

White Wines & Rose'	Glass	Bottle
Pinot Grigio-Placido (Venezie)	9	32
Pinot Grigio-Ecco Domani (Venezie)	10	36
Sauvignon Blanc-Simi (Sonoma County)	12	42
Vernaccia-Massimo (San Gimignano, Toscano)		39
Chardonnay-Mirassou (California)	9	32
Chardonnay-William Hill (Central Coast Ca.)	10	34
Chardonnay-Kendall Jackson (California)	11	38
Chardonnay-Sonoma-Cutrer' Russian River Ranches (Sonoma)	14	50
Chardonnay- Rombauer Carneros (California)	18	70
Riesling-Chateau Ste. Michelle (Columbia Valley)	9	32
Rose'- "Josh" by Joseph Carr Cellars (California)	10	36

Red Wines	Glass	Bottle
Chianti-Placido (Toscana)	9	32
Chianti-Ruffino (Toscana)	10	34
Chianti Classico Riserva-Gabbiano (Toscana)		49
Chianti Classico Riserva-Ruffino Ducale Tan (Toscana)		60
Super Tuscan-Sidus-Pianirossi (Maremma, Toscano)		44
Sangiovese/Cabernet-Col di Sasso-Banfi (Toscana)	11	37
Primitivo "Italian Zinfandel"-Layer Cake (Apuglia)	10	35
Valpolicella-Bertani (Veneto)	11	38
Montepulciano D' Abruzzo Riserva-Zaccagnini (Apuglia)	12	42
Malbec/Cabernet-Ruca Malen (Argentina)	12	39
Barbera D' Alba-G.D. Vajra (Piemonte)		48
Barolo-Prunotto (Piemonte)		100
Brunello Di Montalcino-Catine Leonardo da Vinci (Tuscany)		115
Amarone-Bolla della Valpolicella Classico (Veneto)		85
Merlot-Canyon Road (California)	9	32
Merlot-Simi (Sonoma County)	14	46
Pinot Noir-Mirassou (California)	9	32
Pinot Noir-Robert Mondavi Private Selection (California)	10	34
Pinot Noir-Reata "Los Carneros" (California)	14	49
Cabernet Sauvignon-Mirassou (California)	9	32
Cabernet Sauvignon-Louis Martini (Sonoma)	11	38
Cabernet Sauvignon-Hess Select-(California)	12	40
Cabernet Sauvignon-Simi (Sonoma Alexander Valley)	14	49
Cabernet Sauvignon-Robert Mondavi (Napa Valley)		50
Cabernet Sauvignon-Beringer-"Knights Valley" (Sonoma)		66
Cabernet Sauvignon-Artemis-Stag's Leap W.C.(Napa Valley)		100

Slightly Sweet & Sparkling Wines	Glass	Bottle
White Zinfandel-Vendange (California)	8	
Moscato-Barefoot (California)	8	30
Lambrusco-Ca' De' Medici (Reggio Emilia)	10	37
Champagne Brut-Cooks (California)		32
"Champagne" Brut Prestige-Mumm's (Napa California)		49
Asti Spumante-Martini & Rossi (Piemonte)	9	33
Prosecco-Maschio (Treviso)	9	34

Corkage Fee \$20 per 750ml bottle

CHILDREN'S MEALS - 10 Years Old or Younger		
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PIZZA - CHEESE or PEPPERONI <i>tomato sauce and mozzarella</i> 9.95		
CHICKEN TENDERS & FRENCH FRIES 8.95		
TOASTED RAVIOLI (6) 6.95		
FETTUCCHINE ALFREDO 6.95		
BUTTERED SPAGHETTI or CAVATELLI 5.95		
SPAGHETTI or CAVATELLI <i>meat sauce or marinara</i> 6.95 <b>with MEATBALL</b> 8.95		
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SMALL SIDE OF FRIES 2.50	1 MEATBALL 3.00	2 MEATBALLS 4.95
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VANILLA ICE CREAM 2.50	CHOCOLATE SUNDAE 3.50	LEMON ICE 2.50

