



FAVAZZA'S

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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 11.95 / large 15.95
SICILIAN SALAD *Topped with fresh tomato, red onions, cheeses, artichokes and olives* small 10.95 / large 14.95

FRESH GRILLED SALMON & SPINACH SALAD

Crispy prosciutto, walnuts and Gorgonzola cheese with a balsamic vinaigrette 17.95

- CAESAR SALAD** small 9.95 / large 13.95
TOMATO, ONION & ANCHOVY SALAD 9.95
DINNER SALAD extra large 12.95 / large 10.95 / regular 6.95
Add Chicken 5.00 / Salmon 7.00 / Shrimp 7.00 / Anchovies 3.25 / Gorgonzola 3.00

APPETIZERS and SOUPS

- TOASTED RAVIOLI** *Served with parmigiano cheese and our rich meat sauce* 11.95
CHEESE GARLIC BREAD 7.95
CALAMARI *light, golden batter, served with marinara sauce* 14.95
CRISPY ARTICHOKE HEARTS *Served with lemon, butter and parmigiano cheese* 11.95
FRIED CHEESE *Imported provolone, lightly breaded and fried. Served with marinara sauce* 12.95
EGGPLANT PARMIGIANO *Baked with marinara sauce and cheeses* 14.95
PASTA FAZULA *Favazza's version of the classic soup made with prosciutto, pasta and beans* cup 5.95 / bowl 8.95

FAVAZZA'S FAMOUS GARLIC BREAD

Small 6.95 Large 9.95

PIZZA

HAND TOSSED PIZZA 10"

- MARGHERITA** *Classic style tomato sauce, mozzarella, fresh basil* 13.95
SAUSAGE & PEPPERONI *Tomato sauce and mozzarella cheese* 16.95

SANDWICHES

- MEATBALL** *Served on french bread* 15.95
FISH SANDWICH *Breaded cod filet on french bread (homemade tartar sauce or cocktail sauce upon request)* 13.95
SICILIAN CHICKEN *Marinated, Italian breadcrumbs, charbroiled on French bread* 15.95
STEAK & CHEESE *7oz. strip sirloin served on cheese garlic bread* 18.95
ROAST BEEF *Served on French bread with housemade gravy* 15.95

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 Pasta or Vegetable

SICILIAN CHICKEN *Marinated, charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic* 19.95

CHICKEN MARSALA <i>Sauteed in marsala wine sauce with fresh mushrooms, roasted peppers and tomato</i>	19.95
CHICKEN LIMONE <i>Sauteed in white wine, lemon and butter with fresh mushrooms</i>	19.95
VEAL SALTIMBOCCA <i>Veal slices layered with prosciutto and cheese served in a white wine and sage sauce</i>	27.95
VEAL PARMIGIANO <i>Seasoned with breadcrumbs and sauteed, baked with marinara sauce and cheese</i>	25.95
VEAL PICCATA <i>Sauteed in butter and white wine, lemon and fresh mushrooms</i>	25.95
FRESH CATCH <i>Charbroiled to order. Ask your server about our fresh fish</i>	33.95
SHRIMP SCAMPI <i>Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce</i>	24.95
PESCE PICCATA <i>Lightly breaded Cod sauteed, topped with cheese and served in white wine lemon butter sauce with fresh mushrooms</i>	20.95
SICILIAN STEAK <i>Marinated sirloin, lightly breaded and charbroiled, topped with virgin olive oil, garlic and fresh lemon</i>	20.95

STEAK MUDEGA *Lightly breaded 6 oz. sirloin, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms* 20.95

SPECIALTIES

TORTELLINI ALLA PANNA <i>Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms</i>	15.95
PENNE PRIMAVERA <i>Olive oil, garlic, tomato with fresh vegetables and basil</i>	14.95
BAKED CAVATELLI MELANZANE <i>Cavatelli in marinara sauce and mushrooms, topped with eggplant parmigiano</i>	16.95
FETTUCCHINE & CHICKEN ALFREDO <i>Creamy alfredo with grilled chicken</i>	18.50
HOMEMADE LASAGNA	18.95

PASTA

SPAGHETTI or MOSTACCIOLI <i>Served with marinara or meat sauce with meatball</i>	10.50 13.95
CANNELLONI <i>Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce</i>	12.50
MANICOTTI <i>Cheese-filled, baked in marinara with cheeses</i>	12.50
FETTUCCHINE ALFREDO <i>Classic blend of butter, cream and parmigiano cheese</i>	13.50
CAVATELLI CON BROCCOLI <i>Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara</i>	14.95
SPAGHETTI POMODORO <i>Fresh ripe tomatoes, extra virgin olive oil, fresh basil and garlic</i>	13.95
RAVIOLI <i>served in meat sauce</i>	12.95
BAKED MOSTACCIOLI <i>In meat sauce topped with cheeses with meatball</i>	11.95 14.95

