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FAVAZZA'S

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## 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 10.95 / large 14.95  
**SICILIAN SALAD** *Topped with fresh tomato, red onions, cheeses, artichokes and olives* small 9.95 / large 13.95

### **FRESH GRILLED SALMON & SPINACH SALAD**

Crispy prosciutto, walnuts and Gorgonzola cheese with a balsamic vinaigrette 16.95

- CAESAR SALAD** small 9.95 / large 12.95  
**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* 13.95  
**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 cheeses* 12.95  
**PASTA FAZULA** *Favazza's version of the classic soup made with prosciutto, pasta and beans* cup 4.95 / bowl 6.95

### **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* 14.95  
**FISH SANDWICH** *Breaded cod filet on french bread (homemade tartar sauce or cocktail sauce upon request)* 12.95  
**SICILIAN CHICKEN** *Marinated, Italian breadcrumbs, charbroiled on French bread* 15.95  
**STEAK & CHEESE** *7oz. strip sirloin served on cheese garlic bread* 17.95  
**ROAST BEEF** *Served on French bread with housemade gravy* 14.95

*Includes your choice of Pasta or Steak Fries. Vegetable side add 1.50*

**Served on Cheese Garlic Bread for 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 23% added for handling of separate checks*

## CHICKEN, VEAL, FISH and STEAKS

Includes Dinner Salad and Side Dish

<b>CHICKEN MARSALA</b> <i>Sauteed in marsala wine sauce with fresh mushrooms, roasted peppers and tomato</i>	18.95
<b>CHICKEN LIMONE</b> <i>Sauteed in white wine, lemon and butter with fresh mushrooms</i>	18.95
<b>VEAL SALTIMBOCCA</b> <i>Veal slices layered with prosciutto and cheese served in a white wine and sage sauce</i>	25.95
<b>VEAL PARMIGIANO</b> <i>Seasoned with breadcrumbs and sauteed, baked with marinara sauce and cheese</i>	23.95
<b>VEAL PICCATA</b> <i>Sauteed in butter and white wine, lemon and fresh mushrooms</i>	23.95
<b>FRESH CATCH</b> <i>Charbroiled to order. Ask your server about our fresh fish</i>	30.95
<b>SHRIMP SCAMPI</b> <i>Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce</i>	22.95
<b>PESCE PICCATA</b> <i>Lightly breaded Cod sauteed, topped with cheese and served in white wine lemon butter sauce with fresh mushrooms</i>	19.95
<b>SICILIAN STEAK</b> <i>Marinated sirloin, lightly breaded and charbroiled, topped with virgin olive oil, garlic and fresh lemon</i>	18.95

<b>STEAK MUDEGA</b> <i>Lightly breaded 6 oz. sirloin, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms</i> 18.95
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## SPECIALTIES

<b>TORTELLINI ALLA PANNA</b> <i>Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms</i>	14.95
<b>PENNE PRIMAVERA</b> <i>Olive oil, garlic, tomato with fresh vegetables and basil</i>	13.95
<b>BAKED CAVATELLI MELANZANE</b> <i>Cavatelli in marinara sauce and mushrooms, topped with eggplant parmigiano</i>	15.95
<b>FETTUCCHINE &amp; CHICKEN ALFREDO</b> <i>Creamy alfredo with grilled chicken</i>	15.95
<b>HOMEMADE LASAGNA</b>	17.95

*Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00*

## PASTA

<b>SPAGHETTI or MOSTACCIOLI</b> <i>Served with marinara or meat sauce</i>	9.50
<i>with meatball</i>	12.95
<b>CANNELLONI</b> <i>Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce</i>	11.50
<b>MANICOTTI</b> <i>Cheese-filled, baked in marinara with cheeses</i>	11.50
<b>FETTUCCHINE ALFREDO</b> <i>Classic blend of butter, cream and parmigiano cheese</i>	12.50
<b>CAVATELLI CON BROCCOLI</b> <i>Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara</i>	13.95
<b>SPAGHETTI POMODORO</b> <i>Fresh ripe tomatoes, extra virgin olive oil, fresh basil and garlic</i>	12.95
<b>RAVIOLI</b> <i>served in meat sauce</i>	10.95
<b>BAKED MOSTACCIOLI</b> <i>In meat sauce topped with cheeses</i>	10.95
<i>with meatball</i>	13.95

*Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00*

## SEAFOOD PASTA

<b>LINGUINE PESCATORE</b> <i>Seafood sauce with shrimp, clams and crab sauteed in virgin olive oil, garlic, butter with fresh mushrooms</i>	15.95
<b>LINGUINE TUTTO MARE</b> <i>Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms</i>	15.95
<b>CAVATELLI SHRIMP MARIO</b> <i>Shrimp sauteed in butter and garlic with wine, fresh mushrooms, roasted peppers in marinara sauce</i>	16.95
<b>FETTUCCHINE with SHRIMP</b> <i>Creamy parmigiano cheese sauce with mushrooms</i>	17.95

