

MENÙ



FABRIZIO'S

RESTAURANT

"Nessun amore e' piu' sincero dell'amore per il cibo".

"There is no love more sincere than the love of food."

George Bernard Shaw

"Dio fece il cibo, ma certo il diavolo fece i cuochi".

"God made the food; the devil made the cooks."

James Joyce



Ci siamo trasferiti dall'Italia per vivere in questo Paradiso della Pesca ed anche per deliziarvi e sorprendervi con la nostra Cucina tradizionale e con i sapori Mediterranei di piatti semplici e genuini. Tutti i prodotti Italiani usati sono originali e cucinati 100% all'Italiana!

We moved from Italy to live here in this Fishing Paradise and also for delight you and surprise you with our Traditional Cuisine and with Mediterranean flavors of simply and genuine plates. All the Italian products that we use are original and we cook 100% Italian!

Claudia y Fabrizio

MENÚ

Antipasti

Carpaccio di selvaggina

Thin slices of raw venison, lemon, extra virgin olive oil, black pepper, Parmesan cheese slices and arugula.

\$450.00 pesos

Carpaccio di Gamberi

Extra virgin olive oil, thin slices of shallot, black pepper, orange, lemon, capers, thin slices of habanero and a touch of paprika.

\$450.00 pesos

Carpaccio di pescie

Fish slices, salt, black pepper, lemon, extra virgin olive oil, thin slices of shallot, papaya sauce, chopped raspberry, chiffonade mint, touch of paprika.

\$450.00 pesos

Caprese Burrata

Buffalo mozzarella, Pachino tomato, extra virgin olive oil and basil.

\$330.00 pesos

Fritura di Mare

Shrimp, squid, cuttlefish and fish, coated in flour and fried in olive oil.

\$550.00 pesos

Fritura di Merluzzo

Buttered Cod fried in vegetable oil.

\$650.00 pesos

Fritura Cozze e Vongole

Mussel and clam pulp, pastried and fried in vegetable oil.

\$720.00 pesos

SARTEN

- MUSSELS: White wine, parsley, garlic, olive oil and pepper.
- VONGOLE: White wine, parsley, garlic, olive oil and pepper.
- MIXED: Mussels, vongole, white wine, parsley, garlic, olive oil and pepper.

\$720.00 pesos

Tartare di Pesce a la moda del chef

Diced catch of the day with chef's albacar sauce, olive oil, pepper, chili, and vegetables.

\$550.00 pesos

MENÚ

THE ITALIAN FINE ART OF THE GRILL

Ensalada

Cesar

Traditional (based on the original 1924 recipe) with romaine lettuce, boiled egg, croutons and dressed with vinaigrette \$350.00 pesos

- With Shrimp \$550.00 pesos.
- With Lobster \$950.00 pesos.

Insalata di Mare

Seafood salad with shrimp, octopus, squid, celery, and extra virgin olive oil, served on a bed of cooked potatoes.

\$650.00 pesos

Insalata di Gamberi

Mixed greens and spinach with butter-sautéed shrimp, sesame seeds, mango, avocado, black pepper, and a citrus olive oil vinaigrette.

\$550.00 pesos

Insalata di Pollo

Chicken breast, mixed greens, sweet corn, black olives, raisins, seasoned with extra virgin olive oil, balsamic vinegar, salt and pepper.

\$350.00 pesos

Insalata della Casa

Traditional: Mixed greens, spinach, pear, gorgonzola, candied pistachios, agave honey vinaigrette with white wine vinegar and olive oil \$350.00 pesos

- With shrimp \$550.00 pesos.
- With lobster \$950.00 pesos.

Zuppe


Zuppa di Cipolle Maddie

French onion soup with Emmental cheese.

\$350.00 pesos

Bisquet del Giorno

Shrimp or Lobster (Ask for the option of the day).

 \$250.00 pesos

 \$350.00 pesos

MENÚ

Paste

Fettuccine Alfredo

Traditional butter, cream, and Parmesan cheese \$390

- Shrimp and cream \$470 pesos
- Chicken, ham, and cream \$440 pesos

Meatballs (Ricetta original di familia)

Beef, Parmesan cheese, bread, salt, pepper, tomato, rosemary, sage and garlic.

