



Fabio On Fire | Pizzeria Italiana  
Arizona Restaurant Week – Spring 2024  
May 17-26, 2024

Fuoco (“Fire”)  \$44 per person

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**Appetizer**

choice of one (1)

**Spiedini Di Pesce** | Gamberi al forno

*Lightly breaded shrimp roasted in our wood-fired oven + salt + extra-virgin olive oil (EVOO) with a side of arugula*

**Porchetta** | Maiale al forno a legna con focaccia rosmarino e hummus di ceci

*Wood fire roasted pork belly served with rosemary focaccia and chickpea hummus (as shown on cover of Phoenix magazine in Jan/Feb 2022 edition)*

**Ravioli Al Brasato Fritti**

*Lightly fried short rib ravioli over spread of parmesan cheese*

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**Entrée**

choice of one (1)

**Bianca Parma**

*Bianca pizza con mozzarella di bufala + prosciutto di Parma + rucola + scaglie di parmigiano + olio extravergine d'oliva*

*White pizza (without tomato sauce) with imported bufala mozzarella + Parma ham + arugula + shaved parmesan cheese + extra-virgin olive oil (EVOO)*

**Tortelli All’Aragosta** | Con una salsa di polpa di granchio

*Lobster tortelli with a pink vodka cream sauce with crab*

**Ravioli Al Brasato** | Con crema burro e salvia

*Braised short-rib ravioli with a buttercream sage sauce*

**Tagliatelle Alla Bolognese**

*Bolognese sauce with homemade tagliatelle*

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**Dessert**

Gelato Made by Chef Fabio

*One (1) scoop of any available flavor of our homemade gelato by Chef Fabio*

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Grande Fuoco (“Big Fire”)  \$55 per person

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**Appetizer**

choice of one (1)

**Spiedini Di Pesce** | Gamberi al forno

*Lightly breaded shrimp roasted in our wood-fired oven + salt + extra-virgin olive oil (EVOO) with a side of arugula*

**Porchetta** | Maiale al forno a legna con focaccia rosmarino e hummus di ceci

*Wood fire roasted pork belly served with rosemary focaccia and chickpea hummus (as shown on cover of Phoenix magazine in Jan/Feb 2022 edition)*

**Ravioli Al Brasato Fritti**

*Lightly fried short rib ravioli over spread of parmesan cheese*

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**Entrée**

choice of one (1)

**Tagliolini Allo Scoglio**

*Tagliolini (pasta) with clams, mussels, calamari, prawns*

**Wood-Roasted Lamb**

*Lamb roasted in the wood-fired oven and served with vegetables*

**Paccheri**

*Tagliolini (pasta) with California sea scallops in a pesto sauce*

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**Dessert**

Gelato Made by Chef Fabio

*One (1) scoop of any available flavor of our homemade gelato by Chef Fabio*

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Grande Fuoco (“Big Fire”)  \$55 per person

