



FAVAZZA'S™

D I N N E R

APPETIZERS and SOUPS

TOASTED RAVIOLI <i>Served with parmigiano cheese and rich meat sauce</i>	11.95
CHEESE GARLIC BREAD	7.95
ANTIPASTO <i>Italian meats, cheeses, olives, peppers and artichoke hearts</i>	15.95
CALAMARI <i>Light golden batter, served with marinara sauce</i>	14.95
CRISPY ARTICHOKE HEARTS <i>Artichoke hearts, Italian breadcrumbs served with lemon, butter and parmigiano cheese</i>	11.95
FRIED CHEESE <i>Imported provolone, lightly breaded and fried with marinara sauce</i>	12.95
CRAB-STUFFED MUSHROOMS <i>Filled with crab, breadcrumbs and cheese then baked with lemon and butter</i>	14.95
EGGPLANT PARMIGIANO <i>Baked with marinara sauce and cheeses</i>	14.95
FAVAZZA'S GOURMET APPETIZER <i>A selection of our best appetizers consisting of toasted ravioli, crispy artichoke hearts, crab-stuffed mushrooms, antipasto and fried cheese</i>	65.95
PASTA FAZULA SOUP <i>Favazza's version of the classic soup made with prosciutto ham, pasta and beans</i>	cup 5.95 / bowl 8.95

PIZZA

HAND TOSSED PIZZA 10"

MARGHERITA <i>Classic style with tomato sauce, mozzarella and fresh basil</i>	14.95
SAUSAGE & PEPPERONI <i>Tomato sauce and mozzarella cheese</i>	17.95

SANDWICHES

MEATBALL	16.95
FISH SANDWICH <i>Breaded cod filet on French bread with homemade tartar sauce</i>	14.95
SICILIAN CHICKEN <i>Marinated, Italian breadcrumbs, charbroiled</i>	16.95
STEAK & CHEESE <i>7oz. strip sirloin served on Cheese Garlic Bread</i>	20.95

Include side of pasta or steak fries, vegetable add 1.50

Served on Cheese Garlic Bread add 3.50

SALADS

FAVAZZA'S HOUSE SALAD <i>Iceberg and romaine lettuce, red onions, parmigiano cheese tossed with house dressing then topped with cheeses, ham, salami and olives</i>	small 11.95 / large 15.95
SICILIAN SALAD <i>Topped with fresh tomato, red onions, cheeses, artichokes and olives</i>	small 10.95 / large 14.95

FRESH GRILLED SALMON & SPINACH SALAD <i>Crispy prosciutto, walnuts and gorgonzola with a balsamic vinaigrette</i> 18.95
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CAESAR SALAD	small 9.95 / large 13.95
TOMATO, ONION & ANCHOVY SALAD	10.95
DINNER SALAD	6.95
<i>Add Chicken 5.00 / Salmon 7.00 / Shrimp 7.00 / Anchovies 3.25 / Gorgonzola 3.00</i>	

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

Additional charge for substitutions and split orders

20% gratuity added to groups of 8 or more and 23% added for handling of separate checks

SPECIALTIES

TORTELLINI ALLA PANNA <i>Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms</i>	19.95
PENNE PRIMAVERA <i>Olive oil, garlic, tomato with fresh vegetables and basil</i>	18.95
BAKED CAVATELLI MELANZANE <i>Cavatelli in marinara sauce with mushrooms, topped with eggplant parmigiano</i>	19.95
FETTUCCHINE CHICKEN ALFREDO <i>Creamy alfredo with grilled chicken</i>	20.95
HOMEMADE LASAGNA	19.95

PASTA

SPAGHETTI or MOSTACCIOLI <i>Served with marinara or meat sauce</i>	13.95
with meatballs	17.95
CANNELLONI <i>Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce</i>	14.95
MANICOTTI <i>Cheese-filled, baked in marinara with cheeses</i>	14.95
FETTUCCHINE ALFREDO <i>Classic blend of butter, cream and parmigiano cheese</i>	15.95
CAVATELLI CON BROCCOLI <i>Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara</i>	17.95
SPAGHETTI POMODORO <i>Fresh ripe tomato sauce, extra virgin olive oil, fresh basil and garlic</i>	15.95
RAVIOLI <i>served in meat sauce</i>	15.95
BAKED MOSTACCIOLI <i>In meat sauce topped with cheeses</i>	14.95
with meatballs	18.95

