



FAVAZZA'S™

D I N N E R

Vegan  
Menu



Gluten Free  
Menu



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## APPETIZERS and SOUPS

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<b>TOASTED RAVIOLI</b> <i>Served with parmigiano cheese and rich meat sauce</i>	13.95
<b>CHEESE GARLIC BREAD</b>	9.95
<b>ANTIPASTO</b> <i>Italian meats, cheeses, olives, peppers and artichoke hearts</i>	16.95
<b>CALAMARI</b> <i>Light golden batter, served with marinara sauce</i>	16.95
<b>CRISPY ARTICHOKE HEARTS</b> <i>Artichoke hearts, Italian breadcrumbs served with lemon, butter and parmigiano cheese</i>	13.95
<b>FRIED CHEESE</b> <i>Imported provolone, lightly breaded and fried with marinara sauce</i>	13.95
<b>CRAB-STUFFED MUSHROOMS</b> <i>Filled with crab, breadcrumbs and cheese then baked with lemon and butter</i>	15.95
<b>EGGPLANT PARMIGIANO</b> <i>Baked with marinara sauce and cheeses</i>	15.95
<b>FAVAZZA'S GOURMET APPETIZER</b> <i>A selection of our best appetizers consisting of toasted ravioli, crispy artichoke hearts, crab-stuffed mushrooms, antipasto and fried cheese</i>	69.95
<b>PASTA FAZULA SOUP</b> <i>Favazza's version of the classic soup made with prosciutto ham, pasta and beans</i>	cup 6.95 / bowl 9.95

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## PIZZA

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### HAND TOSSED PIZZA 10"

<b>MARGHERITA</b> <i>Classic style with tomato sauce, mozzarella and fresh basil</i>	15.95
<b>SAUSAGE &amp; PEPPERONI</b> <i>Tomato sauce and mozzarella cheese</i>	18.95

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## SANDWICHES

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<b>MEATBALL</b>	17.95
<b>FISH SANDWICH</b> <i>Breaded cod filet on French bread with homemade tartar sauce</i>	15.95
<b>SICILIAN CHICKEN</b> <i>Marinated, Italian breadcrumbs, charbroiled</i>	17.95
<b>STEAK &amp; CHEESE</b> <i>7oz. strip sirloin served on Cheese Garlic Bread</i>	21.95

*Include side of pasta or steak fries, vegetable add 2.00*  
**Served on Cheese Garlic Bread add 3.50**

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## SALADS

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<b>FAVAZZA'S HOUSE SALAD</b> <i>Iceberg and romaine lettuce, red onions, parmigiano cheese tossed with house dressing then topped with cheeses, ham, salami and olives</i>	small 13.95 / large 17.95
<b>SICILIAN SALAD</b> <i>Topped with fresh tomato, red onions, cheeses, artichokes and olives</i>	small 12.95 / large 16.95

<b>FRESH GRILLED SALMON &amp; SPINACH SALAD</b> <i>Crispy prosciutto, walnuts and gorgonzola with a balsamic vinaigrette</i> 20.95
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<b>CAESAR SALAD</b>	small 10.95 / large 14.95
<b>TOMATO, ONION &amp; ANCHOVY SALAD</b>	11.95
<b>DINNER SALAD</b>	7.95
<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*

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## SPECIALTIES

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<b>TORTELLINI ALLA PANNA</b> <i>Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms</i>	21.95
<b>PENNE PRIMAVERA</b> <i>Olive oil, garlic, tomato with fresh vegetables and basil</i>	20.95
<b>BAKED CAVATELLI MELANZANE</b> <i>Cavatelli in marinara sauce with mushrooms, topped with eggplant parmigiano</i>	21.95
<b>FETTUCCHINE CHICKEN ALFREDO</b> <i>Creamy alfredo with grilled chicken</i>	23.95
<b>HOMEMADE LASAGNA</b>	20.95

