

<b>White Wines &amp; Rose'</b>	<b>Glass</b>	<b>Bottle</b>
Pinot Grigio-Placido (Venezie)	9	32
Pinot Grigio-Ecco Domani (Venezie)	10	36
Sauvignon Blanc-Simi (Sonoma County)	12	42
Vernaccia-Massimo (San Gimignano, Toscano)		39
Chardonnay-Mirassou (California)	9	32
Chardonnay-William Hill (Central Coast Ca.)	10	34
Chardonnay-Kendall Jackson (California)	11	38
Chardonnay-Sonoma-Cutrer' Russian River Ranches (Sonoma)	14	50
Chardonnay- Rombauer Carneros (California)	18	70
Riesling-Chateau Ste. Michelle (Columbia Valley)	9	32
Rose'- "Josh" by Joseph Carr Cellars (California)	10	36

<b>Red Wines</b>	<b>Glass</b>	<b>Bottle</b>
Chianti-Placido (Toscana)	9	32
Chianti-Ruffino (Toscana)	10	34
Chianti <b>Classico Riserva</b> -Gabbiano (Toscana)		49
Chianti <b>Classico Riserva</b> -Ruffino Ducale Tan (Toscana)		60
Super Tuscan-Sidus-Pianirossi (Maremma, Toscano)		44
Sangiovese/Cabernet-Col di Sasso-Banfi (Toscana)	11	37
Primitivo "Italian Zinfandel"-Layer Cake (Apuglia)	10	35
Valpolicella-Bertani (Veneto)	11	38
Montepulciano D' Abruzzo Riserva-Zaccagnini (Apuglia)	12	42
Malbec/Cabernet-Ruca Malen (Argentina)	12	39
Barbera D' Alba-G.D. Vajra (Piemonte)		48
Barolo-Prunotto (Piemonte)		100
Brunello Di Montalcino-Catine Leonardo da Vinci (Tuscany)		115
Amarone-Bolla della Valpolicella Classico (Veneto)		85
Merlot-Canyon Road (California)	9	32
Merlot-Simi (Sonoma County)	14	46
Pinot Noir-Mirassou (California)	9	32
Pinot Noir-Robert Mondavi Private Selection (California)	10	34
Pinot Noir-Reata "Los Carneros" (California)	14	49
Cabernet Sauvignon-Mirassou (California)	9	32
Cabernet Sauvignon-Louis Martini (Sonoma)	11	38
Cabernet Sauvignon-Hess Select-(California)	12	40
Cabernet Sauvignon-Simi (Sonoma Alexander Valley)	14	49
Cabernet Sauvignon-Robert Mondavi (Napa Valley)		50
Cabernet Sauvignon-Beringer-"Knights Valley" (Sonoma)		66
Cabernet Sauvignon-Artemis-Stag's Leap W.C.(Napa Valley)		100

<b>Slightly Sweet &amp; Sparkling Wines</b>	<b>Glass</b>	<b>Bottle</b>
White Zinfandel-Vendange (California)	8	
Moscato-Barefoot (California)	8	30
Lambrusco-Ca' De' Medici (Reggio Emilia)	10	37
Champagne Brut-Cooks (California)		32
"Champagne" Brut Prestige-Mumm's (Napa California)		49
Asti Spumante-Martini & Rossi (Piemonte)	9	33
Prosecco-Maschio (Treviso)	9	34

Corkage Fee \$20 per 750ml bottle

<b>CHILDREN'S MEALS - 10 Years Old or Younger</b>		
<b>PIZZA - CHEESE or PEPPERONI</b> tomato sauce and mozzarella 9.95		
<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> meat sauce or marinara 6.95 with <b>MEATBALL</b> 8.95		
<b>SMALL SIDE Of fries</b> 2.50	<b>1 MEATBALL</b> 3.00	<b>2 MEATBALLS</b> 4.95
<b>VANILLA ICE CREAM</b> 2.50	<b>CHOCOLATE SUNDAE</b> 3.50	<b>LEMON ICE</b> 2.50

DESSERTS

<b>TIRAMISU</b> Espresso-soaked spongecake layered with sweetened mascarpone cheese	7.95
<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	7.95
<b>CANNOLI</b> Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur	6.50
<b>NEW YORK CHEESECAKE</b>	6.50
<b>STRAWBERRY CHEESECAKE</b>	7.50
<b>VANILLA ICE CREAM</b>	5.95
<b>GRANITA</b> Fresh lemon ice	5.95
<b>SPUMONI</b> Popular Italian ice cream	5.95
<b>GELATO OF THE WEEK</b>	5.95
	<i>Single Scoop 3.95</i>

BEERS

<u>Domestic</u>		<u>Imported</u>
Budweiser	Schlaffy Pale Ale	Peroni-Italy
Bud Light	Schlaffy Hefeweizen	Stella Artois-Belgium
Bud Select	Schlaffy Oatmeal Stout	
Busch	Urban Chestnut STLIPA	
Michelob Ultra	Urban Chestnut Zwickel	
Michelob Amber Bock	Blue Moon	
O'Doul's	Miller Lite	



