



FAVAZZA'S<sup>TM</sup>

D I N N E R

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## WINES

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<b>House Wines</b>	Glass	Bottle
Pinot Grigio - Campagnola ( <i>Italy</i> )	7	24
Chardonnay - Lagaria ( <i>Italy</i> )	7	24
Valpolicella - Campagnola ( <i>Italy</i> )	7	24
Merlot - La Francesca ( <i>Italy</i> )	7	24
Lambrusco - Ca' De' Medici ( <i>Italy</i> )	7	24
White Zinfandel - Vendange ( <i>California</i> )	6	22

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## Favazza's Select Wines

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<b>White Wines</b>	Glass	Bottle
Orvieto - Ruffino ( <i>Italy</i> )	8	27
Pinot Grigio - Torre Di Luna ( <i>Italy</i> )	9	32
Pinot Grigio - Marco Felluga ( <i>Italy</i> )	--	39
Chardonnay - Robert Mondavi ( <i>California</i> )	9	32
Chardonnay - Santa Margherita ( <i>Italy</i> )	--	35
Chardonnay - Kendall Jackson ( <i>California</i> )	9	35
Sauvignon Blanc - Trinchero ( <i>California</i> )	8	30
Piesporter Riesling - Kreuzsch ( <i>Germany</i> )	9	35

<b>Red Wines</b>	Glass	Bottle
Chianti - Ruffino ( <i>Italy</i> )	8	27
Chianti Classico Riserva - Gabbiano ( <i>Italy</i> )	--	45
Chianti Classico Riserva - Ruffino Ducale Tan ( <i>Italy</i> )	--	55
Il Ducale - Sangiovese - Ruffino ( <i>Italy</i> )	--	42
Sangiovese - Banfi ( <i>Italy</i> )	9	32
Pinot Noir - Robert Mondavi ( <i>California</i> )	9	32
Merlot - Robert Mondavi ( <i>California</i> )	9	32
Cabernet Sauvignon - Castle Rock ( <i>California</i> )	9	32
Cabernet Sauvignon - Hess Select ( <i>California</i> )	10	37
Cabernet Sauvignon Napa - Robert Mondavi ( <i>California</i> )	--	45
Montepulciano d' Abruzzo - Zaccagnini ( <i>Italy</i> )	--	35
Barbera d' Alba - Moccagatta ( <i>Italy</i> )	--	50

<b>Sparkling Wines</b>	Glass	Bottle
Asti Spumante - Tosti ( <i>Italy</i> )	8	30
Champagne Brut - Cooks ( <i>California</i> )	--	25

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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>	7.95
<b>CHEESE GARLIC BREAD</b>	5.95
<b>ANTIPASTO</b> <i>Traditional variety of Italian meats, cheeses, imported olives, roasted peppers and artichoke hearts</i>	11.95
<b>CALAMARI</b> <i>Light golden batter, served with marinara sauce</i>	9.95
<b>CRISPY ARTICHOKE HEARTS</b> <i>Artichoke hearts, Italian breadcrumbs served with lemon, butter and parmigiano cheese</i>	8.95
<b>FRIED CHEESE</b> <i>Imported provolone, lightly breaded and fried with marinara sauce</i>	7.95
<b>CRAB-STUFFED MUSHROOMS</b> <i>Filled with crab, breadcrumbs and cheese then baked with lemon butter</i>	10.95
<b>EGGPLANT PARMIGIANO</b> <i>Baked with marinara sauce</i>	9.95
<b>FAVAZZA'S GOURMET APPETIZER</b> <i>A selection of our best appetizers consisting of toasted ravioli, fried artichoke hearts, crab stuffed mushrooms, antipasto and fried cheese</i>	small 25.95 large 43.95
<b>SOUP OF THE DAY</b>	cup 3.95 bowl 4.95
<b>PASTA FAZULA</b> <i>Favazza's version of the classic soup made with pasta and beans</i>	cup 3.95 bowl 4.95

