



ITALIAN RESTAURANT



OLD TOWN • SWINDON



À LA CARTE MENU

15 BATH ROAD, OLD TOWN, SWINDON, SN1 4AS

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ANTIPASTI (STARTERS)

- CIABATTA** (V) (2) _____ 3.00
Italian bread baked, served with extra virgin olive oil & balsamic vinegar
- PANE ALL' AGLIO** (V) (2) (7) _____ 3.00
Garlic bread, made with ciabatta bread, butter, garlic & parsley
- BRUSCHETTA** (V) (2) _____ 5.00
Baked Italian bread served with freshly chopped tomato, garlic, olive oil, balsamic vinegar & mixed herbs
- MINISTRONE** (V) (1) (2) _____ 5.50
Homemade Italian style vegetable soup served with bread
- INSALATA DI GAMBERETTI** (3) (14) _____ 7.00
Prawn salad topped with Maria Rose sauce & a sprinkle of paprika
- MOZZARELLA IN CARROZZA** (V) (1) (2) (4) (7) (13) _____ 6.00
Mozzarella coated with breadcrumbs, deep fried with salad garnish, balsamic vinegar & Italian style coleslaw
- PATÉ DI FEGATO** (1) (2) (14) _____ 6.00
Homemade liver paté with ciabatta bread served with salad garnish & caramelised onions
- FUNGHI FRITTI** (V) (2) (4) (7) (13) _____ 6.00
Mushrooms in breadcrumbs, deep fried & served with salad garnish & garlic mayonnaise
- CALAMARI FRITTI** (1) (2) (13) _____ 8.00
Calamari squid coated in semolina flour, deep fried, served with salad garnish & garlic mayonnaise
- INSALATA DI MOZZARELLA E POMODORI** (V) (7) _____ 6.00
Fresh Mozzarella cheese, fresh sliced tomatoes dressed with extra virgin olive oil, basil & a balsamic reduction
- TONNO CON FAGIOLI** (5) _____ 6.00
Traditional Tuscan salad of cannellini beans, tuna & red onion dressed with extra virgin olive oil
- PESCIOLINI FRITTI** (2) (4) (5) (7) (13) _____ 6.50
Whitebait coated with breadcrumbs, deep fried served with salad garnish & garlic mayonnaise
- SARDINE GRIGLIATE ALL' AGLIO** (5) (7) (13) (14) _____ 7.00
Filletted sardines grilled in garlic butter, parsley & a touch of white wine
- ANTIPASTO ITALIANO** (2) (7) _____ 9.00
A selection of Italian salami with cheese & olives
- GAMBERONI** (2) (3) (7) (14) _____ 8.50
Shelled tiger prawns with garlic butter, lemon & paprika in a white wine sauce served with bread
- INSALATA DI MARE** (1) (3) (5) (13) _____ 8.50
Homemade seafood salad with calamari, cuttlefish, prawns, cockles, crab, marinated with oil, fresh peppers carrots, celery & garlic
- TRIO FRITTO** (2) (3) (5) (7) (13) _____ 8.50
Trio of king prawns, calamari & whitebait, all breaded & deep fried, served with garlic mayonnaise & salad garnish

PASTA VEGETARIANA (VEGETARIAN PASTA)

AVAILABLE AS A STARTER £6.00

- FETTUCCINE ALL'ORTOLANA** (V) (2) (4) (5) (7) _____ 10.00
Flat spaghetti cooked with fresh peppers, mushrooms, olives, garlic, courgettes in a cream & tomato sauce
- PENNE AL ZOLA** (V) (2) (7) _____ 9.50
Tube pasta with blue cheese, spinach & a touch of garlic & cream
- TORTELLONI AGLI SPINACI** (V) (2) (4) (7) _____ 9.50
Pasta filled with ricotta & spinach cooked in a cream garlic sauce
- PENNE ALLA CALABRESE** (V) (1) (2) _____ 9.50
Small tubes of pasta cooked with broccoli, garlic & tomato sauce
- PENNE ALL' ARRABBIATA** (V) (1) (2) _____ 9.50
Small tubes of pasta cooked with tomato, garlic & chilli sauce
- PENNE ALLA SICILIANA** (V) (1) (2) (7) _____ 9.50
Small tubes of pasta cooked with tomato sauce, aubergine & Mozzarella
- LASAGNA VEGETARIANA** (V) (1) (2) (4) (7) _____ 9.50
Layers of lasagna sheets in tomato, bechamel & cheese sauce with fresh vegetables
- PENNE CON ASPARAGI PISELLI E FUNGHI** (V) (2) (7) (14) _____ 10.00
Tubes of pasta in a creamy asparagus sauce, porcini mushrooms, peas, a touch of white wine, cream & garlic
- RISO ASPARAGI E FUNGHI** (V) (7) (14) _____ 10.00
Arborio rice cooked with asparagus, porcini mushrooms, onions, cream garlic and a touch of white wine