### DESSERTS

TIRAMISU <i>Espresso-soaked spongecake layered with sweetened mascarpone cheese</i>	7.95
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>	7.95
CANNOLI <i>Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur</i>	6.50
NEW YORK CHEESECAKE	6.50
STRAWBERRY CHEESECAKE	7.50
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 3.95</i>

### BEERS

Domestic		Imported
Budweiser	Schlaffy Pale Ale	Peroni-Italy
Bud Light	Schlaffy Hefeweizen	Stella Artois-Belgium
Bud Select	Schlaffy Oatmeal Stout	
Busch	Urban Chestnut STLIPA	
Michelob Ultra	Urban Chestnut Zwickel	
Michelob Amber Bock	Blue Moon	
O'Doul's	Miller Lite	



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

Please Call 314.772.4454 or visit us at [favazzas.com](http://favazzas.com)



**FAVAZZA'S**<sup>TM</sup>  
 D I N N E R

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APPETIZERS and SOUPS

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<b>TOASTED RAVIOLI</b> Served with parmigiano cheese and rich meat sauce	10.95
<b>CHEESE GARLIC BREAD</b>	6.95
<b>ANTIPASTO</b> Italian meats, cheeses, olives, peppers and artichoke hearts	14.95
<b>CALAMARI</b> Light golden batter, served with marinara sauce	12.95
<b>CRISPY ARTICHOKE HEARTS</b> Artichoke hearts, Italian breadcrumbs served with lemon, butter and parmigiano cheese	10.95
<b>FRIED CHEESE</b> Imported provolone, lightly breaded and fried with marinara sauce	10.50
<b>CRAB-STUFFED MUSHROOMS</b> Filled with crab, breadcrumbs and cheese then baked with lemon butter	13.50
<b>EGGPLANT PARMIGIANO</b> Baked with marinara sauce and cheeses	11.95
<b>FAVAZZA'S GOURMET APPETIZER</b> A selection of our best appetizers consisting of <b>toasted ravioli, crispy artichoke hearts, crab-stuffed mushrooms, antipasto and fried cheese</b>	small 34.95 large 54.95
<b>PASTA FAZULA SOUP</b> Favazza's version of the classic soup made with prosciutto ham, pasta and beans	cup 4.95 bowl 6.95

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PIZZA

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**HAND TOSSED PIZZA 10"**

<b>MARGHERITA</b> Classic style with tomato sauce, mozzarella and fresh basil	13.95
<b>SAUSAGE &amp; PEPPERONI</b> Tomato sauce and mozzarella cheese	15.95

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SANDWICHES

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<b>MEATBALL</b>	13.95
<b>FISH SANDWICH</b> Breaded cod filet on French bread with homemade tartar sauce	12.95
<b>SICILIAN CHICKEN</b> Italian breadcrumbs, marinated, charbroiled	13.95
<b>STEAK &amp; CHEESE</b> 7oz. strip sirloin served on Cheese Garlic Bread	17.95

Include side of pasta or steak fries, vegetable add 1.50

Served on Cheese Garlic Bread add 3.50

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SALADS

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<b>FAVAZZA'S HOUSE SALAD</b> Iceberg and romaine lettuce, red onions, parmigiano cheese tossed with house dressing then topped with cheeses, ham, salami and olives	small 9.95 large 13.95
<b>SICILIAN SALAD</b> Topped with fresh tomato, red onions, cheeses, artichokes and olives	small 9.25 large 12.95

**FRESH GRILLED SALMON & SPINACH SALAD** Crispy prosciutto, walnuts and gorgonzola with a balsamic vinaigrette 16.95

<b>CAESAR SALAD</b>	small 8.95 large 11.95
<b>TOMATO, ONION &amp; ANCHOVY SALAD</b>	8.95
<b>DINNER SALAD</b>	5.95

Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00 / Anchovies 2.75 / Gorgonzola 2.75

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

*Additional charge for substitutions and split orders*

*20% gratuity added to groups of 8 or more and to all separate checks*

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SPECIALTIES

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<b>TORTELLINI ALLA PANNA</b> Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms	17.95
<b>PENNE PRIMAVERA</b> Olive oil, garlic, touch of tomato with fresh vegetables and basil	15.95
<b>BAKED CAVATELLI MELANZANE</b> Cavatelli in marinara sauce with mushrooms, topped with eggplant parmigiano	16.95
<b>FETTUCCINE CHICKEN ALFREDO</b> Creamy alfredo with grilled chicken	18.95
<b>HOMEMADE LASAGNA</b>	17.95

Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00

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PASTA

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<b>SPAGHETTI or MOSTACCIOLI</b> Served with marinara or meat sauce with meatballs	11.95 14.95
<b>CANNELLONI</b> Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce	13.50
<b>MANICOTTI</b> Cheese-filled, baked in marinara with cheeses	13.50
<b>FETTUCCINE ALFREDO</b> Classic blend of butter, cream and parmigiano cheese	14.95
<b>CAVATELLI CON BROCCOLI</b> Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara	15.95
<b>SPAGHETTI POMODORO</b> Fresh ripe tomato sauce, extra virgin olive oil, fresh basil and garlic	13.95
<b>RAVIOLI</b> served in meat sauce	13.95
<b>BAKED MOSTACCIOLI</b> In meat sauce topped with cheese with meatballs	12.95 15.95

Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00

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SEAFOOD PASTA

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

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ENTREES

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<b>CHICKEN PROSCIUTTO</b> Lightly breaded and sauteed, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms	21.95	<b>SICILIAN CHICKEN</b> Marinated, charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic	20.95
<b>CHICKEN PARMIGIANO</b> Lightly breaded, sauteed, then baked with marinara sauce and cheeses	20.95	<b>CHICKEN MARSALA</b> Sauteed in marsala wine sauce with fresh mushrooms and roasted peppers	20.95
<b>EGGPLANT PARMIGIANO DINNER</b> Baked with marinara sauce and cheeses	19.95	<b>CHICKEN LIMONE</b> Sauteed in white wine, lemon and butter with fresh mushrooms	20.95
<b>VEAL SALTIMBOCCA</b> Veal slices layered with prosciutto and cheese served in a white wine and sage sauce	29.95	<b>VEAL PARMIGIANO</b> Lightly breaded and sauteed, baked with marinara sauce and cheeses	27.95
<b>VEAL PICCATA</b> Sauteed in butter with white wine, lemon and fresh mushrooms	27.95		

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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 27.95

**PESCE CON GRANCHIO**

Lightly breaded and sauteed topped with cheese and served in white wine, lemon butter sauce with crab, asparagus and mushrooms 26.95

**PESCE PICCATA**

Lightly breaded and sauteed, topped with cheese and served in white wine, lemon butter sauce with fresh mushrooms 24.95

**SICILIAN SALMON**

Charbroiled with breadcrumbs, drizzled with olive oil, lemon and garlic 28.95

**CHARBROILED FILET MIGNON 8 oz.** 33.95      **SIRLOIN STRIP 12 oz.** 33.95

**STEAK MUDEGA** Lightly breaded 8 oz. filet mignon, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms 36.95

**STEAK ANTONIO**

Lightly breaded 8 oz. filet mignon, charbroiled and served in a white wine and cheese sauce with crab meat 38.95

**STEAK SOTTO**

12 oz. strip sirloin, charbroiled, topped with a white wine lemon butter sauce with garlic, black pepper and fresh mushrooms 35.95

**SICILIAN STEAK**

12 oz. strip sirloin, lightly breaded and charbroiled with olive oil, lemon & garlic 35.95

*\*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

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

Additional charges for substitutions and split orders  
Split order charge 6.00