Add Chicken 5.00 / Salmon 7.00 / Shrimp 7.00

SEAFOOD PASTA

LINGUINE PESCATORE <i>Seafood sauce with shrimp, clams and crab sauteed in virgin olive oil, garlic, butter with fresh mushrooms</i>	16.95
LINGUINE TUTTO MARE <i>Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms</i>	16.95
CAVATELLI SHRIMP MARIO <i>Shrimp sauteed in butter and garlic with wine, fresh mushrooms, roasted peppers in marinara sauce</i>	17.95
FETTUCCHINE with SHRIMP <i>Creamy parmigiano cheese sauce with mushrooms</i>	18.95

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
FETTUCCINE ALFREDO			8.95
BUTTERED SPAGHETTI or CAVATELLI			7.95
SPAGHETTI or CAVATELLI meat sauce or marinara	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 Espresso-soaked spongecake layered with sweetened mascarpone cheese	8.95
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	8.95
CANNOLI Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur	6.95
HANK'S ORIGINAL CHEESECAKE 7.95 with Strawberries	8.95
VANILLA ICE CREAM	5.95
SPUMONI Popular Italian ice cream	5.95
GRANITA Fresh lemon ice	5.95
GELATO OF THE WEEK	5.95
	Single Scoop 3.95

WINES

White Wines & Rose'	Glass	Bottle	Red Wines (continued)	Glass	Bottle
Pinot Grigio-Placido (Venezie)	10	38	Barolo-Prunotto (Piemonte)		115
Pinot Grigio-Ecco Domani (Venezie)	11	41	Brunello Di Montalcino-Catine Leonardo da Vinci (Tuscany)		130
Sauvignon Blanc-Simi (Sonoma County)	13	46	Amarone-Bolla della Valpolicella Classico (Veneto)		98
Vernaccia-Massimo (San Gimignano, Toscano)	13	44	Merlot-Canyon Road (California)	10	38
Chardonnay-Mirassou (California)	10	37	Pinot Noir-Mirassou (California)	10	38
Chardonnay-William Hill (Central Coast Ca.)	11	39	Pinot Noir-Robert Mondavi Private Selection (California)	12	40
Chardonnay-Kendall Jackson (California)	13	40	Pinot Noir-Reata "Los Carneros" (California)	15	55
Chardonnay-Sonoma-Cutrer' Russian River Ranches (Sonoma)	16	55	Cabernet Sauvignon-Mirassou (California)	10	38
Chardonnay Rombauer Carneros (California)	19	75	Cabernet Sauvignon-Louis Martini (Sonoma)	13	45
Riesling-Chateau Ste. Michelle (Columbia Valley)	11	38	Cabernet Sauvignon-Hess Select-(California)	14	47
Rose'-"Josh" by Joseph Carr Cellars (California)	12	41	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
Red Wines	Glass	Bottle	Slightly Sweet & Sparkling Wines	Glass	Bottle
Chianti-Placido (Toscana)	10	38	White Zinfandel-Vendange (California)	9	
Chianti-Ruffino (Toscana)	11	40	Moscato-Barefoot (California)	8	33
Chianti Classico Riserva-Ruffino Ducale Tan (Toscana)		70	Lambrusco-Ca' De' Medici (Reggio Emilia)	12	42
Super Tuscan-Sidus-Pianirossi (Maremma, Toscano)	15	55	Champagne Brut-Cooks (California)		37
Sangiovese/Cabernet-Col di Sasso-Banfi (Toscana)	13	46	"Champagne" Brut Prestige-Mumm's (Napa California)		58
Primitivo "Italian Zinfandel"-Layer Cake (Apuglia)	12	41	Asti Spumante-Martini & Rossi (Piemonte)	10	38
Valpolicella-Bertani (Veneto)	13	43	Prosecco-Maschio (Treviso)	10	38
Montepulciano D' Abruzzo Riserva-Zaccagnini (Apuglia)	13	46			
Malbec - Finca El Origen (Argentina)	14	48			
Barbera D' Alba-G.D. Vajra (Piemonte)		58			

Corkage Fee \$25 per 750ml bottle

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

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