

Antipasto & Salads



Sunday Salad \$7 GF, VEG

ROMAINE, BLACK OLIVES, RED ONION, CELERY, TOMATO, PARMESAN, PARSLEY & OREGANO SPIKED RED WINE VINAIGRETTE

Orange Fennel Salad \$12 GF, VEG, V

W/ PARSLEY, OLIVE, RADISH, & SHAVED RED ONION IN AN APRICOT VINAIGRETTE

Gorgonzola Romaine "Wedge" \$15 GF, **

ROMAINE, DILL, PICKLED MUSTARD SEED, POINT REYES BLEU CHEESE, BREAD CRUMBS & A SLAB OF NUESKE'S APPLEWOOD SMOKED BACON IN A BUTTERMILK VINAIGRETTE

Escarole & Beans \$14 GF

SAUTEED W/ GARLIC, ROSEMARY, SAGE & A LITTLE VEGETABLE STOCK

Warm Marinated Olives \$14 GF, VEG, V

W/ FENNEL, ORANGE ZEST, FRESH ROSEMARY & BAY LAUREL

Sausage & Peppers \$15 GF

FRABONI'S HOT ITALIAN SAUSAGE & SAUTÉED PEPPERS

Antipasto \$19 **



A ROTATING SELECTION OF ROASTED VEGETABLES, IMPORTED MEATS & CHEESES

Bread Basket \$6.50 VEG, **

SEEDED ITALIAN SEMOLINA BREAD, ORIGIN SOURDOUGH FOCACCIA, SERVED W/ OLIVE OIL & PARMESAN

Pastas



SERVED W/ A SELECTION OF MARKET VEGETABLES



Spicy Penne Alla Vodka \$23

W/ PEAS, NUESKE'S BACON & CRISPY PROSCIUTTO

Spaghetti w/ Meatballs \$22

SLOW COOKED SAN MARZANO MARINARA W/ A GENEROUS HELPING OF HOUSE MADE MEATBALLS

Rigatoni w/ Sunday Gravy \$27

BEEF SHORT RIB BRACIOLE, HOUSE MADE MEATBALLS & FRABONI'S HOT ITALIAN SAUSAGE BRAISED IN OUR SAN MARZANO MARINARA. GRAVY SERVED OVER RIGATONI W/ THE MEATS ON THE SIDE, NONNA STYLE. CONTAINS PINE NUTS



Spaghetti Puttanesca \$24

W/ TOMATO, OLIVES, CAPERS, ANCHOVIES, GARLIC & CHILIES

Linguine Vongole \$27

W/ A WHITE CLAM SAUCE, GARLIC & CHOPPED TOMATO

Fettucini Alfredo \$25 VEG

W/ ROASTED WILD MUSHROOMS & TRUFFLE OIL

Pan Fried Ricotta Gnocchi \$24 VEG

IN TOMATO GORGONZOLA SAUCE

**=CAN BE PREPARED VEGETARIAN OR VEGAN, *=CAN BE PREPARED GLUTEN FREE
V=VEGAN, VEG=VEGETARIAN, GF=GLUTEN FREE (NOT PREPARED IN A GLUTEN FREE KITCHEN)

FABIOLA'S SPAGHETTI HOUSE AND DELI . . . HISTORIC GREENBUSH . . . MADISON, WI

Classics



SERVED W/ A SELECTION OF MARKET VEGETABLES



Chicken Vesuvio \$28 GF

OUR HOUSE SPECIALTY. TWO PAN SAUTEED "AIRLINE" CHICKEN BREASTS, SERVED W/ POTATOES & PEAS IN A WHITE WINE GARLIC SAUCE

Pork Chop Saltimbocca \$29 GF

PROSCIUTTO WRAPPED 16 OZ CENTER CUT PORK CHOP WITH SAGE & PARMESAN IN A LEMON BUTTER PAN SAUCE

Chicken Marsala \$28

TWO PAN SAUTEED "AIRLINE" CHICKEN BREASTS IN A RICH MARSALA CREAM SAUCE & SERVED W/ PASTA AGLIO E OLIO

Chicken Parmesan \$25 *

SERVED W/ PASTA AGLIO E OLIO

Eggplant Parmesan \$25 VEG, **

MADE W/ FIRE ROASTED EGGPLANT, SERVED W/ PASTA AGLIO E OLIO

Rustic Fisherman's Stew \$48 *

CLAMS MUSSELS, KING CRAB & SHRIMP BRAISED IN A TOMATO SAUCE SPIKED W/ STAR ANISE, RED BELL PEPPER & GARLIC SERVED W/ GARLIC BREAD



Chargrilled Steaks, Chops, & Seafood



SERVED W/ A SELECTION OF MARKET VEGETABLES



House Cut 24oz New York Strip Steak on the Bone \$67 GF



SERVED SLICED W/ ITALIAN SALSA VERDE & VESUVIO POTATOES

16oz Bone In Pork Chop \$26 GF

SERVED W/ ANCHOVY BUTTER & VESUVIO POTATOES

12oz Baseball Cut Top Sirloin \$38 GF

SERVED W/ VESUVIO POTATOES

16oz Ribeye \$55 GF

SERVED W/ VESUVIO POTATOES

Broiled Whitefish \$32 GF

SUPERIOR WHITEFISH DRESSED SIMPLY IN BUTTER, LEMON & PAPRIKA. SERVED W/ VESUVIO POTATOES

Broiled Shrimp in Scampi Butter \$32 *

SERVED W/ PASTA AGLIO E OLIO



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