

FABIO'S ON THE WATER

Long Island Restaurant Week 2025

\$39 per person

1944 Bayberry Ave Merrick NY 11566



Starters

Baked Clams (4)

Whole little neck, seasoned with Italian herbs, bread crumbs in a white wine lemon sauce

Zuppa Di Mussels (Red or White)

Sauteed with lemon, garlic, extra virgin olive oil in a wine sauce

Capriccio Salad

Fresh mozzarella, plum tomato roasted red pepper, basil, topped with extra virgin olive oil & Balsamic glaze

Fabio's Salad

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 basil.
Add \$4.00

Sicilian grilled Octopus

Grilled Octopus served over a mediterranean salad dressed with virgin olive oil and red vine vinaigrette, topped with toasted almonds Add \$4.00

Entree's

Peccary Ragu

Cream-based bolognese meat sauce with peas and hot cherry-peppers, topped with fresh Burrata ADD \$5.00

Chicken Ala Fabio

Pan-seared, steamed spinach roasted red pepper, melted mozzarella served in a burgundy sauce

Chicken Borgata

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 mix

Stuff Salmon

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

Money Bag Pasta

Fresh pasta stuffed with Ricotta and pear, served in a mushroom and onion carbonara cream sauce, topped with hickory smoked bacon. Add \$5.00

Dessert

Italian Rainbow cake, Chocolate mousse

Napolean cake Add \$4.00

Pistachio Gelato Add \$4.00

Hazelnut Chocolate Gelato \$5.00

Fall Restaurant Week 2025