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## PASTA

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<b>SPAGHETTI or MOSTACCIOLI</b> <i>Served with marinara or meat sauce</i>	14.95
<b>with meatballs</b>	19.95
<b>CANNELLONI</b> <i>Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce</i>	16.95
<b>MANICOTTI</b> <i>Cheese-filled, baked in marinara with cheeses</i>	16.95
<b>FETTUCCHINE ALFREDO</b> <i>Classic blend of butter, cream and parmigiano cheese</i>	17.95
<b>CAVATELLI CON BROCCOLI</b> <i>Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara</i>	18.95
<b>SPAGHETTI POMODORO</b> <i>Fresh ripe tomato sauce, extra virgin olive oil, fresh basil and garlic</i>	17.95
<b>RAVIOLI</b> <i>served in meat sauce</i>	17.95
<b>BAKED MOSTACCIOLI</b> <i>In meat sauce topped with cheeses</i>	16.95
<b>with meatballs</b>	21.95

*Add Chicken 5.00 / Salmon 7.00 / Shrimp 7.00*

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## SEAFOOD PASTA

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<b>LINGUINE PESCATORE</b> <i>Seafood sauce with shrimp, clams and crab sautéed in virgin olive oil, garlic and butter with fresh mushrooms</i>	23.95
<b>LINGUINE TUTTO MARE</b> <i>Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms</i>	24.95
<b>CAVATELLI SHRIMP MARIO</b> <i>Shrimp sautéed in butter and garlic with wine, fresh mushrooms and roasted peppers in marinara sauce</i>	23.95
<b>FETTUCCHINE SHRIMP ALFREDO</b> <i>Creamy parmigiano cheese sauce with mushrooms</i>	24.95

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*Additional charges for substitutions and split orders*  
*Split order charge 6.00*

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## ENTREES

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**SICILIAN CHICKEN** *Marinated, charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic* 28.95

- CHICKEN PROSCIUTTO** *Lightly breaded and sautéed, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms* 28.95
- CHICKEN PARMIGIANO** *Lightly breaded, sautéed, then baked with marinara sauce and cheeses* 26.95
- CHICKEN MARSALA** *Sautéed in marsala wine sauce with fresh mushrooms and roasted peppers* 26.95
- CHICKEN LIMONE** *Sautéed in white wine, lemon and butter with fresh mushrooms* 26.95
- EGGPLANT PARMIGIANO DINNER** *Baked with marinara sauce and cheeses* 26.95
- VEAL SALTIMBOCCA** *Veal slices layered with prosciutto and cheese served in a white wine and sage sauce* 36.95
- VEAL PICCATA** *Sautéed in butter with white wine, lemon and fresh mushrooms* 33.95
- VEAL PARMIGIANO** *Lightly breaded and sautéed, baked with marinara sauce and cheeses* 33.95

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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* 33.95
- PESCE CON GRANCHIO** *Lightly breaded and sautéed Cod, topped with cheese and served in a white wine, lemon butter sauce with crab, asparagus and mushrooms* 34.95
- PESCE PICCATA** *Lightly breaded and sautéed Cod, topped with cheese and served in a white wine, lemon butter sauce with fresh mushrooms* 31.95

**SICILIAN SALMON** *Charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic* 37.95

**STEAK MUDEGA** *Lightly breaded 8 oz. filet mignon, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms* 45.95

**CHARBROILED FILET MIGNON** 8 oz. 42.95

**SIRLOIN STRIP** 12 oz. 42.95

- STEAK ANTONIO** *Lightly breaded 8 oz. filet mignon, charbroiled and served in a white wine and cheese sauce with crab meat* 48.95
- STEAK SOTTO** *12 oz. strip sirloin, charbroiled, topped with a white wine lemon butter sauce with garlic, black pepper and fresh mushrooms* 43.95
- SICILIAN STEAK** *12 oz. strip sirloin, lightly breaded and charbroiled with olive oil, lemon & garlic* 43.95

*All entrees, steaks & seafood include dinner salad and choice of pasta or vegetable.*

