

AUTENTICO RISTORANTE ITALIANO

Fabio's

Italian Restaurant

From Grandmother's
Teachings

Simple and Genuine
Italian Food

The Kitchen is Open

*Tuesday - Sunday
4:00pm to 9:00pm*

Major Holidays & Graduation

Noon to 9:00pm

Eat in or take out

*Mastercard and Visa accepted
Gift certificates available*

Ask about our catering

607-753-6969

www.FabiosItalianKitchen.com

179 Homer Ave., Cortland, NY 13045

10/2011

Welcome to Fabio's

(Benvenuti da Fabio)

To Guarantee best quality and taste, our food is made with the freshest ingredients available, delivered daily. As in a traditional Italian kitchen our dishes are prepared to order and can be custom made to your taste. Therefore, occasionally we may be out of some ingredients or at times your order may take a little longer. We promise your patience will be rewarded.

Salads

Fabio's House Salad combination of lettuce, marinated asparagus, baby spinach, fresh mushrooms, onions, fresh tomato and a zest of garlic, topped with grilled shrimp and portobello mushrooms -- \$11.50

Smoked Salmon & Grilled Scallops Salad baby spinach, fresh mushrooms, lettuce, fresh tomato and onion sprinkled with imported Parmigiano cheese topped with smoked salmon and grilled scallops -- \$11.50

Marinated Chicken Salad rich tossed salad topped with strips of marinated, grilled chicken breast -- \$9.50

Caesar Salad (add chicken \$2.50) -- \$7.50

Spinach Caesar Salad (add chicken \$2.50) -- \$8.50

Sides & Nibbles

Homemade Pasta Angel hair, spaghetti, linguini, pappardelle, caserecci, or taglierini with Marinara, meat sauce, garlic & oil, or Alfredo sauce -- \$6.00

Homemade Specialty Pasta Cheese tortellini, ravioli, gnocchi, or priestchokers with Marinara, meat sauce, garlic & oil, or Alfredo sauce -- \$7.50

Specialty Sauces Vodka, brandy, bolognese, pesto, fresh tomato basil, Fra diavolo, marsala sauce -- \$1.50

Homemade Breaded Mushrooms -- \$5.50

Homemade Boneless Chicken Wings half dozen, mild, medium or hot -- \$5.50

Homemade Fried Cheese Bites -- \$6.50

Sautéed Vegetables -- \$6.00

Tossed Salad -- \$6.00

House Cut Fries -- \$4.00

Desserts

Cannoli -- \$7.50

Crème Brule -- \$7.50

Flavor of the Day (Panna Cotta) -- \$7.50

Italian Style Hot Chocolate with Whipped Cream (Cioccolato con Panna) a dense hot chocolate and vanilla topped with homemade whipped cream -- \$7.50

Desserts of the Day (Dolci del Giorno) -- \$7.50

Soft Drinks & Coffees

Coffee regular or decaf -- \$1.75

Espresso regular or decaf -- \$3.00

Cappuccino regular or decaf -- \$4.25

Italian Coffee (Caffé Italiano) similar to the classic irish coffee but made with amaretto, brown sugar, espresso and cream - regular or decaf -- \$7.50

Tea regular or decaf -- \$1.75

Soda or Bottled Water -- \$2.00

Snapple -- \$2.75

Appetizers (Antipasti)

*Classic Italian (Antipasto Classico) delicious combination of imported prosciutto, capicola, salami and fresh mozzarella with portobello and asparagus salad -- \$11.50 ****

Brusketta (Bruschetta) a generous toasted ciabatta bread topped with homemade fresh tomato and basil topping and melted mozzarella -- \$8.50

Sausage and Mushroom Brusketta (Bruschetta con Salsiccia e Funghi) a generous toasted ciabatta bread topped with homemade sausage, mushrooms and mozzarella cheese -- \$9.50

Caprese fresh mozzarella and tomato with extra virgin olive oil and Italian seasonings -- \$5.50

Potato Croquettes (Crocchette di Patate) homemade garlic mashed potatoes and cheese fritters, served with marinara or Alfredo sauce -- \$5.50

Little Oranges (Arancini) breaded Italian rice balls filled with mozzarella, and pecorino cheese, served in marinara or Alfredo sauce. finished with Parmigiano Peggiano shaving -- \$6.50

Stuffed Portobello Mushroom (Portobello Ripieno) a large portobello stuffed with fresh mozzarella, basil fresh tomatoes and Italian seasoning -- \$5.50

Mini Pizza (Focaccine)

Quattro Formaggi four cheeses - mozzarella, asiago, gorgonzola and pecorino with Roma tomato sauce -- \$9.50 ***

Capricciosa Bianca a medley of seasonal fresh vegetable and mozzarella on a white garlic focaccia -- \$9.50 ***

