

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

**PIZZA - CHEESE or PEPPERONI** *tomato sauce and mozzarella* 9.95

**CHICKEN TENDERS & FRENCH FRIES** 8.95

**TOASTED RAVIOLI (6)** 6.95

**FETTUCCHINE 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** 3.00 **2 MEATBALLS** 4.95

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

**DESSERTS**

**TIRAMISU** *Espresso-soaked spongecake layered with sweetened mascarpone cheese* 7.95

**CHOCOLATE AMARETTO PIE** *Favazza's homemade specialty! Graham cracker crust filled with chocolate ice cream, amaretto, roasted almonds, topped with chocolate sauce and whipped cream* 7.95

**CANNOLI** *Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur* 6.50

**NEW YORK CHEESECAKE** 6.50 **STRAWBERRY CHEESECAKE** 7.50

**VANILLA ICE CREAM** 5.95 **GRANITA** *Fresh lemon ice* 5.95

**SPUMONI** *Popular Italian ice cream* 5.95 **GELATO OF THE WEEK** 5.95

Single Scoop 3.95

**WINES**

White Wines & Rose'	Glass	Bottle	Red Wines <i>(continued)</i>	Glass	Bottle
Pinot Grigio-Placido (Venezie)	9	32	Barolo-Prunotto (Piemonte)		100
Pinot Grigio-Ecco Domani (Venezie)	10	36	Brunello Di Montalcino-Catine Leonardo da Vinci (Tuscany)		115
Sauvignon Blanc-Simi (Sonoma County)	12	42	Amarone-Bolla della Valpolicella Classico (Veneto)		85
Vernaccia-Massimo (San Gimignano, Toscano)		39	Merlot-Canyon Road (California)	9	32
Chardonnay-Mirassou (California)	9	32	Merlot-Simi (Sonoma County)	14	46
Chardonnay-William Hill (Central Coast Ca.)	10	34	Pinot Noir-Mirassou (California)	9	32
Chardonnay-Kendall Jackson (California)	11	38	Pinot Noir-Robert Mondavi Private Selection (California)	10	34
Chardonnay-Sonoma-Cutrer' Russian River Ranches (Sonoma)	14	50	Pinot Noir-Reata "Los Carneros" (California)	14	49
Chardonnay Rombauer Carneros (California)	18	70	Cabernet Sauvignon-Mirassou (California)	9	32
Riesling-Chateau Ste. Michelle (Columbia Valley)	9	32	Cabernet Sauvignon-Louis Martini (Sonoma)	11	38
Rose' "Josh" by Joseph Carr Cellars (California)	10	36	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>Red Wines</b>	<b>Glass</b>	<b>Bottle</b>	<b>Slightly Sweet &amp; Sparkling Wines</b>	<b>Glass</b>	<b>Bottle</b>
Chianti-Placido (Toscana)	9	32	White Zinfandel-Vendange (California)	8	
Chianti-Ruffino (Toscana)	10	34	Moscato-Barefoot (California)	8	30
Chianti Classico Riserva-Gabbiano (Toscana)		49	Lambrusco-Ca' De' Medici (Reggio Emilia)	10	37
Chianti Classico Riserva-Ruffino Ducale Tan (Toscana)		60	Champagne Brut-Cooks (California)		32
Super Tuscan-Sidus-Pianirossi (Maremma, Toscano)		44	"Champagne" Brut Prestige-Mumm's (Napa California)		49
Sangiovese/Cabernet-Col di Sasso-Banfi (Toscana)	11	37	Asti Spumante-Martini & Rossi (Piemonte)	9	33
Primitivo "Italian Zinfandel"-Layer Cake (Apuglia)	10	35	Prosecco-Maschio (Treviso)	9	34
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			

Corkage Fee \$20 per 750ml bottle

**Private Dining or Banquet Rooms**

**Catering / Party Trays Available**

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



**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 13.95  
**SICILIAN SALAD** 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 cheese with a balsamic vinaigrette 15.95

