

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



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

Egg Pasta Made Fresh In House

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) Rigatoni Pomodoro - Homemade marinara sauce and fresh basil 15.80 Add Meatballs + 5.00

Rigatoni 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