Pomodoro e Ricotta a white garlic focaccia with fresh tomato, ricotta and mozzarella -- \$9.50 ***

Pasta

Spaghetti Bolognese homemade spaghetti topped with a hearty meat sauce made with beef, pork and veal -- \$13.50

Linguini Marinara (Linguini al Pomodoro) made with our homemade linguini -- \$11.50

Angel Hair Garlic & Oil (Capellini Aglio e Olio) made with homemade angel hair -- \$11.50

Linguini Pesto (Linguini al Pesto) made with homemade linguini and basil sauce -- \$15.50

Spaghetti with Fresh Tomato Basil (Spaghetti con Pomodoro Fresco e Basilico) homemade spaghetti quickly sautéed with fresh tomato, garlic, basil and extra virgin olive oil -- \$15.50

Taglierini cheese and Arugula (Taglierini Cacio e Arugula) Homemade taglierini - a linguini like noodle but much shorter and thicker - tossed in a gently peppered garlic and oil sauce with fresh arugula, radicchio and imported Parmigiano Reggiano cheese -- \$18.50

Pappardelle with Mushrooms (Pappardelle Panna e Funghi) homemade pappardelle - a very wide fettuccine - in a creamy mushrooms and Parmigiano Reggiano sauce -- \$18.50

All pasta dishes are served with bread, butter and garden salad.

Baked Pasta

Baked Caserecci (Caserecci al Forno) homemade caserecci - hearty short cut pasta baked with mozzarella and meat sauce -- \$14.50

Four Cheeses Gnocchi (Gnocchi ai Quattro Formaggi) Italian potato dumpling tossed four cheeses, mozzarella, gorgonzola, pecorino and asiago and baked in marinara sauce -- \$18.50

Manicotti prepared with homemade crêpes served in marinara sauce -- \$17.50

Lasagna prepared with beef, pork, ricotta, mozzarella and meat sauce -- \$16.50

Four Cheeses Ravioli (Ravioli ai Quattro Formaggi) homemade ravioli filled with ricotta, mozzarella, pecorino and gorgonzola cheese, in marina sauce -- \$16.50

All pasta dishes are served with bread, butter and garden salad.

Alfredo

Fettuccine Alfredo (Fettuccine all'Alfredo) homemade fettuccine in Alfredo sauce -- \$15.00

Chicken & Broccoli (Pollo e Broccoli) your choice of pasta tossed with grilled chicken and broccoli in Alfredo sauce -- \$18.50

Shrimp Alfredo (Gamberetti all'Alfredo) your choice of pasta with sautéed shrimp in Alfredo sauce -- \$22.50

Seafood Alfredo (Frutti di Mare all'Alfredo) your choice of pasta with fresh crab meat, shrimp and scallops, in Alfredo sauce -- \$23.00

Tortellini Chicken Alfredo (Tortellini con Pollo all'Alfredo) homemade cheese tortellini, tossed with grilled chicken and our homemade Alfredo sauce -- \$18.50

Fregnacce with Ricotta & Spinach (Fregnacce con Spinaci) homemade ricotta and spinach pockets - a kind of giant ravioli - in Alfredo sauce -- \$18.50

All pasta dishes are served with bread, butter and garden salad.

Entrées

Chicken Siciliana (Pollo alla Siciliana) marinated and grilled fresh chicken breast topped with fresh tomato and basil sauce -- \$18.50

Chicken Marsala (Pollo al Marsala) pan-seared fresh chicken breast in a delicious marsala and mushroom sauce -- \$23.50

Chicken Cacciatore (Pollo alla Cacciatore) fresh chicken breast sautéed with roasted red peppers, onion, mushrooms, capers and black olives, in Roma tomato sauce, topped with melted mozzarella cheese -- \$23.50

Spicy Pork (Maiale Piccante) pan-seared pork tenderloin medallions in a spicy garlic and tomato sauce, finished with crumbled gorgonzola cheese -- \$19.50

Veal Piccata (Piccata di Vitello) fresh veal top round, gently floured and pan seared in a delicious lemon-wine sauce with capers and mushrooms -- \$24.50

Veal Marsala (Vitello al Marsala) pan-seared fresh veal top round in a delicate marsala and mushroom sauce -- \$24.50

Steak Florentine (Bistecca alla Fiorentina) fresh steak cut of the day grilled to your liking, served over fresh arugula, finished with imported Parmigiano shaving -- Market Price ***

Eggplant Parmigiana (Melanzane alla Parmigiana) prepared in meat sauce unless requested otherwise -- \$17.50

Eggplant Rolatini (Rolatini di Melanzane) rolled eggplant stuffed with gorgonzola, ricotta, Parmigiano Reggiano and mozzarella prepared in marinara sauce -- \$18.50

Chicken Parmigiana -- \$17.75

Veal Parmigiana -- \$17.50

All entrées are served with bread, butter and garden salad.