PASTA (PASTA DISHES)

AVAILABLE AS A STARTER £6.00

- SPAGHETTI ALLA CARBONARA** (2) (4) (7) _____ 10.00
Spaghetti cooked with bacon, Parmesan cheese & a touch of cream & egg yolk
- SPAGHETTI ALLA BOLOGNESE** (1) (2) (14) _____ 9.50
Spaghetti served with a rich mincemeat & tomato & onion sauce
- RISO DEL PESCATORE** (1) (3) (5) (14) _____ 11.00
Arborio rice cooked with seafood in a tomato sauce with a touch of white wine & garlic
- SPAGHETTI DEL PESCATORE** (1) (2) (3) (5) (14) _____ 11.00
Spaghetti cooked with seafood in a tomato sauce with a touch of white wine & garlic
- RAVIOLI DI PESCE** (1) (2) (4) (5) (7) (14) _____ 11.00
Square shaped pasta filled with salmon & cooked with smoked salmon & prawns in a cream garlic sauce
- PENNE ALLA GIANNI** (1) (2) (7) (14) _____ 10.00
Tube pasta with chicken, mushrooms, onions, mozzarella & finished in a cream & tomato sauce
- LASAGNA AL FORNO** (1) (2) (4) (7) (14) _____ 9.50
Layers of lasagna sheets of pasta cooked with tomato sauce, bolognese sauce & bechamel with mozzarella & Parmesan cheese melted on top

CANNELLONI ALLA NAPOLETANA ① ② ④ ⑦ 9.50

Rolled pasta filled with mincemeat & spinach, baked with tomato sauce, garlic, bechamel & cheese melted on top

PENNE AL GORGONZOLA ② ⑦ 9.50

Small tubes of pasta with strong Italian blue cheese, bacon & a rich cream sauce

RISO DELLA CASA ① ③ ⑦ ⑭ 10.00

Arborio rice with ham, mushrooms, prawns in tomato garlic & cream

FETTUCCINE ALLA PANNA ② ④ ⑦ ⑭ 9.50

Flat spaghetti with ham, sliced mushrooms in a rich cream sauce

PENNE ALLA LUCANICA ① ② ⑦ 9.50

Tube pasta cooked with Italian sausage, Napoli sauce & Parmesan cheese

FETTUCCINE AL SALMONE ② ③ ④ ⑤ ⑦ ⑭ 11.00

Flat spaghetti cooked with fresh salmon & peeled prawns in a cream sauce with a touch of paprika

PENNE AL BUONGUSTAIO ① ② ⑥ ⑭ 12.00

Tubes of pasta cooked with strips of fillet steak of beef with onion, sun dried tomatoes, mushroom tomato & red wine demi-glace

PESCE (FISH)

SCAMPI ALLA PROVENCIALE ① ③ ⑦ ⑭ 18.00

Scampi, a touch of garlic, white wine, cream & tomato sauce with rice

SCAMPI FRITTI ② ③ ④ ⑦ ⑬ 16.00

Scampi coated with breadcrumbs deep fried with salad garnish

POLLO (CHICKEN)

POLLO ALLA MILANESE ① ② ④ ⑦ ⑬ 13.00

Breast of chicken fried in golden breadcrumbs served with spaghetti in tomato sauce instead of vegetables & potatoes

