

CHILDREN'S MEALS - 10 Years Old or Younger

PIZZA - CHEESE or PEPPERONI *tomato sauce and mozzarella* 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 meat sauce or marinara 6.95 **with MEATBALL** 8.95

SMALL SIDE OF FRIES 2.50 **1 MEATBALL** 3.00 **2 MEATBALLS** 4.95

VANILLA ICE CREAM 2.50 **CHOCOLATE SUNDAE** 3.50 **LEMON ICE** 2.50

DESSERTS

TIRAMISU *Espresso-soaked spongecake layered with sweetened mascarpone cheese* 7.95

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* 7.95

CANNOLI *Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur* 6.50

NEW YORK CHEESECAKE 6.50 **STRAWBERRY CHEESECAKE** 7.50

VANILLA ICE CREAM 5.95 **GRANITA** *Fresh lemon ice* 5.95

SPUMONI *Popular Italian ice cream* 5.95 **GELATO OF THE WEEK** 5.95

Single Scoop 3.95

WINES

White Wines & Rose'	Glass	Bottle	Red Wines <i>(continued)</i>	Glass	Bottle
Pinot Grigio-Placido (Venezie)	9	32	Barolo-Prunotto (Piemonte)		100
Pinot Grigio-Ecco Domani (Venezie)	10	36	Brunello Di Montalcino-Catine Leonardo da Vinci (Tuscany)		115
Sauvignon Blanc-Simi (Sonoma County)	12	42	Amarone-Bolla della Valpolicella Classico (Veneto)		85
Vernaccia-Massimo (San Gimignano, Toscano)		39	Merlot-Canyon Road (California)	9	32
Chardonnay-Mirassou (California)	9	32	Merlot-Simi (Sonoma County)	14	46
Chardonnay-William Hill (Central Coast Ca.)	10	34	Pinot Noir-Mirassou (California)	9	32
Chardonnay-Kendall Jackson (California)	11	38	Pinot Noir-Robert Mondavi Private Selection (California)	10	34
Chardonnay-Sonoma-Cutrer' Russian River Ranches (Sonoma)	14	50	Pinot Noir-Reata "Los Carneros" (California)	14	49
Chardonnay Rombauer Carneros (California)	18	70	Cabernet Sauvignon-Mirassou (California)	9	32
Riesling-Chateau Ste. Michelle (Columbia Valley)	9	32	Cabernet Sauvignon-Louis Martini (Sonoma)	11	38
Rose' "Josh" by Joseph Carr Cellars (California)	10	36	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
Red Wines	Glass	Bottle	Slightly Sweet & Sparkling Wines	Glass	Bottle
Chianti-Placido (Toscana)	9	32	White Zinfandel-Vendange (California)	8	
Chianti-Ruffino (Toscana)	10	34	Moscato-Barefoot (California)	8	30
Chianti Classico Riserva-Gabbiano (Toscana)		49	Lambrusco-Ca' De' Medici (Reggio Emilia)	10	37
Chianti Classico Riserva-Ruffino Ducale Tan (Toscana)		60	Champagne Brut-Cooks (California)		32
Super Tuscan-Sidus-Pianirossi (Maremma, Toscano)		44	"Champagne" Brut Prestige-Mumm's (Napa California)		49
Sangiovese/Cabernet-Col di Sasso-Banfi (Toscana)	11	37	Asti Spumante-Martini & Rossi (Piemonte)	9	33
Primitivo "Italian Zinfandel"-Layer Cake (Apuglia)	10	35	Prosecco-Maschio (Treviso)	9	34
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			

Corkage Fee \$20 per 750ml bottle

Private Dining or Banquet Rooms

Catering / Party Trays Available

Please Call 314.772.4454 or visit us at favazzas.com



FAVAZZA'S TM

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 9.95 / large 13.95
SICILIAN SALAD 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 cheese with a balsamic vinaigrette 15.95

CAESAR SALAD small 8.95 / large 11.95
TOMATO, ONION & ANCHOVY SALAD 8.95
DINNER SALAD 5.95
Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00 / Anchovies 2.75 / Gorgonzola 2.75

