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**FAVAZZA'S**™

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D I N N E R

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## APPETIZERS and SOUPS

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<b>TOASTED RAVIOLI</b> <i>Served with parmigiano cheese and rich meat sauce</i>	9.95
<b>CHEESE GARLIC BREAD</b>	5.95
<b>ANTIPASTO</b> <i>Italian meats, cheeses, olives, peppers and artichoke hearts</i>	13.95
<b>CALAMARI</b> <i>Light golden batter, served with marinara sauce</i>	10.95
<b>CRISPY ARTICHOKE HEARTS</b> <i>Artichoke hearts, Italian breadcrumbs served with lemon, butter and parmigiano cheese</i>	9.95
<b>FRIED CHEESE</b> <i>Imported provolone, lightly breaded and fried with marinara sauce</i>	9.50
<b>CRAB-STUFFED MUSHROOMS</b> <i>Filled with crab, breadcrumbs and cheese then baked with lemon butter</i>	12.50
<b>EGGPLANT PARMIGIANO</b> <i>Baked with marinara sauce and cheeses</i>	10.95
<b>FAVAZZA'S GOURMET APPETIZER</b> <i>A selection of our best appetizers consisting of toasted ravioli, crispy artichoke hearts, crab-stuffed mushrooms, antipasto and fried cheese</i>	small 30.95 large 49.95
<b>SOUP OF THE DAY</b>	cup 4.95 bowl 6.50
<b>PASTA FAZULA</b> <i>Favazza's version of the classic soup made with pasta and beans</i>	cup 4.95 bowl 6.50

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## PIZZA

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### HAND TOSSED PIZZA 10"

<b>MARGHERITA</b> <i>Classic style with tomato sauce, mozzarella and fresh basil</i>	12.95
<b>SAUSAGE &amp; PEPPERONI</b> <i>Tomato sauce and mozzarella cheese</i>	14.95

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## SANDWICHES

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<b>MEATBALL or SALSICCIA</b> <i>On French bread</i>	12.95
<b>FISH SANDWICH</b> <i>Breaded cod filet on French bread with homemade tartar sauce</i>	11.95
<b>CHARBROILED CHICKEN</b> <i>Marinated and charbroiled on French bread</i>	11.95
<b>STEAK &amp; CHEESE</b> <i>7oz. strip sirloin served on cheese garlic bread</i>	16.95

*Sandwiches include your choice of Pasta or Steak Fries*

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## SALADS

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<b>FAVAZZA'S HOUSE SALAD</b> <i>Iceberg and romaine lettuce, red onions, parmigiano cheese tossed with house dressing then topped with cheeses, ham, salami and olives</i>	small 9.95 large 12.95
<b>SICILIAN SALAD</b> <i>Topped with fresh tomato, red onions, cheeses, artichokes and olives</i>	small 9.25 large 11.95

<b>FRESH GRILLED SALMON &amp; SPINACH SALAD</b> <i>Crispy prosciutto, walnuts and gorgonzola cheese with a balsamic vinaigrette</i> 15.95
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<b>CAESAR SALAD</b>	small 8.50 large 11.50
<b>TOMATO, ONION &amp; ANCHOVY SALAD</b>	8.95
<b>DINNER SALAD</b>	5.50

*Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00 / Anchovies 2.75 / Gorgonzola 2.75*

**\*Ask to see our gluten-free menu**

*Additional charge for substitutions and split orders*

*20% gratuity added to groups of 8 or more and to all separate checks*

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## SPECIALTIES

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<b>WHOLE WHEAT PENNE &amp; GRILLED CHICKEN</b> <i>Fresh spinach, sun-dried tomatoes, kalamata olives, in extra virgin olive oil and garlic</i>	16.95
<b>TORTELLINI ALLA PANNA</b> <i>Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms</i>	16.95
<b>WHOLE WHEAT PENNE PRIMAVERA</b> <i>Olive oil, garlic, touch of tomato with fresh vegetables and basil</i>	14.95
<b>BAKED CAVATELLI MELANZANE</b> <i>Cavatelli in marinara sauce with mushrooms, topped with eggplant parmigiano</i>	15.50
<b>FETTUCCHINE &amp; CHICKEN ALFREDO</b> <i>Creamy alfredo with grilled chicken</i>	16.95
<b>HOMEMADE LASAGNA</b>	16.95

*Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00*

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## PASTA

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<b>SPAGHETTI or MOSTACCIOLI</b> <i>Served with marinara or meat sauce</i>	10.95
<b>with meatballs or salsiccia</b>	13.95
<b>CANNELLONI</b> <i>Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce</i>	12.50
<b>MANICOTTI</b> <i>Cheese-filled, baked in marinara with cheeses</i>	12.50
<b>FETTUCCHINE ALFREDO</b> <i>Classic blend of butter, cream and parmigiano cheese</i>	13.95
<b>CAVATELLI CON BROCCOLI</b> <i>Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara</i>	14.95
<b>SPAGHETTI POMODORO</b> <i>Fresh ripe tomato sauce, extra virgin olive oil, fresh basil and garlic</i>	12.95
<b>RAVIOLI</b> <i>served in meat sauce</i>	12.75
<b>BAKED MOSTACCIOLI</b> <i>In meat sauce topped with cheese</i>	11.95
<b>with meatballs or salsiccia</b>	14.95

*Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00*

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## SEAFOOD PASTA

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<b>LINGUINE PESCATORE</b> <i>Seafood sauce with shrimp, clams and crab sauteed in virgin olive oil, garlic, butter with fresh mushrooms</i>	16.95
<b>LINGUINE TUTTO MARE</b> <i>Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms</i>	16.95
<b>CAVATELLI SHRIMP MARIO</b> <i>Shrimp sauteed in butter and garlic with wine, fresh mushrooms and roasted peppers in marinara sauce</i>	16.95
<b>FETTUCCHINE with SHRIMP &amp; SCALLOPS</b> <i>Creamy parmigiano cheese sauce with mushrooms</i>	17.95

*\*Ask to see our gluten-free menu*

**Additional charges for substitutions and split orders**

**Split order charge 6.00**

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## ENTREES

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### CHICKEN PROSCIUTTO

*Lightly breaded and sauteed, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms* 19.95

### VEAL SALTIMBOCCA

*Veal slices layered with prosciutto and cheese served in a white wine and sage sauce* 26.95

### VEAL PICCATA

*Sauteed in butter with white wine, lemon and fresh mushrooms* 24.95

### VEAL PARMIGIANO

*Lightly breaded and sauteed, baked with marinara sauce and cheeses* 24.95

### SICILIAN CHICKEN

*Marinated, charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic* 18.95

### CHICKEN MARSALA

*Sauteed in marsala wine sauce with fresh mushrooms and roasted peppers* 18.95

### CHICKEN LIMONE

*Sauteed in white wine, lemon and butter with fresh mushrooms* 18.95

### CHICKEN PARMIGIANO

*Lightly breaded, sauteed, then baked with marinara sauce and cheeses* 18.95

### EGGPLANT PARMIGIANO DINNER

*Baked with marinara sauce and cheeses* 18.95

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## STEAKS & SEAFOOD

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### SHRIMP SCAMPI

*Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce* 24.95

### PESCE CON GRANCHIO

*Lightly breaded and sauteed topped with cheese and served in white wine, lemon butter sauce with crab, asparagus and mushrooms* 24.95

### PESCE PICCATA

*Lightly breaded and sauteed, topped with cheese and served in white wine, lemon butter sauce with fresh mushrooms* 21.95

### SICILIAN SALMON

*Charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic* 28.95

**CHARBROILED FILET MIGNON 8 oz.** 30.95

**SIRLOIN STRIP 12 oz.** 30.95

**STEAK MUDEGA** *Lightly breaded 8 oz. filet mignon, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms* 33.95

### STEAK ANTONIO

*Lightly breaded 8 oz. filet mignon, charbroiled and served in a white wine and cheese sauce with crab meat* 35.95