**CAESAR SALAD** small 8.95 / large 11.95  
**TOMATO, ONION & ANCHOVY SALAD** 8.95  
**DINNER SALAD** 5.95  
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 10.95  
**CHEESE GARLIC BREAD** 6.95  
**CALAMARI** light, golden batter, served with marinara sauce 12.95  
**CRISPY ARTICHOKE HEARTS** Served with lemon, butter and parmigiano cheese 10.95  
**FRIED CHEESE** Imported provolone, lightly breaded and fried. Served with marinara sauce 10.50  
**EGGPLANT PARMIGIANO** Baked with marinara sauce and cheese 11.95  
**PASTA FAZULA** Favazza's version of the classic soup made with prosciutto, pasta and beans cup 4.95 / bowl 6.50

### **FAVAZZA'S FAMOUS GARLIC BREAD**

Small 5.95 Large 7.95

## PIZZA

### HAND TOSSED PIZZA 10"

**MARGHERITA** Classic style tomato sauce, mozzarella, fresh basil \$13.95  
**SAUSAGE & PEPPERONI** Tomato sauce and mozzarella Cheese \$15.95

## SANDWICHES

**MEATBALL** Served on french bread 12.95  
**FISH SANDWICH** Breaded cod filet on french bread with homemade tartar sauce 11.95  
**SICILIAN CHICKEN** Italian breadcrumbs marinated charbroiled on french 12.95  
**STEAK & CHEESE** 7oz. strip sirloin served on cheese garlic bread 16.95  
**ROAST BEEF** Served on french bread 12.95

Include your choice of Pasta or Steak Fries. Vegetable add 1.50

Served on Cheese Garlic Bread add 3.50

\*Ask to see our gluten-free menu

Additional charges for substitutions and split orders

Split order charge 5.00

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

## CHICKEN, FISH and STEAKS

Includes Dinner Salad and Side Dish

**CHICKEN MARSALA** Sauteed in marsala wine sauce with fresh mushrooms, roasted peppers and tomato 16.95  
**CHICKEN LIMONE** Sauteed in white wine, lemon and butter with fresh mushrooms 16.95  
**FRESH CATCH** Charbroiled to order 28.95  
**SHRIMP SCAMPI** Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce 20.95  
**PESCE PICCATO** Lightly breaded and sauteed, topped with cheese and served in white wine lemon butter sauce with fresh mushrooms 17.95  
**SICILIAN STEAK** Marinated sirloin, lightly breaded and charbroiled, topped with virgin olive oil, garlic and fresh lemon 17.95

**STEAK MUDEGA** Lightly breaded 6 oz. sirloin, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms 17.95

## SPECIALTIES

**TORTELLINI ALLA PANNA** Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms 13.95  
**PENNE PRIMAVERA** Olive oil, garlic, touch of tomato with fresh vegetables and basil 12.95  
**BAKED CAVATELLI MELANZANE** Cavatelli in marinara sauce and mushrooms, topped with eggplant parmigiano 14.95  
**FETTUCCINE & CHICKEN ALFREDO** Creamy alfredo with grilled chicken 14.95  
**HOMEMADE LASAGNA** 16.95

Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00

## PASTA

**SPAGHETTI or MOSTACCIOLI** Served with marinara or meat sauce 9.50  
*with meatball* 11.95  
**CANNELLONI** Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce 11.50  
**MANICOTTI** Cheese-filled, baked in marinara with cheeses 11.50  
**FETTUCCINE ALFREDO** Classic blend of butter, cream and parmigiano cheese 12.50  
**CAVATELLI CON BROCCOLI** Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara 12.95  
**SPAGHETTI POMODORO** Fresh ripe tomatoes, extra virgin olive oil, fresh basil and garlic 11.25  
**RAVIOLI** served in meat sauce 10.50  
**BAKED MOSTACCIOLI** In meat sauce topped with cheese 10.50  
*with meatball* 12.95

Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00

## SEAFOOD PASTA

**LINGUINE PESCATORE** Seafood sauce with shrimp, clams and crab sauteed in virgin olive oil, garlic, butter with fresh mushrooms 14.95  
**LINGUINE TUTTO MARE** Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms 14.95  
**CAVATELLI SHRIMP MARIO** Shrimp sauteed in butter and garlic with wine, fresh mushrooms, roasted peppers in marinara sauce 15.95  
**FETTUCCINE with SHRIMP** Creamy parmigiano cheese sauce with mushrooms 16.95

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