POLLO ALL 'ARRABBIATA ① ② ⑬ ⑭ 13.00

Breast of chicken cooked with garlic, chilli & tomato sauce (can be very hot)

POLLO ALLA CACCIATORA ① ② ⑬ ⑭ 13.00

Breast of chicken with mushrooms, onion, garlic in tomato sauce

POLLO ALLA PRINCIPESSA ② ⑦ ⑬ ⑭ 13.00

Breast of chicken with asparagus & mushrooms in onion & a rich cream sauce

POLLO ALLA BOSCAIOLA ② ⑥ ⑬ ⑭ 13.00

Breast of chicken cooked with onion mushroom in a red wine demi-glace

ALL MAINS DISHES, EXCEPT PASTA ARE SERVED WITH A SELECTION OF VEGETABLES & POTATOES OR SALAD ② ⑦ ⑬

MAIALE (PORK)

MAIALE ALLA PANNA ② ⑦ ⑬ ⑭ 14.00

Escalope of pork cooked in a rich cream, onion & mushroom sauce

MAIALE ALLA CACCIATORA ① ② ⑬ ⑭ 14.00

Escalope of pork with mushrooms, onions & garlic in tomato sauce

VITELLO (VEAL)

VITELLO ALLA CACCIATORE ① ② ⑬ ⑭ 16.00

Escalope of veal with onions, garlic & mushrooms in tomato sauce

VITELLO ALLA PANNA ② ⑦ ⑬ ⑭ 16.00

Escalope of veal cooked in a rich cream, onion & mushroom sauce

VITELLO ALLA MILANESE ① ② ④ ⑦ ⑬ 16.00

Escalope of veal deep fired in golden breadcrumbs served with spaghetti in a tomato sauce instead of vegetables and potatoes

VITELLO AL ROSMARINO ② ⑬ ⑭ 16.00

Escalope of veal with garlic, rosemary, lemon juice & a white wine sauce

VITELLO ALLA VALDOSTANA ① ② ④ ⑦ ⑬ 16.50

Escalope of veal in golden breadcrumbs & fried, served with Parma ham on top & melted Mozzarella cheese with a touch of tomato

PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES.

MOST OF OUR DISHES ARE COOKED WITH GARLIC, ONION AND FRESH HERBS EVEN THOUGH THEY MAY NOT BE DESCRIBED IN THE MENU.

ALLERGENS GUIDE

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|-----------------------------|-------------------|
| ① Celery | ⑧ Molluscs |
| ② Cereals containing gluten | ⑨ Mustard |
| ③ Crustaceans | ⑩ Nuts |
| ④ Eggs | ⑪ Peanuts |
| ⑤ Fish | ⑫ Sesame seeds |
| ⑥ Lupin | ⑬ Soya |
| ⑦ Milk | ⑭ Sulphur dioxide |
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CARNE (BEEF)

BISTECCA ALLA GRIGLIA _____ 19.50

Charcoal grilled sirloin steak of beef

FILETTO ALLA GRIGLIA _____ 22.50

Charcoal grilled fillet steak of beef

BISTECCA ALLA CACCIATORA **1 14** _____ 20.00

Sirloin steak in a tomato, onion, garlic & mushroom sauce

BISTECCA AL PEPE **6 7 14** _____ 20.00

Sirloin steak with green peppercorns, beef stock, cream & brandy demi-glace

BISTECCA ALLA BOSCAIOLA **6 14** _____ 20.00

Sirloin steak in a red wine, beef stock, onion & mushroom sauce

MEDAGLIONE AL PEPE **6 7 14** _____ 19.00

Medallions of fillet with green peppercorns, beef stock cream & brandy sauce

MEDAGLIONE ALLA BOSCAIOLA **6 14** _____ 19.00

Medallions of fillet in a red wine demi-glace, beef stock, onion & mushroom sauce

MEDAGLIONE ALLA CACCIATORE **1 14** _____ 19.00

Medallions of fillet in a tomato, onion, garlic & mushroom sauce

FILETTO ROSSINI **2 6 14** _____ 23.00

Fillet steak cooked with pâté, rich Madeira red wine demi-glace on a bed of toasted bread