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## SANDWICHES

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<b>MEATBALL or SALSICCIA</b> <i>On french bread</i>	9.25
<b>FISH SANDWICH</b> <i>Lightly breaded cod filet on a kaiser roll</i>	8.25
<b>CHARBROILED CHICKEN</b> <i>Marinated and charbroiled on a kaiser roll</i>	8.25
<b>STEAK and CHEESE</b> <i>Served on cheese garlic bread</i>	11.25

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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 provolone cheese, ham, salami and olives</i>	small 8.25 large 10.95
<b>SICILIAN SALAD</b> <i>Topped with fresh tomato, red onions, cheeses, artichokes and olives</i>	small 7.95 large 10.50
<b>CAESAR SALAD</b>	small 6.50 large 9.95
<b>TOMATO, ONION and ANCHOVY SALAD</b>	6.95
<b>DINNER SALAD</b>	4.50

*Add Chicken 4.00 / Anchovies 2.50 / Gorgonzola 2.50*

*Additional Charge for Substitutions and Split Orders*  
20% Gratuity Added to Groups of 8 or more and to all Separate Checks  
**Favazza's and Rose of the Hill are Non-Smoking Facilities**

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## PASTA

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<b>SPAGHETTI</b> or <b>MOSTACCIOLI</b> Served with marinara or meat sauce	9.25
with Meatball or Salsiccia	11.25
<b>CANNELLONI</b> Meat filled tubular noodle baked in a meat sauce with creamy parmigiano cheese sauce	11.25
<b>MANICOTTI</b> Cheese filled, baked in marinara with parmigiano and provol	11.25
<b>FETTUCCHINE ALFREDO</b> Classic blend of butter, cream and parmigiano cheese	12.95
<b>CAVATELLI CON BROCCOLI</b> Creamy butter and parmigiano cheese sauce with broccoli, mushrooms and a touch of marinara	12.25
<b>TORTELLINI ALLA PANNA</b> Meat filled doughnut shaped pasta in butter, cream and parmigiano cheese sauce with prosciutto, peas and mushrooms	14.95
<b>SPAGHETTI POMODORO</b> Fresh ripe tomatoes, extra virgin olive oil, fresh basil and garlic	11.25
<b>CAVATELLI MELANZANE</b> Marinara sauce with mushrooms, topped with fried eggplant slices and baked with provol cheese	13.25
<b>PENNE PRIMAVERA</b> Olive oil, garlic sauce with fresh vegetables	12.25
<b>RAVIOLI</b> Served in meat sauce	11.25
<b>BAKED MOSTACCIOLI</b> In meat sauce topped with provol cheese	10.25
With Meatball or Salsiccia	12.25
<b>HOMEMADE LASAGNA</b>	13.95

Add Grilled Chicken to any Pasta 4.00

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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 sauce with fresh mushrooms	14.95
<b>LINGUINE TUTTO MARE</b> Seafood in creamy butter and garlic sauce with fresh mushrooms	14.95
<b>CAVATELLI SHRIMP MARIO</b> Shrimp sauteed in butter and garlic with wine, fresh mushrooms, roasted peppers in marinara sauce	14.95
<b>FETTUCCHINE</b> with <b>SHRIMP</b> and <b>SCALLOPS</b> Creamy parmigiano cheese sauce with mushrooms	15.95

Additional Charges for Substitutions and Split Orders  
Split Order Charge 5.00

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## CHICKEN

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<b>SICILIAN CHICKEN</b> <i>Marinated, lightly breaded and charbroiled, topped with virgin olive oil, garlic, and fresh lemon</i>	16.95
<b>CHICKEN PARMIGIANO</b> <i>Lightly breaded, sauteed then baked with marinara sauce, parmigiano and provol cheese</i>	16.95
<b>CHICKEN MARSALA</b> <i>Sauteed in marsala wine sauce with fresh mushrooms, roasted peppers and tomato</i>	16.95
<b>CHICKEN LIMONE</b> <i>Sauteed in white wine, lemon and butter with fresh mushrooms</i>	16.95
<b>CHICKEN PROSCIUTTO</b> <i>Lightly breaded and sauteed, topped with provol cheese and served in white wine sauce with prosciutto and fresh mushrooms</i>	16.95

