



FAVAZZA'S™

L U N C H

Vegan  
Menu



Gluten Free  
Menu



## 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 13.95 / large 17.95  
**SICILIAN SALAD** *Topped with fresh tomato, red onions, cheeses, artichokes and olives* small 12.95 / large 16.95

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

Crispy prosciutto, walnuts and Gorgonzola cheese with a balsamic vinaigrette 18.95

- CAESAR SALAD** small 10.95 / large 14.95  
**TOMATO, ONION & ANCHOVY SALAD** 11.95  
**DINNER SALAD** extra large 13.95 / large 11.95 / regular 7.95  
*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* 13.95  
**CHEESE GARLIC BREAD** 9.95  
**CALAMARI** *light, golden batter, served with marinara sauce* 16.95  
**CRISPY ARTICHOKE HEARTS** *Served with lemon, butter and parmigiano cheese* 13.95  
**FRIED CHEESE** *Imported provolone, lightly breaded and fried. Served with marinara sauce* 13.95  
**EGGPLANT PARMIGIANO** *Baked with marinara sauce and cheeses* 15.95  
**PASTA FAZULA** *Favazza's version of the classic soup made with prosciutto, pasta and beans* cup 6.95 / bowl 9.95

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

*Small 6.95 Large 9.95*

## PIZZA

### HAND TOSSED PIZZA 10"

- MARGHERITA** *Classic style tomato sauce, mozzarella, fresh basil* 14.95  
**SAUSAGE & PEPPERONI** *Tomato sauce and mozzarella cheese* 17.95

## SANDWICHES

- MEATBALL** *Served on french bread* 16.95  
**FISH SANDWICH** *Breaded cod filet on french bread (homemade tartar sauce or cocktail sauce upon request)* 14.95  
**SICILIAN CHICKEN** *Marinated, Italian breadcrumbs, charbroiled on French bread* 16.95  
**STEAK & CHEESE** *7oz. strip sirloin served on cheese garlic bread* 19.95  
**ROAST BEEF** *Served on French bread with housemade gravy* 16.95

*Includes your choice of Pasta or Steak Fries. Vegetable side add 2.00*

**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* 21.95

<b>CHICKEN MARSALA</b> <i>Sauteed in marsala wine sauce with fresh mushrooms, roasted peppers and tomato</i>	20.95
<b>CHICKEN LIMONE</b> <i>Sauteed in white wine, lemon and butter with fresh mushrooms</i>	20.95
<b>VEAL SALTIMBOCCA</b> <i>Veal slices layered with prosciutto and cheese served in a white wine and sage sauce</i>	29.95
<b>VEAL PARMIGIANO</b> <i>Seasoned with breadcrumbs and sauteed, baked with marinara sauce and cheese</i>	27.95
<b>VEAL PICCATA</b> <i>Sauteed in butter and white wine, lemon and fresh mushrooms</i>	27.95
<b>FRESH CATCH</b> <i>Charbroiled to order. Ask your server about our fresh fish</i>	34.95
<b>SHRIMP SCAMPI</b> <i>Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce</i>	24.95
<b>PESCE PICCATA</b> <i>Lightly breaded Cod sauteed, topped with cheese and served in white wine lemon butter sauce with fresh mushrooms</i>	20.95
<b>SICILIAN STEAK</b> <i>Marinated sirloin, lightly breaded and charbroiled, topped with virgin olive oil, garlic and fresh lemon</i>	22.95

**STEAK MUDEGA** *Lightly breaded 6 oz. sirloin, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms* 23.95

## 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>	16.95
<b>PENNE PRIMAVERA</b> <i>Olive oil, garlic, tomato with fresh vegetables and basil</i>	15.95
<b>BAKED CAVATELLI MELANZANE</b> <i>Cavatelli in marinara sauce and mushrooms, topped with eggplant parmigiano</i>	17.95
<b>FETTUCCHINE &amp; CHICKEN ALFREDO</b> <i>Creamy alfredo with grilled chicken</i>	19.95
<b>HOMEMADE LASAGNA</b>	18.95

## PASTA

<b>SPAGHETTI or MOSTACCIOLI</b> <i>Served with marinara or meat sauce with meatball</i>	10.95 14.95
<b>CANNELLONI</b> <i>Meat-filled tubular noodles baked in meat sauce with creamy parmigiano cheese sauce</i>	13.95
<b>MANICOTTI</b> <i>Cheese-filled, baked in marinara with cheeses</i>	13.95
<b>FETTUCCHINE ALFREDO</b> <i>Classic blend of butter, cream and parmigiano cheese</i>	14.95
<b>CAVATELLI CON BROCCOLI</b> <i>Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara</i>	15.95
<b>SPAGHETTI POMODORO</b> <i>Fresh ripe tomatoes, extra virgin olive oil, fresh basil and garlic</i>	14.95
<b>RAVIOLI</b> <i>served in meat sauce</i>	14.95
<b>BAKED MOSTACCIOLI</b> <i>In meat sauce topped with cheeses with meatball</i>	12.95 16.95

*Add Chicken 5.00 / Salmon 7.00 / Shrimp 7.00*

## 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>	18.95
<b>LINGUINE TUTTO MARE</b> <i>Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms</i>	19.95
<b>CAVATELLI SHRIMP MARIO</b> <i>Shrimp sauteed in butter and garlic with wine, fresh mushrooms, roasted peppers in light marinara sauce</i>	19.95
<b>FETTUCCHINE with SHRIMP</b> <i>Creamy parmigiano cheese sauce with mushrooms</i>	20.95

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

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

### DESSERTS

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

### WINES

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

Corkage Fee \$25 per 750ml bottle

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

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