FILETTO AL PEPE **6 7 14** _____ 23.00

Fillet steak in green peppercorn, beef stock, cream & brandy demi-glace

FILETTO ALLA BOSCAIOLA **6 14** _____ 23.00

Fillet steak in red wine, onions, beef stock & mushroom demi-glace

FILETTO ALLA CACCIATORA **1 14** _____ 23.00

Fillet steak in tomato, onion, garlic & mushroom sauce

FILETTO ALLA STROGONOFF **6 7 14** _____ 19.00

Strips of fillet cooked with paprika, mushrooms and a touch of cream demi-glace

FILETTO ALLA GIANNI **7 14** _____ 24.00

Fillet steak butterfly opened, cooked with a slice of Parma ham, mozzarella cheese & finished in a smooth cream & brandy sauce

**ALL MAIN COURSE DISHES EXCEPT PASTA
ARE SERVED WITH VEGETABLES & POTATOES
OR SALAD **2 7 13****

CONTORNI (SIDE DISHES)

INSALATA VERDE (Green salad) _____ 3.50

INSALATA MISTA (Mixed salad) _____ 3.60

INSALATA DI POMODORI (Tomato & red onion salad) _____ 3.50

PATATINE FRITTE (Chipped potatoes) **13** _____ 3.50

SPINACI (Spinach with cream & garlic) **7** _____ 3.50

FUNGHI ALL'AGLIO (Mushrooms in garlic & cream) **7** _____ 6.00

OLIVE MARINATE (Olives marinated in garlic & chilli) _____ 3.50

CHEF'S SPECIALS

STARTERS

AVOCADO & GAMBERETTI **3 5 6 14** _____ 8.00

Avocado pear fan sliced, served with peeled prawns, topped with Marie Rose sauce & salad garnish

PROSCIUTTO E MELONE **14** _____ 8.00

Italian cured ham served on top of melon of the season

GAMBERONI FRITTI **2 3 4 7 13** _____ 8.00

Butterfly king prawns with breadcrumbs, deep fried, served with salad garnish & garlic mayonnaise

COZZE **1 7 8 14** _____ 8.00

Shell on mussels either in garlic, cream, onion & white wine sauce or a tomato, garlic & white wine sauce

MELANZANE ALLA PARMIGIANA **V 1 7 13** _____ 8.00

Sliced aubergine baked in layers of tomato, mozzarella and Parmesan cheese

FISH MAIN COURSE

SALMONE ALL' ARLECCHINO **3 13 14** _____ 19.00

Fillet of salmon with mixed peppers, garlic, butter and olive oil on a bed of baby spinach leaves with a drizzle of balsamic vinegar reduction

FILLETTO DI CODA ROSPO **5 6 7** _____ 21.00

Fillet of monk fish wrapped with Parma ham, cooked with a touch of garlic butter & olive oil on a bed of baby spinach leaves

ORATA IN BELLAVISTA **1 5 7 8 14** _____ 20.00

Fillet of sea bream cooked with peeled prawns & mussels in a cream, tomato & white wine sauce

CAPESANTE **8** _____ 20.00

Scallops individually wrapped with Italian pancetta cooked with butter & garlic on a bed of rocket salad, olive oil & reduction of balsamic vinegar

Also as a starter _____ 10.00

SPIGOLA **5 14** _____ 20.00

Fillet or whole sea bass plain grilled with a drizzle of extra virgin olive oil or cooked in a meunière sauce with capers, white wine & lemon juice

MEAT MAIN COURSE

FILETTO AL GORGONZOLA **7 14** _____ 23.50

Fillet of beef cooked in a rich cream sauce with Italian blue cheese

ANATRA ALLE CILIEGIE **1 2 6 14** _____ 18.00

Breast of duck cooked in a cherry & port sauce

FEGATO ALLA VENEZIANA **1 2 6 14** _____ 18.00

Calves liver cooked with julienne chopped onions in a white wine and demi-glace sauce

MEDAGLIONE DIANE **1 2 6 7 9 14** _____ 19.00

Medalion of beef fillet steak cooked in a red wine, onion, French mustard & mushroom sauce