



**FAVAZZA'S**<sup>TM</sup>

L U N C H

## SALADS

- FAVAZZA'S HOUSE SALAD** *Iceberg and romaine lettuce, red onions  
parmigiano cheese tossed with house dressing then topped with  
cheeses, ham, salami and olives* *small 9.95 large 12.50*
- SICILIAN SALAD** *Topped with fresh tomato, red onions, cheeses,  
artichokes and olives* *small 9.25 large 11.95*

**FRESH GRILLED SALMON & SPINACH SALAD** *Crispy prosciutto,  
walnuts and Gorgonzola cheese with a balsamic vinaigrette 14.95*

- CAESAR SALAD** *small 8.50 large 11.95*
- TOMATO, ONION & ANCHOVY SALAD** *8.95*
- DINNER SALAD** *5.50*
- Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00 / Anchovies 2.75 / Gorgonzola 2.75*

## APPETIZERS and SOUPS

- TOASTED RAVIOLI** *Served with parmigiano cheese and our rich meat sauce* *9.95*
- CHEESE GARLIC BREAD** *5.95*
- CALAMARI** *light, golden batter, served with marinara sauce* *10.95*
- CRISPY ARTICHOKE HEARTS** *Served with lemon, butter and parmigiano cheese* *9.95*
- FRIED CHEESE** *Imported provolone, lightly breaded and fried. Served with marinara sauce* *9.50*
- EGGPLANT PARMIGIANO** *Baked with marinara sauce and cheese* *10.95*
- SOUP OF THE DAY** *cup 4.95 bowl 6.50*
- PASTA FAZULA** *Favazza's version of the classic soup made with pasta and beans* *cup 4.95 bowl 6.50*

**Favazzas Famous Garlic Bread**  
*Small 5.95 Large 7.95*

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## PIZZA

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### HAND TOSSED PIZZA 10"

<b>MARGHERITA</b> <i>Classic style tomato sauce, mozzarella, 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>Served on french bread</i>	11.95
<b>FISH SANDWICH</b> <i>Breaded cod filet on french bread with homemade tartar sauce</i>	10.95
<b>CHARBROILED CHICKEN</b> <i>Marinated and charbroiled on french bread</i>	10.95
<b>STEAK &amp; CHEESE</b> <i>7oz. strip sirloin served on cheese garlic bread</i>	15.95
<b>ROAST BEEF</b> <i>Served on french bread</i>	11.95

*Sandwiches include your choice of Pasta or Steak Fries*

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## CHICKEN, VEAL, FISH and STEAKS

*Includes Dinner Salad and Pasta or Vegetable*

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<b>CHICKEN MARSALA</b> <i>Sauteed in marsala wine sauce with fresh mushrooms, roasted peppers and tomato</i>	14.95
<b>CHICKEN LIMONE</b> <i>Sauteed in white wine, lemon and butter with fresh mushrooms</i>	14.95
<b>VEAL PARMIGIANO</b> <i>Seasoned with breadcrumbs and sauteed, baked with marinara sauce and cheese</i>	17.95
<b>VEAL PICCATA</b> <i>Sauteed in butter and white wine, lemon and fresh mushrooms</i>	17.95
<b>FRESH CATCH</b> <i>Charbroiled to order</i>	24.95
<b>SHRIMP SCAMPI</b> <i>Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce</i>	18.95
<b>PESCE PICCATA</b> <i>Lightly breaded and sauteed, topped with cheese and served in white wine lemon butter sauce with fresh mushrooms</i>	15.95
<b>SICILIAN STEAK</b> <i>Marinated sirloin, lightly breaded and charbroiled, topped with virgin olive oil, garlic and fresh lemon</i>	15.95

**STEAK MUDEGA** *Lightly breaded 6 oz. sirloin, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms 16.95*

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

**Additional charges for substitutions and split orders**

**Split order charge 6.00**

*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 sauce</i>	13.95
<b>TORTELLINI ALLA PANNA</b> <i>Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms</i>	12.95
<b>WHOLE WHEAT PENNE PRIMAVERA</b> <i>Olive oil, garlic, touch of tomato with fresh vegetables and basil</i>	11.95
<b>BAKED CAVATELLI MELANZANE</b> <i>Cavatelli in marinara sauce and mushrooms, topped with eggplant parmigiano</i>	13.95
<b>FETTUCCHINE &amp; CHICKEN ALFREDO</b> <i>Creamy alfredo with grilled chicken</i>	13.95
<b>HOMEMADE LASAGNA</b>	15.95

*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>	8.50
<b>with meatball or salsiccia</b>	10.50
<b>CANNELLONI</b> <i>Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce</i>	(2) 10.50 (1) 7.50
<b>MANICOTTI</b> <i>Cheese-filled, baked in marinara with cheeses</i>	(2) 10.50 (1) 7.50
<b>FETTUCCHINE ALFREDO</b> <i>Classic blend of butter, cream and parmigiano cheese</i>	11.50
<b>CAVATELLI CON BROCCOLI</b> <i>Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara</i>	11.95
<b>SPAGHETTI POMODORO</b> <i>Fresh ripe tomatoes, extra virgin olive oil, fresh basil and garlic</i>	10.25
<b>RAVIOLI</b> <i>served in meat sauce</i>	10.50
<b>BAKED MOSTACCIOLI</b> <i>In meat sauce topped with cheese</i>	9.50
<b>with meatball or salsiccia</b>	11.95

*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>	13.95
<b>LINGUINE TUTTO MARE</b> <i>Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms</i>	13.95
<b>CAVATELLI SHRIMP MARIO</b> <i>Shrimp sauteed in butter and garlic with wine, fresh mushrooms, roasted peppers in marinara sauce</i>	14.95
<b>FETTUCCHINE with SHRIMP and SCALLOPS</b> <i>Creamy parmigiano cheese sauce with mushrooms</i>	15.95

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

**Additional charges for substitutions and split orders**

**Split order charge 6.00**

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

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

**PIZZA - CHEESE or PEPPERONI** tomato sauce and mozzarella 8.95

**CHICKEN TENDERS & FRENCH FRIES** 8.95

**TOASTED RAVIOLI (6)** 6.95

**FETTUCINE ALFREDO** 6.95

**BUTTERED SPAGHETTI or CAVATELLI** 5.95

**SPAGHETTI or CAVATELLI** meat sauce or marinara 6.95 **with MEATBALL** 8.95

**SMALL SIDE OF FRIES** 2.50 **1 MEATBALL** 2.00 **2 MEATBALLS** 3.00

**VANILLA ICE CREAM** 2.50 **CHOCOLATE SUNDAE** 3.50 **LEMON ICE** 2.50

**DESSERTS**

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

**LUNCH WINES**

**White Wines**

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

**Slightly Sweet & Sparkling Wines**

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

**Corkage Fee \$20 per 750ml bottle**

**Red Wines**

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



**Private Dining or Banquet Rooms / Catering / Party Trays Available**

**Please Call 314.772.4454 or visit us at favazzas.com**

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