Add Chicken 5.00 / Salmon 7.00 / Shrimp 7.00

SEAFOOD PASTA

LINGUINE PESCATORE <i>Seafood sauce with shrimp, clams and crab sautéed in virgin olive oil, garlic and butter with fresh mushrooms</i>	21.95
LINGUINE TUTTO MARE <i>Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms</i>	21.95
CAVATELLI SHRIMP MARIO <i>Shrimp sautéed in butter and garlic with wine, fresh mushrooms and roasted peppers in marinara sauce</i>	21.95
FETTUCCHINE SHRIMP ALFREDO <i>Creamy parmigiano cheese sauce with mushrooms</i>	22.95

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Additional charges for substitutions and split orders
Split order charge 6.00

ENTREES

SICILIAN CHICKEN *Marinated, charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic* 24.95

CHICKEN PROSCIUTTO <i>Lightly breaded and sautéed, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms</i>	25.95
CHICKEN PARMIGIANO <i>Lightly breaded, sautéed, then baked with marinara sauce and cheeses</i>	23.95
CHICKEN MARSALA <i>Sautéed in marsala wine sauce with fresh mushrooms and roasted peppers</i>	23.95
CHICKEN LIMONE <i>Sautéed in white wine, lemon and butter with fresh mushrooms</i>	23.95
EGGPLANT PARMIGIANO DINNER <i>Baked with marinara sauce and cheeses</i>	23.95
VEAL SALTIMBOCCA <i>Veal slices layered with prosciutto and cheese served in a white wine and sage sauce</i>	33.95
VEAL PICCATA <i>Sautéed in butter with white wine, lemon and fresh mushrooms</i>	30.95
VEAL PARMIGIANO <i>Lightly breaded and sautéed, baked with marinara sauce and cheeses</i>	30.95

STEAKS & SEAFOOD

SHRIMP SCAMPI <i>Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce</i>	30.95
PESCE CON GRANCHIO <i>Lightly breaded and sautéed Cod, topped with cheese and served in a white wine, lemon butter sauce with crab, asparagus and mushrooms</i>	31.95
PESCE PICCATA <i>Lightly breaded and sautéed Cod, topped with cheese and served in a white wine, lemon butter sauce with fresh mushrooms</i>	28.95

SICILIAN SALMON *Charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic* 34.95

STEAK MUDEGA *Lightly breaded 8 oz. filet mignon, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms* 40.95

CHARBROILED FILET MIGNON 8 oz. 36.95

SIRLOIN STRIP 12 oz. 36.95

STEAK ANTONIO <i>Lightly breaded 8 oz. filet mignon, charbroiled and served in a white wine and cheese sauce with crab meat</i>	43.95
STEAK SOTTO <i>12 oz. strip sirloin, charbroiled, topped with a white wine lemon butter sauce with garlic, black pepper and fresh mushrooms</i>	39.95
SICILIAN STEAK <i>12 oz. strip sirloin, lightly breaded and charbroiled with olive oil, lemon & garlic</i>	39.95

**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*

WINES

White Wines & Rose'	Glass	Bottle
Pinot Grigio - Placido (Venezie)	10	38
Pinot Grigio - Ecco Domani (Venezie)	11	41
Sauvignon Blanc - Simi (Sonoma County)	13	46
Vernaccia - Massimo (San Gimignano, Toscano)	13	44
Chardonnay - Mirassou (California)	10	38
Chardonnay - William Hill (Central Coast Ca.)	11	39
Chardonnay - Kendall Jackson (California)	13	40
Chardonnay - Sonoma-Cutrer' Russian River Ranches (Sonoma)	16	55
Chardonnay - Rombauer Carneros (California)	19	75
Riesling - Chateau Ste. Michelle (Columbia Valley)	11	38
Rose' - "Josh" by Joseph Carr Cellars (California)	12	41