*Substitute Favazza's Twice-Baked Potato 3.75*

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

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## WINES

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<b>White Wines &amp; Rose'</b>	<b>Glass</b>	<b>Bottle</b>
Pinot Grigio - Placido (Venezie)	11	40
Pinot Grigio - Ecco Domani (Venezie)	12	44
Vermentino - Badia di' Marrona (Toscana)	17	68
Fiano di Avellino - D'Antiche (Campania)	17	68
Erbaluce - Poderi Garona (Alto Piemonte)	16	60
Sauvignon Blanc - Simi (Sonoma County)	14	48
Chardonnay - Mirassou (California)	11	40
Chardonnay - William Hill (Central Coast California)	12	40
Chardonnay - Kendall Jackson (California)	13	42
Chardonnay - Sonoma-Cutrer' Russian River Ranches (Sonoma)	16	55
Chardonnay - Rombauer Carneros (California)	21	82
Riesling - Chateau Ste. Michelle (Columbia Valley WA)	11	40
Rose' - "Josh" by Joseph Carr Cellars (California)	12	42
<b>Red Wines</b>	<b>Glass</b>	<b>Bottle</b>
Chianti - Placido (Toscana)	11	40
Chianti - Ruffino (Toscana)	12	42
Chianti Classico Riserva - Ruffino Ducale Tan (Toscana)		72
Sangiovese/Cabernet - Col di Sasso-Banfi (Toscana)	13	46
Super Tuscan-Sidus - Pianirossi (Maremma, Toscano)	16	64
Super Tuscan - Lacaccia di San Giovanni (Toscano)		125
Primitivo "Italian Zinfandel" - Layer Cake (Apuglia)	12	43
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)		125
Brunello Di Montalcino - Catine Leonardo da Vinci (Tuscany)		130
Amarone - Bolla della Valpolicella Classico (Veneto)		98
Merlot - Canyon Road (California)	11	40
Merlot - Duckhom (California)		75
Pinot Noir - Mirassou (California)	11	40
Pinot Noir - Vint by Robert Mondavi (California)	12	40
Pinot Noir - Elouan (Oregon)	16	62
Cabernet Sauvignon - Mirassou (California)	11	40
Cabernet Sauvignon - Louis Martini (Sonoma)	15	56
Cabernet Sauvignon - Hess Select-(California)	14	49
Cabernet Sauvignon - Simi (California)	16	58
Cabernet Sauvignon - Robert Mondavi (Napa Valley)		72
Cabernet Sauvignon - Antica by Antinori (Napa Valley)		115
Cabernet Sauvignon - Austin Hope (Paso Robles CA)		120
Cabernet Sauvignon - Artemis-Stag's Leap W.C. (Napa Valley)		140
Cabernet Sauvignon - Kathryn Hall (Napa Valley)		265
<b>Slightly Sweet &amp; Sparkling Wines</b>	<b>Glass</b>	<b>Bottle</b>
White Zinfandel - Vendange (California)	10	
Moscato - Barefoot (California)	8	33
Moscato D Asti - Blengio (Piemonte)	12	46
Lambrusco - Tutto Milo (Reggio Emilia)	12	43
Sparkling Brut - Cooks (California)		37
Sparkling Brut Prestige - Mumm's (Napa California)		60
Asti Spumante - Martini & Rossi (Piemonte)	11	40
Prosecco - Maschio (Treviso)	12	42

*Corkage Fee \$25 per 750ml bottle*

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

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PIZZA - CHEESE or PEPPERONI 12.95		
CHICKEN TENDERS & FRENCH FRIES 9.95		
TOASTED RAVIOLI (6) 7.95		
FETTUCINE ALFREDO 9.95		
BUTTERED SPAGHETTI or CAVATELLI 8.95		
SPAGHETTI or CAVATELLI <i>meat sauce or marinara</i> 9.95	with MEATBALL	12.95
SMALL SIDE OF FRIES 3.50	1 MEATBALL 4.95	2 MEATBALLS 8.95
VANILLA ICE CREAM 3.95	CHOCOLATE SUNDAE 5.95	LEMON ICE 3.95

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## DESSERTS

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TIRAMISU <i>Espresso-soaked spongecake layered with sweetened mascarpone cheese</i>	9.50
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>	9.50
CANNOLI <i>Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur</i>	7.95
HANK'S ORIGINAL CHEESECAKE 8.50	with Strawberries 9.50
VANILLA ICE CREAM	6.50
GRANITA <i>Fresh lemon ice</i>	6.50
SPUMONI <i>Popular Italian ice cream</i>	6.50
GELATO OF THE WEEK	6.95
	<i>Single Scoop</i> 4.95

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## BEERS

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<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 Cidr�
Busch	Urban Chestnut Zwickel	
Michelob Ultra	Blue Moon	
Michelob AmberBock	Elysian Space Dust IPA	
Bud Zero		
Miller Lite		
Yuengling Lager		
Yuengling Flight		



**FAVAZZA'S**  
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RESTAURANT • CATERING

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