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## VEAL

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<b>VEAL SALTIMBOCCA</b> <i>Veal slices layered with prosciutto, topped with provol cheese and served in a white wine and sage sauce</i>	19.95
<b>VEAL PICCATA</b> <i>Sauteed in butter with white wine, lemon and fresh mushrooms</i>	19.95
<b>VEAL PARMIGIANO</b> <i>Seasoned with fresh breadcrumbs and sauteed, baked with marinara sauce, provol and parmigiano cheese</i>	19.95

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## SEAFOOD

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<b>SHRIMP SCAMPI</b> <i>Marinated and charbroiled with breadcrumbs, served with olive oil, lemon and garlic sauce</i>	19.95
<b>SOLE CON GRANCHIO</b> <i>Lightly breaded and sauteed topped with provol cheese and served in white wine, lemon butter sauce with crab, asparagus and mushrooms</i>	19.95
<b>SOLE PICCATA</b> <i>Lightly breaded and sauteed, topped with provol cheese and served in white wine, lemon butter sauce with fresh mushrooms</i>	17.95

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## STEAKS

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<b>SICILIAN STEAK</b> <i>Marinated, 12 oz strip sirloin, lightly breaded and charbroiled, topped with virgin olive oil, garlic and fresh lemon</i>	23.95
<b>STEAK MUDEGA</b> <i>Lightly breaded 8 oz. filet mignon, charbroiled, topped with provol cheese and served in white wine sauce with prosciutto and fresh mushrooms</i>	24.95
<b>STEAK ANTONIO</b> <i>Lightly breaded 8 oz. filet mignon, charbroiled and served in a white wine and cheese sauce with crabmeat</i>	26.95
<b>CHARBROILED 8 oz. FILET MIGNON or 12 oz. SIRLOIN STRIP</b>	22.95

**All Chicken, Veal, Seafood and Steak Entrees Include Dinner Salad and Side Dish**

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## DESSERTS

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<b>TIRAMISU</b> <i>Espresso-soaked spongecake layered with mascarpone cheese filling</i>	4.95
<b>CHOCOLATE AMARETTO PIE</b> <i>Favazza's homemade specialty! Graham cracker crust filled with chocolate ice cream, amaretto, roasted almonds, topped with chocolate sauce and whipped cream</i>	4.95
<b>CANNOLI</b> <i>Pastry shell stuffed with ricotta cheese sweetened with sugar, chocolate chips and coffee liqueur</i>	4.25
<b>NEW YORK CHEESECAKE</b>	4.50
<b>STRAWBERRY CHEESECAKE</b>	5.50
<b>VANILLA ICE CREAM</b>	4.50
<b>GRANITA</b> <i>Fresh lemon ice</i>	4.50
<b>SPUMONI</b> <i>Popular Italian ice cream</i>	4.50
<b>TARTUFO</b> <i>Chocolate and pistachio ice cream, hard chocolate shell</i>	4.95

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## AFTER DINNER

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**Bailey's Irish Creme**  
**Caravella Limoncello**  
**Chambord**  
**Cointreau**  
**Grand Marnier**  
**Kahlua**  
**Lazzaroni Amaretto**  
**Midori**  
**Sambuca Romana**  
**Tuaca**  
**Fonseca Guimaraens Porto**  
**Paul Masson Amber Brandy**  
**Courvoisier VS**  
**Banfi Grappa Di Montalcino**  
**Remy Martin VSOP**  
**Johnny Walker Black**  
**Macallan 12 yr**



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**FAVAZZA'S**<sup>TM</sup>  
"ON THE HILL"  
RESTAURANT • CATERING

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