## Fabio's Restaurant Long Island Restaurant Week 2024 \$39PP 1944 Bayberry Hve Merrick NVJ 11566

## Appetizer

Zuppa Di Mussels (Red or White)..........Sautéed with lemon, garlic, extra virgin olive oil in a wine sauce.

<u>Capriccio Salad .......</u> Fresh mozzarella, Plum tomato Roasted red pepper, basil, topped with extra virgin olive oil & Balsamic glaze.

<u>Fabio's Salad ...</u> Iceberg & Romaine lettuce mixed with tomato, red onions, mixed olives, dried cranberries topped with a light raspberry dressing.

Chicken Meatball... Served in a pink garlic sauce, topped with burrata and mined basil. Add \$4.00

## Main course

Veal Valdostana..layered with prosciutto, melted mozzarella and mushrooms in marsala wine sauce.

<u>Chicken Ala Fabio</u>... Pan-seared, steamed spinach roasted red pepper, melted mozzarella served in a burgundy sauce.

<u>Chicken Borgata ......</u>Egg battered Pan seared chicken, served with cherry peppers, melted mozzarella served in a lemon butter sauce.

Sole Oreganata......Served with steamed broccoli and garnished with spring mixed.

<u>Stuff Salmon</u>....8oz Wild Salmon stuffed with broccoli rabe, mushroom & Shrimp. Topped with a lemon, white wine garlic sauce. Served with a side of rice and broccoli. ADD \$8.00

Dessert

Italian Rainbow Cake, Chocolate Mousse, Napoleon Cake ADD \$4.00