\$460.00 pesos

Tagliatelle Aragosta e Spinaci

Fresh pasta, lobster, spinach, sweet garlic cream, salt and pepper.

\$950.00 pesos

Lasagna

Homemade spinach pasta with traditional red meat sauce and bechamel.

\$460.00 pesos

Spaghetti Al Pomodoro della Nonna

Tomato, olive oil, garlic, rosemary, sage, salt and pepper.

\$350.00 pesos

Tagliatelle Al Cinghiale

Homemade tagliatelle pasta with wild boar ragù.

\$650.00 pesos

Tagliatelle Al Ragú di Anatra

Homemade Tagliatelle Pasta with Duck Ragout

\$620.00 pesos

Carbonara

Egg, guanciale, pepper, pecorino and parmesan.

\$490.00 pesos

Pasta All' Nduja Calabrese

Nduja, onion, olive oil, garlic, tomato, red wine, pecorino.

\$520.00 pesos

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THE ITALIAN FINE ART OF THE GRILL

Ravioli

Wagyu

Wagyu beef ravioli with potato and parmesan sauce, saffron and black truffle flakes.

\$1450.00 pesos

Tortello verde

Homemade tortello filled with ricotta, purslane and epazote in a butter and sage sauce.

\$550.00 pesos

Gnocchi

Gnocchi 4 Formaggi

Sauce with 4 formaggi cheeses (Mozzarella, Parmesan, Gorgonzolle and Provolone), cream and butter.

\$450.00 pesos

Gnocchi Gamberi

Pink sauce with shrimp.

\$550.00 pesos

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Carne dal Grill

Ribeye

- PRIME \$1,400.00 pesos
- WAGYU \$1,800.00 pesos (under availability)

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

New York

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$900.00 pesos

Tomahawk

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$2500.00 pesos

Filetto Prime

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$900.00 pesos

Filetto di Cervo

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$1200.00 pesos

Chateaubriand

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$1500.00 pesos

Porter House

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$2200.00 pesos

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Carne dal Grill

Costine di Maiale con Salsa Fabrizio

Marinated pork ribs with sweet paprika sauce, sweet mustard, and maple syrup.

(Choice of side dish - sautéed vegetables - roasted vegetables - roasted potatoes).

\$750.00 pesos

Short Rib al Forno

Loaded beef short rib, baked for three hours with olive oil, rosemary, sage, white wine, salt, and pepper.

(Side of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$900.00 pesos

Polpo Ai ferri

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$475.00 pesos

Galletto arrosto con Nduja e Miele

Chicken, Nduja, acacia honey, soy sauce, mustard, garlic, salt, and pepper.

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$450.00 pesos

Gaberoni U8 Ai ferri

Prawn Grill.

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$750.00 pesos

Desserts

Tiramisu In Coppa

Savoardi biscuit, soaked in espresso, covered with a light mascarpone and cocoa cream.

\$300.00 pesos

Mix Semifreddo

Frozen mousse of dark chocolate and white, honey and cream.

\$300.00 pesos

Pastel tres leches

A Mexican classic with an Italian touch. A soft and fluffy sponge cake is soaked in a three-milk mixture, topped with a generous layer of mascarpone whipped cream, and decorated with a touch of berry jam.

\$300.00 pesos

Isola Di Pollock

White chocolate and pistachio custard, accompanied by French meringue, raspberry jam, candied orange and strawberry.

\$300.00 pesos

House Trifle

Soletas cookies soaked in almond liqueur, layers of fresh red berries and meringue, unified by a rich raspberry sauce.

\$300.00 pesos

Canolo Siciliano

Traditional Italian fritter filled with ricotta cheese, candied orange, and dark chocolate.

\$300.00 pesos

Creme brulee de coco

Coconut cream with grilled pineapple and mint with a crunchy caramel coating.

\$300.00 pesos