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

<b>PIZZA - CHEESE or PEPPERONI</b> 10.95		
<b>CHICKEN TENDERS &amp; FRENCH FRIES</b> 8.95		
<b>TOASTED RAVIOLI (6)</b> 6.95		
<b>FETTUCCHINE ALFREDO</b> 7.95		
<b>BUTTERED SPAGHETTI or CAVATELLI</b> 6.95		
<b>SPAGHETTI or CAVATELLI</b> meat sauce or marinara 7.95 <b>with MEATBALL</b> 9.95		
<b>SMALL SIDE OF FRIES</b> 2.95	<b>1 MEATBALL</b> 4.00	<b>2 MEATBALLS</b> 6.95
<b>VANILLA ICE CREAM</b> 3.50	<b>CHOCOLATE SUNDAE</b> 4.50	<b>LEMON ICE</b> 3.50

### 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>VANILLA ICE CREAM</b>	5.95
<b>SPUMONI</b> Popular Italian ice cream	5.95
<b>STRAWBERRY CHEESECAKE</b>	7.50
<b>GRANITA</b> Fresh lemon ice	5.95
<b>GELATO OF THE WEEK</b>	5.95
	<b>Single Scoop 3.95</b>

### WINES

White Wines & Rose'	Glass	Bottle	Red Wines (continued)	Glass	Bottle
Pinot Grigio-Placido (Venezie)	9	34	Barolo-Prunotto (Piemonte)		105
Pinot Grigio-Ecco Domani (Venezie)	10	38	Brunello Di Montalcino-Catine Leonardo da Vinci (Tuscany)		120
Sauvignon Blanc-Simi (Sonoma County)	12	44	Amarone-Bolla della Valpolicella Classico (Veneto)		90
Vernaccia-Massimo (San Gimignano, Toscano)	12	41	Merlot-Canyon Road (California)	9	34
Chardonnay-Mirassou (California)	9	34	Merlot-Simi (Sonoma County)	14	48
Chardonnay-William Hill (Central Coast Ca.)	10	36	Pinot Noir-Mirassou (California)	9	34
Chardonnay-Kendall Jackson (California)	12	39	Pinot Noir-Robert Mondavi Private Selection (California)	11	36
Chardonnay-Sonoma-Cutrer' Russian River Ranches (Sonoma)	15	52	Pinot Noir-Reata "Los Carneros" (California)	14	51
Chardonnay Rombauer Carneros (California)	18	72	Cabernet Sauvignon-Mirassou (California)	9	34
Riesling-Chateau Ste. Michelle (Columbia Valley)	10	34	Cabernet Sauvignon-Louis Martini (Sonoma)	12	40
Rose'-"Josh" by Joseph Carr Cellars (California)	11	38	Cabernet Sauvignon-Hess Select-(California)	13	42
			Cabernet Sauvignon-Simi (Sonoma Alexander Valley)	15	51
<b>Red Wines</b>	<b>Glass</b>	<b>Bottle</b>	Cabernet Sauvignon-Robert Mondavi (Napa Valley)		54
Chianti-Placido (Toscana)	9	34	Cabernet Sauvignon-Beringer-"Knights Valley" (Sonoma)		69
Chianti-Ruffino (Toscana)	10	36	Cabernet Sauvignon-Artemis-Stag's Leap W.C.(Napa Valley)		110
Chianti Classico Riserva-Gabbiano (Toscana)		51		<b>Glass</b>	<b>Bottle</b>
Chianti Classico Riserva-Ruffino Ducale Tan (Toscana)		65	<b>Slightly Sweet &amp; Sparkling Wines</b>		
Super Tuscan-Sidus-Pianirossi (Maremma, Toscano)		46	White Zinfandel-Vendange (California)	8	
Sangiovese/Cabernet-Col di Sasso-Banfi (Toscana)	12	39	Moscato-Barefoot (California)	8	32
Primitivo "Italian Zinfandel"-Layer Cake (Apuglia)	11	37	Lambrusco-Ca' De' Medici (Reggio Emilia)	11	39
Valpolicella-Bertani (Veneto)	12	40	Champagne Brut-Cooks (California)		35
Montepulciano D' Abruzzo Riserva-Zaccagnini (Apuglia)	12	44	"Champagne" Brut Prestige-Mumm's (Napa California)		55
Malbec/Cabernet-Ruca Malen (Argentina)	12	41	Asti Spumante-Martini & Rossi (Piemonte)	9	36
Barbera D' Alba-G.D. Vajra (Piemonte)		52	Prosecco-Maschio (Treviso)	9	37

Corkage Fee \$20 per 750ml bottle



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**Catering / Party Trays Available**  
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