



To place your order of special flavored pasta, stuffed pasta, family size lasagna, please call 3 working days in advance with a minimum order of 10 pounds

Monday through Saturday
8:00 a.m. to 7:00 p.m.
713.528.1329.

**We are located at
2129 West Alabama St.
Houston, TX 77098.**

www.fabiosartisanpasta.com

*the art of fresh pasta
in the craftsman's hands...*



Gnocchi **Per Pound**

Traditional Potato Gnocchi

Sauces **Per Pound**

- Marinara
- Sugo Rosa
- Alfredo
- W/wine Brown Butter Sage
- Pesto
- Italian Herbs
- Marsala wine with Mushrooms & Garlic

Cooking Instructions

Leave the sauce at room temperature for about 20 minutes. Then, in a skillet warm it at low to temperature, stirring occasionally, until heated thoroughly. *Pesto and Italian Herbs: Serve at room temperature mixing well before adding to the pasta.



Corporate Caterings



At Fabio's, it is fundamental to use natural and top quality ingredients for fresh dishes. We offer healthy and delicious homemade tacos and fresh seasonal fruit.

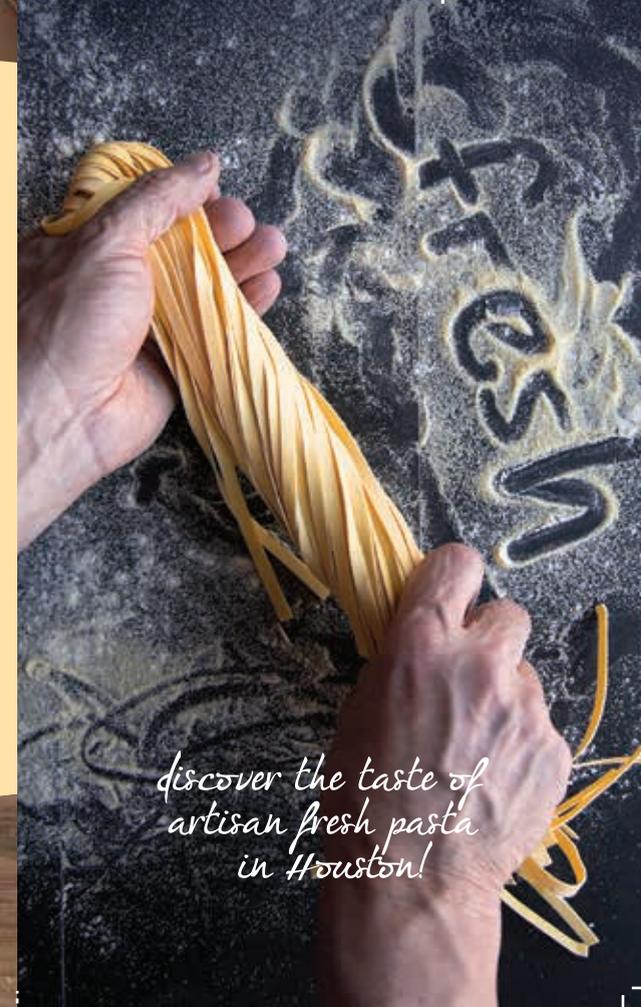
We offer breakfast catering for corporate meetings, social and family events. We are committed to the satisfaction of our clients.

Chicken or Meat Lasagna for your for your family lunch, dinner, or your next event

- 1 Tray Portion
- 3 Tray Portions
- 4 Tray Portions
- 8 Tray Portions
- 16 Tray Portions



Fabio's
artisan fresh pasta



*discover the taste of
artisan fresh pasta
in Houston!*



Since 1979, Fabio Milano, started the art of fresh pasta at Marco's Pasta. He established Milano's Fresh Pasta and Fabio's Italian Bar and Grill that preserved the Italian flavors inspiration when producing long and stuffed pasta, sauces, and desserts. Now, he continues the legacy at Fabio's Artisan Fresh Pasta. Fabio's pasta dishes are ready in 3-5 minutes for "Pasta al Dente". Fabio's Artisan Fresh Pasta is perfect for family lunch or diner, or catered for your next corporate meeting or social event.

All of our pasta is made from scratch using 100% natural ingredients such as semolina, extra fancy durum fresh whole eggs, and water. To ensure the highest quality, no preservatives or artificial flavors are added. These are some of our products that you can choose from:

- Capellini (The thinnest)
- Taglierine (Ticker than cappellini)
- Spaghetti (Thin and cylindrical)
- Linguine (Flat and thin)
- Tagliatelle (Thinner than fettuccine)
- Fettuccine (Wider than linguine)
- Pappardelle (The widest)

Flavor 10 OZ

- Egg
- Spinach
- Tomato
- Jalapeño & Cilantro

Lasagna or Cannelloni Sheets. Homemade pasta can be cut into many shapes, sizes and choice of flavors; we can prepare the dough to your liking.

Fabio's fresh pasta is made daily

Bring 4 quarts of water to a brisk boil; add a teaspoon of salt and one teaspoon of olive oil. Add pasta (if you froze it, do not thaw it) and cook uncovered, stirring occasionally, for approximately 3 minutes for pasta "Al Dente". Drain the water and add the fresh sauce to the cooked pasta and gently mix it. Serve and Enjoy!

Average cooking time for pasta "Al Dente"

Long Pasta - 3 Minutes
Stuffed Pasta - 5 Minutes

Important: It is recommended to keep fresh pasta refrigerated for not more than three days; otherwise it should be frozen.

Frozen pasta does not need to be thawed before cooking it.

Ravioli 16 OZ.

- Four-Cheese
- Spinach & Four-Cheese
- Butternut Squash
- Mushrooms
- Chicken
- Beef, Pork & Italian Sausage
- Veal Ossobucco
- Seafood
- Lobster (each one)

Handmade Tortellini & Mezzaluna 16 OZ.

- Four-Cheese
- Spinach & Four-Cheese
- Chicken

Mannicotti & Cannelloni 1 Tray (6 pieces)

- Four-Cheese
- Spinach & Four-Cheese
- Chicken
- Beef, Pork & Italian Sausage

Lasagna Individual Size

- Chicken
- Lentils
- Beef, Pork, and Italian Sausage



Retail and wholesale available

Organic ingredients