### STEAK SOTTO

*12 oz. strip sirloin, charbroiled, topped with a white wine lemon butter sauce with garlic, black pepper and fresh mushrooms* 32.95

### SICILIAN STEAK

*12 oz. strip sirloin, lightly breaded and charbroiled with olive oil, lemon & garlic* 32.95

*\*Ask to see our gluten-free menu*

All entrees, steaks & seafood include dinner salad and choice of pasta or vegetable.

Substitute Favazza's Twice-Baked Potato 2.00

**CHILDREN'S MEALS - 10 Years Old or Younger**

<b>PIZZA - CHEESE or PEPPERONI</b> <i>tomato sauce and mozzarella</i> 8.95		
<b>CHICKEN TENDERS &amp; FRENCH FRIES</b> 8.95		
<b>TOASTED RAVIOLI (6)</b> 6.95		
<b>FETTUCCHINE ALFREDO</b> 6.95		
<b>BUTTERED SPAGHETTI or CAVATELLI</b> 5.95		
<b>SPAGHETTI or CAVATELLI</b> <i>meat sauce or marinara</i> 6.95 <b>with MEATBALL</b> 8.95		
<b>SMALL SIDE OF FRIES</b> 2.50	<b>1 MEATBALL</b> 2.00	<b>2 MEATBALLS</b> 3.00
<b>VANILLA ICE CREAM</b> 2.50	<b>CHOCOLATE SUNDAE</b> 3.50	<b>LEMON ICE</b> 2.50

**DESSERTS**

<b>TIRAMISU</b> <i>Espresso-soaked spongecake layered with sweetened mascarpone cheese</i>	6.50
<b>CHOCOLATE AMARETTO PIE</b> <i>Favazza's homemade specialty! Graham cracker crust filled with chocolate ice cream, amaretto, roasted almonds, topped with chocolate sauce and whipped cream</i>	6.50
<b>CANNOLI</b> <i>Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur</i>	5.50
<b>NEW YORK CHEESECAKE</b>	5.50
<b>STRAWBERRY CHEESECAKE</b>	6.50
<b>VANILLA ICE CREAM</b>	5.50
<b>GRANITA</b> <i>Fresh lemon ice</i>	5.50
<b>SPUMONI</b> <i>Popular Italian ice cream</i>	5.50
<b>GELATO OF THE WEEK</b>	5.50
	<i>Single Scoop</i> 3.95

**AFTER DINNER**

Bailey's Irish Creme  
Caravella Limoncello  
Chambord  
Cointreau  
Grand Marnier  
Kahlua  
Lazzaroni Amaretto  
Midori  
Sambuca Romana  
Tuaca  
Tera Del Ora Port  
Paul Masson Amber Brandy  
Courvoisier VS  
Banfi Grappa Di Montalcino  
Remy Martin VSOP  
Johnny Walker Black  
Macallan 12 yr  
Licor 43

**BEERS**

**Domestic**  
Budweiser  
Bud Light  
Bud Select  
Michelob Ultra  
Michelob Amber Bock  
O'Doul's  
Schlafly Pale Ale  
Schlafly Hefeweizen  
Schlafly Oatmeal Stout  
Urban Chestnut STLIPA  
Blue Moon  
Miller Lite  
Kraftig Light

**Imported**  
Peroni-Italy  
Stella Artois-Belgium

House Made and Hand Crafted  
Liqueurs and Cello



**FAVAZZA'S**  
"ON THE HILL"  
RESTAURANT • CATERING

Private Dining or Banquet Rooms / Catering / Party Trays Available  
Please call 314.772.4454 or visit us at favazzas.com