Red Wines	Glass	Bottle
Chianti - Placido (Toscana)	10	38
Chianti - Ruffino (Toscana)	11	40
Chianti Classico Riserva - Ruffino Ducale Tan (Toscana)		70
Super Tuscan-Sidus - Pianirossi (Maremma, Toscano)	15	55
Sangiovese/Cabernet - Col di Sasso-Banfi (Toscana)	13	46
Primitivo "Italian Zinfandel" - Layer Cake (Apuglia)	12	41
Valpolicella - Bertani (Veneto)	13	43
Montepulciano D' Abruzzo Riserva - Zaccagnini (Apuglia)	13	46
Malbec - Finca El Origen (Argentina)	14	48
Barbera D' Alba - G.D. Vajra (Piemonte)		58
Barolo - Prunotto (Piemonte)		115
Brunello Di Montalcino - Catine Leonardo da Vinci (Tuscany)		130
Amarone - Bolla della Valpolicella Classico (Veneto)		98
Merlot - Canyon Road (California)	10	38
Pinot Noir - Mirassou (California)	10	38
Pinot Noir - Robert Mondavi Private Selection (California)	12	40
Pinot Noir - Reata "Los Carneros" (California)	15	55
Cabernet Sauvignon - Mirassou (California)	10	38
Cabernet Sauvignon - Louis Martini (Sonoma)	13	45
Cabernet Sauvignon - Hess Select-(California)	14	47
Cabernet Sauvignon - Simi (Sonoma Alexander Valley)	16	55
Cabernet Sauvignon - Robert Mondavi (Napa Valley)		58
Cabernet Sauvignon - Artemis-Stag's Leap W.C.(Napa Valley)		135

Slightly Sweet & Sparkling Wines	Glass	Bottle
White Zinfandel - Vendange (California)	9	
Moscato - Barefoot (California)	8	33
Lambrusco - Ca' De' Medici (Reggio Emilia)	12	42
Champagne Brut - Cooks (California)		37
"Champagne" Brut Prestige - Mumm's (Napa California)		58
Asti Spumante - Martini & Rossi (Piemonte)	10	38
Prosecco - Maschio (Treviso)	10	38

Corkage Fee \$25 per 750ml bottle

CHILDREN'S MEALS - 10 Years Old or Younger

PIZZA - CHEESE or PEPPERONI 11.95		
CHICKEN TENDERS & FRENCH FRIES 8.95		
TOASTED RAVIOLI (6) 6.95		
FETTUCCHINE ALFREDO 8.95		
BUTTERED SPAGHETTI or CAVATELLI 7.95		
SPAGHETTI or CAVATELLI <i>meat sauce or marinara</i> 8.95 with MEATBALL 10.95		
SMALL SIDE OF FRIES 2.95	1 MEATBALL 4.95	2 MEATBALLS 8.95
VANILLA ICE CREAM 3.50	CHOCOLATE SUNDAE 4.50	LEMON ICE 3.50

DESSERTS

TIRAMISU <i>Espresso-soaked spongecake layered with sweetened mascarpone cheese</i>	8.95
CHOCOLATE AMARETTO PIE <i>Favazza's homemade specialty! Graham cracker crust filled with chocolate ice cream, amaretto, roasted almonds, topped with chocolate sauce and whipped cream</i>	8.95
CANNOLI <i>Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur</i>	6.95
HANK'S ORIGINAL CHEESECAKE 7.95 with Strawberries	8.95
VANILLA ICE CREAM	5.95
GRANITA <i>Fresh lemon ice</i>	5.95
SPUMONI <i>Popular Italian ice cream</i>	5.95
GELATO OF THE WEEK	5.95
	<i>Single Scoop</i> 3.95

BEERS

<u>Domestic</u>	<u>Specialty</u>	<u>Imported</u>
Budweiser	Schlafly Pale Ale	Peroni-Italy
Bud Light	Schlafly Hefeweizen	Stella Artois-Belgium
Bud Select	Urban Chestnut STLIPA	Stella Cidré
Busch	Urban Chestnut Zwickel	
Michelob Ultra	Blue Moon	
Michelob AmberBock	Elysian Space Dust IPA	
O'Doul's		
Miller Lite		



FAVAZZA'S
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RESTAURANT • CATERING

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