

# FABIO'S ON THE WATER

## Long Island Restaurant Week

\$39 per person

1944 Bayberry Ave Merrick, NY

### 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

#### Stuffed 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

### Winter Restaurant Week