'anitra** - A signature dish is made by hand-shredding braised duck. 19.50

**Spaghetti Carbonara** - Pancetta tossed in an egg sauce, black pepper and Parmesan cheese 18.80

**Spaghetti Bolognese** - Homemade meat and tomato sauce 18.80

**Spaghetti Vongole** - Fresh clams sautéed in white wine and garlic 19.80

**Spaghetti Gamberetti** - Grilled zucchini, shrimp, diced tomatoes and a twist of spice 19.80

**Spaghetti Scoglio** - A tasty combination of clams, shrimp and calamari in our homemade marinara sauce 21.50

(V) **Penne Pomodoro** - Homemade marinara sauce and fresh basil 15.80 Add Meatballs + 5.00

**Penne Amatriciana** - Pancetta, fresh tomato sauce and crushed red pepper 18.50

\* **Alternate Pasta Option:** Gluten Free Penne

## Scaloppine

**Meat pounded thin and dusted with flour, then cooked slowly with your choice of sauce.**

Di Pollo / Chicken Breast 18.50

Di Vitello / Veal 22.50

**Piccata** - Capers and white wine • **Al Limone** - Lemon  
**Al Vino Bianco** - White wine • **Al Marsala** - Mushrooms and Marsala wine

## Venetian Style PIZZA

Made with bakery fresh Italian ciabatta. Served on a panaretto.

(V) **Burrata** Fresh Sliced Tomatoes, Wedges of Burrata Cheese (room temperature), Fresh Basil and a drizzle of Balsamic Glaze 18.80 Add Prosciutto + 4.80

(V) **Quattro Formaggi** Tomato sauce, mozzarella, asiago, gorgonzola and grana cheese 17.80

(V) **La Tartufona** Tomato sauce, mozzarella, truffle cream, fresh mushrooms and Parmesan cheese 19.80

(V) **Stracchino e Rosmarin** Tomato sauce, mozzarella, stracchino cheese and fresh rosemary 14.80

(V) **Grigliata** (Divided in three flavors) Tomato sauce, mozzarella, mixed grilled peppers, grilled zucchini and grilled eggplant 16.80

**Lexi** Tomato sauce, mozzarella, stracchino cheese, Prosciutto, arugula and Parmesan cheese 18.80

**Boscaiola** Tomato sauce, mozzarella, wild mushrooms, Prosciutto ham and Parmesan cheese 19.80

(V) = Vegetarian Option