Seafood Appetizers

- Fried or Sautéed Calamari (Calamari Fritti o al Sugo)** delicious and tender calamari tossed in semolina flour and fried, finished with a pinch of salt and a twist of lemon, served with marinara sauce or sautéed in marinara or Fra Diavolo sauce -- \$7.50
- Steamed Clams (Vongole in Padella)** half dozen fresh little neck clams steamed in garlic wine sauce and served with drawn butter -- \$5.50
- Steamed Oysters (Ostriche in Padella)** half dozen fresh oysters steamed in garlic wine sauce, served with drawn butter -- \$7.50 ***
- Sautéed Mussels (Saltata di Cozze)** fresh black mussels sautéed in a lightly peppered garlic wine, marinara or Fra Diavolo sauce -- \$5.50
- Fish Soup (Zuppa di Pesce)** fresh little neck clams, black mussels, shrimp and calamari sautéed in a light Roma tomato sauce -- \$10.50
- Fish Fried Platter (Fritto Misto)** a sparkling combination of shrimp, calamari and strips of fish fillet, tossed in semolina flour and quickly fried, served with lemon twist, aurora and cocktail sauce -- \$8.50 ***

Pasta with Seafood

- Spaghetti with Fresh Clams (Spaghetti alle Vongole)** one dozen fresh little neck clams, sautéed in garlic wine sauce served over your choice of pasta -- \$22.50
- Calamari Marinara (Calamari al Pomodoro)** tender calamari gently simmered in marinara sauce, served over your choice of pasta -- \$22.50
- Peppered Mussels (Pepata di Cozze)** fresh black mussels sautéed in a lightly peppered garlic wine or marinara sauce served over your choice of pasta -- \$22.50
- Shrimp Fra' Diavolo (Gamberetti alla Fra' Diavolo)** sautéed shrimp in a spicy marinara sauce served over your choice of pasta -- \$22.50
- Linguini Shrimp Scampi (Linguini ai Gamberetti)** prepared in a creamy scampi sauce, served over homemade linguini -- \$22.50
- Green Sea Gnocchi (Gnocchi Mare Verde)** Italian potato dumpling with fresh clams, scallops and shrimp tossed with homemade creamy pesto sauce and a dash of cream -- \$24.50
- Pappardelle Mountain & Sea (Pappardelle Mare e Monti)** homemade pappardelle with shrimp, clams, fresh crab meat and mushrooms in a creamy white wine sauce -- \$24.50
- Seafood Linguini (Linguini ai Frutti di Mare)** fresh scallops, clams shrimp, black mussels and fresh crab meat sautéed in marinara or white wine, served over homemade linguini -- \$24.50

All pasta dishes are served with bread, butter and garden salad.

Seafood Entrées (Primi Piatti)

- Fish of the Day (Pesce del Giorno)*** breaded, grilled or broiled -- Market Price
- Sautéed Seafood Platter (Zuppa di Pesce)*** sautéed scallops, fresh fish of the day, shrimp, mussels, calamari and fresh clams in marinara sauce -- \$27.50
- Grilled Seafood Platter (Grigliata di Pesce)*** half fresh lobster, fish of the day and abruzzo style calamari skewers grilled to perfection, finished with extra virgin olive oil, fresh lemon juice and Italian seasoning -- \$27.50 ***
- Scallops and Shrimp Au Gratin (Capesante e Gamberi Gratinati)*** fresh scallops and shrimp broiled in a delicate creamy cheese sauce finished with a crispy Parmigiano crust -- \$27.50
- Lobster Thermidor (Aragosta alla Thermidore)*** ¾ of a pound split fresh lobster stuffed with fresh crab meat, and Italian seasoning broiled in a velvety béchamel sauce accompanied by grilled fish of the day -- Market Price ***
- Steamed Lobster (Aragosta al Vapore)*** served with drawn butter -- \$19.50 ***
- Italian Style Grilled Tuna Steak (Tonno alla Griglia)*** gently marinated and grilled fresh tuna steak, finished with extra virgin olive oil, red wine vinegar, fresh garlic and Italian seasoning -- \$23.50
- Stuffed Fish Of The Day (Pesce Farcito)*** delicate fish fillet stuffed with crab meat, roasted red peppers and Italian seasoning served in a creamy scampi sauce -- Market Price
- Oysters Rockefeller (Ostriche alla Rockefeller)*** half dozen fresh oysters broiled with a creamy cheese and spinach filling accompanied by grilled artichoke -- \$16.50

All entrées are served with bread, butter and garden salad.

Boun Appetito!

Fabio & Staff