APPETIZERS and SOUPS

TOASTED RAVIOLI Served with parmigiano cheese and our rich meat sauce 10.95
CHEESE GARLIC BREAD 6.95
CALAMARI light, golden batter, served with marinara sauce 12.95
CRISPY ARTICHOKE HEARTS Served with lemon, butter and parmigiano cheese 10.95
FRIED CHEESE Imported provolone, lightly breaded and fried. Served with marinara sauce 10.50
EGGPLANT PARMIGIANO Baked with marinara sauce and cheese 11.95
PASTA FAZULA Favazza's version of the classic soup made with prosciutto, pasta and beans cup 4.95 / bowl 6.95

FAVAZZA'S FAMOUS GARLIC BREAD

Small 5.95 Large 7.95

PIZZA

HAND TOSSED PIZZA 10"

MARGHERITA Classic style tomato sauce, mozzarella, fresh basil \$12.95
SAUSAGE & PEPPERONI Tomato sauce and mozzarella Cheese \$14.95

SANDWICHES

MEATBALL Served on french bread 13.95
FISH SANDWICH Breaded cod filet on french bread with homemade tartar sauce 11.95
SICILIAN CHICKEN Italian breadcrumbs marinated charbroiled on french 14.95
STEAK & CHEESE 7oz. strip sirloin served on cheese garlic bread 16.95
ROAST BEEF Served on french bread 13.95

Include your choice of Pasta or Steak Fries. Vegetable add 1.50

Served on Cheese Garlic Bread add 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 to all separate checks

CHICKEN, VEAL, FISH and STEAKS

Includes Dinner Salad and Side Dish

CHICKEN MARSALA Sauteed in marsala wine sauce with fresh mushrooms, roasted peppers and tomato 16.95
CHICKEN LIMONE Sauteed in white wine, lemon and butter with fresh mushrooms 16.95
VEAL SALTIMBOCCA Veal slices layered with prosciutto and cheese served in a white wine and sage sauce 22.95
VEAL PARMIGIANO Seasoned with breadcrumbs and sauteed, baked with marinara sauce and cheese 20.95
VEAL PICCATA Sauteed in butter and white wine, lemon and fresh mushrooms 20.95
FRESH CATCH Charbroiled to order 28.95
SHRIMP SCAMPI Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce 20.95
PESCE PICCATA Lightly breaded and sauteed, topped with cheese and served in white wine lemon butter sauce with fresh mushrooms 17.95
SICILIAN STEAK Marinated sirloin, lightly breaded and charbroiled, topped with virgin olive oil, garlic and fresh lemon 17.95

STEAK MUDEGA Lightly breaded 6 oz. sirloin, charbroiled, topped with cheese and served in white wine sauce with prosciutto and fresh mushrooms 17.95

SPECIALTIES

TORTELLINI ALLA PANNA Meat-filled, doughnut-shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms 13.95
PENNE PRIMAVERA Olive oil, garlic, touch of tomato with fresh vegetables and basil 12.95
BAKED CAVATELLI MELANZANE Cavatelli in marinara sauce and mushrooms, topped with eggplant parmigiano 14.95
FETTUCINE & CHICKEN ALFREDO Creamy alfredo with grilled chicken 14.95
HOMEMADE LASAGNA 16.95
Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00

PASTA

SPAGHETTI or MOSTACCIOLI Served with marinara or meat sauce 9.50
with meatball 11.95
CANNELLONI Meat-filled tubular noodle baked in meat sauce with creamy parmigiano cheese sauce 11.50
MANICOTTI Cheese-filled, baked in marinara with cheeses 11.50
FETTUCINE ALFREDO Classic blend of butter, cream and parmigiano cheese 12.50
CAVATELLI CON BROCCOLI Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara 12.95
SPAGHETTI POMODORO Fresh ripe tomatoes, extra virgin olive oil, fresh basil and garlic 11.25
RAVIOLI served in meat sauce 10.50
BAKED MOSTACCIOLI In meat sauce topped with cheese 10.50
with meatball 12.95

Add Chicken 4.00 / Salmon 6.00 / Shrimp 6.00

SEAFOOD PASTA

LINGUINE PESCATORE Seafood sauce with shrimp, clams and crab sauteed in virgin olive oil, garlic, butter with fresh mushrooms 14.95
LINGUINE TUTTO MARE Shrimp, clams and crab in creamy butter and garlic sauce with fresh mushrooms 14.95
CAVATELLI SHRIMP MARIO Shrimp sauteed in butter and garlic with wine, fresh mushrooms, roasted peppers in marinara sauce 15.95
FETTUCINE with SHRIMP Creamy parmigiano cheese sauce with mushrooms 16.95