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



**FAVAZZA'S**  
 D I N N E R

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APPETIZERS and SOUPS

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<b>TOASTED RAVIOLI</b> Served with parmigiano cheese and rich meat sauce	10.95
<b>CHEESE GARLIC BREAD</b>	6.95
<b>ANTIPASTO</b> Italian meats, cheeses, olives, peppers and artichoke hearts	14.95
<b>CALAMARI</b> Light golden batter, served with marinara sauce	12.95
<b>CRISPY ARTICHOKE HEARTS</b> Artichoke hearts, Italian breadcrumbs served with lemon, butter and parmigiano cheese	10.95
<b>FRIED CHEESE</b> Imported provolone, lightly breaded and fried with marinara sauce	10.50
<b>CRAB-STUFFED MUSHROOMS</b> Filled with crab, breadcrumbs and cheese then baked with lemon butter	13.50
<b>EGGPLANT PARMIGIANO</b> Baked with marinara sauce and cheeses	11.95
<b>FAVAZZA'S GOURMET APPETIZER</b> A selection of our best appetizers consisting of <b>toasted ravioli, crispy artichoke hearts, crab-stuffed mushrooms, antipasto and fried cheese</b>	small 34.95 large 54.95
<b>PASTA FAZULA SOUP</b> Favazza's version of the classic soup made with prosciutto ham, pasta and beans	cup 4.95 bowl 6.95

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PIZZA

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**HAND TOSSED PIZZA 10"**

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

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SANDWICHES

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<b>MEATBALL</b>	13.95
<b>FISH SANDWICH</b> Breaded cod filet on French bread with homemade tartar sauce	12.95
<b>SICILIAN CHICKEN</b> Italian breadcrumbs, marinated, charbroiled	13.95
<b>STEAK &amp; CHEESE</b> 7oz. strip sirloin served on Cheese Garlic Bread	17.95

Include side of pasta or stk fries, vegetable add 1.50

Served on Cheese Garlic Bread add 3.50

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SALADS

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<b>FAVAZZA'S HOUSE SALAD</b> Iceberg and romaine lettuce, red onions, parmigiano cheese tossed with house dressing then topped with cheeses, ham, salami and olives	small 9.95 large 13.95
<b>SICILIAN SALAD</b> Topped with fresh tomato, red onions, cheeses, artichokes and olives	small 9.25 large 12.95

**FRESH GRILLED SALMON & SPINACH SALAD** Crispy prosciutto, walnuts and gorgonzola with a balsamic vinaigrette 16.95

<b>CAESAR SALAD</b>	small 8.95 large 11.95
<b>TOMATO, ONION &amp; ANCHOVY SALAD</b>	8.95
<b>DINNER SALAD</b>	5.95

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>TORTELLINI ALLA PANNA</b> Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms	17.95
<b>PENNE PRIMAVERA</b> Olive oil, garlic, touch of tomato with fresh vegetables and basil	15.95
<b>BAKED CAVATELLI MELANZANE</b> Cavatelli in marinara sauce with mushrooms, topped with eggplant parmigiano	16.95
<b>FETTUCCINE CHICKEN ALFREDO</b> Creamy alfredo with grilled chicken	18.95
<b>HOMEMADE LASAGNA</b>	17.95

Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00

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PASTA

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<b>SPAGHETTI or MOSTACCIOLI</b> Served with marinara or meat sauce	11.95
<b>with meatballs</b>	14.95
<b>CANNELLONI</b> Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce	13.50
<b>MANICOTTI</b> Cheese-filled, baked in marinara with cheeses	13.50
<b>FETTUCCINE ALFREDO</b> Classic blend of butter, cream and parmigiano cheese	14.95
<b>CAVATELLI CON BROCCOLI</b> Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara	15.95
<b>SPAGHETTI POMODORO</b> Fresh ripe tomato sauce, extra virgin olive oil, fresh basil and garlic	13.95
<b>RAVIOLI</b> served in meat sauce	13.95
<b>BAKED MOSTACCIOLI</b> In meat sauce topped with cheese	12.95
<b>with meatballs</b>	15.95

Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00

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SEAFOOD PASTA

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<b>LINGUINE PESCATORE</b> Seafood sauce with shrimp, clams and crab sauteed in virgin olive oil, garlic, butter with fresh mushrooms	17.95
<b>LINGUINE TUTTO MARE</b> Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms	17.95
<b>CAVATELLI SHRIMP MARIO</b> Shrimp sauteed in butter and garlic with wine, fresh mushrooms and roasted peppers in marinara sauce	17.95
<b>FETTUCCINE with SHRIMP</b> Creamy parmigiano cheese sauce with mushrooms	18.95

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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

21.95

**CHICKEN PARMIGIANO**

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

20.95

**EGGPLANT PARMIGIANO DINNER**

Baked with marinara sauce

and cheeses 19.95

**SICILIAN CHICKEN**

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

20.95

**CHICKEN MARSALA**

Sauteed in marsala wine sauce with fresh mushrooms and roasted peppers

20.95

**CHICKEN LIMONE**

Sauteed in white wine, lemon and butter

with fresh mushrooms 20.95

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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

27.95

**PESCE CON GRANCHIO**

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

26.95

**PESCE PICCATA**

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

24.95

**SICILIAN SALMON**

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

31.95

**CHARBROILED FILET MIGNON 8 oz.** 33.95

**SIRLOIN STRIP 12 oz.** 33.95

**STEAK MUDEGA** Lightly breaded 8 oz. filet mignon, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms 36.95

**STEAK ANTONIO**

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

38.95

**STEAK SOTTO**

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

35.95

**SICILIAN STEAK**

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

35.95

\*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 2.75

\*Ask to see our gluten-free menu

Additional charges for substitutions and split orders

Split order charge 6.00