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WINES

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## White Wines

	Glass	Bottle
<b>Pinot Grigio</b> - Placido (Venezie)	8	30
<b>Pinot Grigio</b> - Ecco Domani (Venezie)	9	34
<b>Pinot Grigio</b> - Marco Felluga (Collio)		45
<b>Sauvignon Blanc</b> - Simi (Sonoma County)	11	38
<b>Vernaccia</b> - Massimo (San Gimignano, Toscano)		39
<b>Chardonnay</b> - Mirassou (California)	8	30
<b>Chardonnay</b> - William Hill (Central Coast Ca.)	9	32
<b>Chardonnay</b> - Kendall Jackson (California)	10	37
<b>Chardonnay</b> - Reata "Los Carneros" (California)	14	48
<b>Chardonnay</b> - "Luminus"-Beringer-Oak Knoll District (California)		60
<b>Riesling</b> - Chateau Ste. Michelle (Columbia Valley)	9	32
<b>Rose'</b> - (Dry) - "Josh" by Joseph Carr Cellars (California)	10	35

## Red Wines

	Glass	Bottle
<b>Chianti</b> - Placido (Toscana)	8	30
<b>Chianti</b> - Ruffino (Toscana)	9	33
<b>Chianti Classico Riserva</b> - Gabbiano (Toscana)		48
<b>Chianti Classico Riserva</b> - Ruffino Ducale Tan (Toscana)		58
<b>Super Tuscan</b> - Sidus - Pianirossi (Maremma, Toscano)		42
<b>Sangiovese/Cabernet</b> - Col di Sasso-Banfi (Toscana)	10	35
<b>Primitivo "Italian Zinfandel"</b> - Primaterra (Apuglia)	9	32
<b>Valpolicella</b> - Bertani (Veneto)	10	38
<b>Montepulciano D' Abruzzo Riserva</b> - Zaccagnini (Apuglia)	11	40
<b>Malbec/Cabernet</b> - Yauquen (Argentina)	11	37
<b>Barbera D' Alba</b> - G.D. Vajra (Piemonte)		46
<b>Barolo</b> - Prunotto (Piemonte)		100
<b>Brunello Di Montalcino</b> - Catine Leonardo da Vinci (Tuscany)		92
<b>Amarone</b> - Luigi Righetti - Capitel De Roari (Veneto)		65
<b>Merlot</b> - Canyon Road (California)	8	30
<b>Merlot</b> - Red Rock (California)	10	34
<b>Merlot</b> - Simi (Sonoma County)	13	42
<b>Pinot Noir</b> - Mirassou (California)	8	30
<b>Pinot Noir</b> - Robert Mondavi Private Selection (California)	9	32
<b>Pinot Noir</b> - Reata "Los Carneros" (California)	14	48
<b>Cabernet Sauvignon</b> - Mirassou (California)	8	30
<b>Cabernet Sauvignon</b> - Louis Martini (Sonoma)	10	38
<b>Cabernet Sauvignon</b> - Hess Select-(California)	11	40
<b>Cabernet Sauvignon</b> - Simi (Sonoma Alexander Valley)	14	48
<b>Cabernet Sauvignon</b> - Robert Mondavi (Napa Valley)		50
<b>Cabernet Sauvignon</b> - "Knights Valley"-Beringer (Sonoma)		65
<b>Cabernet Sauvignon</b> - Artemis-Stag's Leap W.C.(Napa Valley)		100

## Slightly Sweet & Sparkling Wines

	Glass	Bottle
<b>White Zinfandel</b> - Vendange (California)	8	
<b>Moscato</b> - Barefoot (California)	8	30
<b>Lambrusco</b> - Ca' De' Medici (Reggio Emilia)	10	35
<b>Champagne Brut</b> - Cooks (California)		30
<b>Champagne Brut Prestige</b> - Mumm's (Napa California)		49
<b>Asti Spumante</b> - Martini & Rossi (Piemonte)	9	32
<b>Prosecco</b> - Maschio (Treviso)	9	32