Gianfabio's Italian Cafe

127 Hilltown Village Center
Chesterfield, MO 63017
www.Gianfabio.com
636-532-6686

Appetizers

Eggplant Parmigiana
Fried eggplant covered with marinara sauce, grated parmigiano, and melted provolone 13

Escargot
Baked in garlic and butter with pine nuts, spinach, and melted fontina cheese 15.5

Fresh Mussels
Fresh mussels in a white wine tomato sauce 15

Toasted Ravioli
8 hand breaded beef raviolis served with a side of our meat sauce 12.5

Shrimp Oreganati
4 Jumbo shrimp lightly dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine lemon oregano sauce 17

Shrimp Cocktail 17

Calamari Fried
Fried calamari, served with a side of marinara sauce 16

Flash Fried Spinach
Flash fried baby spinach leaves, finished with grated parmigiano. 12.5

Soups & Salads

House Salad
A blend of iceberg and romaine lettuce, provolone cheese, red onions, and croutons. Served with our house dressing. 8.5

GF Chef Salad
A blend of iceberg and romaine lettuce, ham, salami, provolone cheese, artichoke hearts, tomato, onions, and croutons. Served with our house dressing. 10

Caprese Salad
Sliced tomatoes, sliced fresh mozzarella, and kalamata olives drizzled with extra virgin olive oil and finished with a balsamic reduction. 10.5

Caesar Salad
Crisp romaine lettuce, grated parmigiano/romano cheese, and croutons. Served with our caesar dressing. 8.5

Spinach Salad
Fresh baby spinach, red onions, toasted almonds, and crumbled gorgonzola cheese. Served with our italian dressing. 9.5

Sicilian Salad
A blend of iceberg and romaine lettuce with, black olives, artichoke hearts, red onions, tomatoes, italian dressing and grated parmigiano cheese. 9.5

Tortellini Brodo
Tortellini in our homemade broth with carrots. 7

Compliment Any Salad By Adding:

Cocktail Shrimp 8 Sliced Chicken Breast 6 Grilled Salmon 10 Anchovies 2.5

Brick Oven Specialty Pizzas
10 inch Hand Tossed

Mediterranean
With spinach, artichoke hearts, capers, kalamata olives, shredded italian cheese, and our tomato sauce 19.5

Margerita
Fresh mozzarella cheese, roasted garlic, basil, and our tomato sauce 18.5

Vegetarian
With black olives, onions, artichoke hearts, mushrooms, roasted red peppers, shredded italian cheese, and our tomato sauce 19.5

Alfresco
White pizza with spinach, sliced tomatoes, artichoke hearts and shredded italian cheese. 19.5

Deluxe
With pepperoni, sausage, mushrooms, onions, black olives, shredded italian cheese, and our tomato sauce 21

Americano
With pepperoni, sausage, sliced meatballs, ham, shredded italian cheese and our tomato sauce 21

Any Specialty Pizza Can Be Made As A Calzone

Originating in Naples, Calzone is a stuffed and baked pizza that resembles a large turnover.

Brick Oven Pizzas & Calzone
10 inch Hand Tossed

Traditional Pizza
Tomato Sauce & Cheese 14

White Pizza
Olive Oil & Cheese 14

Toppings:

Add pepperoni, sausage, ham, mushrooms onions, spinach, sliced tomatoes, gorgonzola, roasted garlic, salami, artichoke hearts, black olives, broccoli, 1.75 each

Add fresh mozzarella, portabello mushrooms, roasted red peppers, anchovies, pine nuts sun-dried tomatoes, kalamata olives, 2.50 each

Add Sliced Meatballs 3.5

Add Sliced Chicken Breast 6

Add Shrimp 8

Pasta

Gluten Free Penne Available For An Additional $2.00 Charge
(Gluten Free Not available for Cannelloni, Gnocchi, Seafood Ravioli, Lasagna or Spaghetti & Meatballs)

Tortellini Alla Panna
Meat filled tortellini with peas, proscuitto and mushrooms in a rich cream sauce 23

Cannelloni
Beef filled cannelloni baked in a cream sauce and finished with a touch of meat sauce 21

Baked Penne Salsiccia
Penne with peas and sliced italian sausage, in a rosa sauce (tomato cream sauce) and topped off with melted provolone cheese 22

Penne Alla Vodka
Penne in a vodka tomato cream sauce with sliced chicken breast and prosciutto 23

Gnocchi Pesto Marinara
Homemade potato dumpling in a basil pesto sauce with a touch of marinara sauce 23

Farfalle Con Broccoli
Bowtie shaped pasta in a garlic cream sauce with sautéed mushrooms and broccoli 21

Penne Palermo
Penne in a mildly spicy rosa sauce (tomato cream sauce) with spinach, roasted red peppers, sliced chicken breast, and a touch of oregano 23

Lasagna
Layers of homemade pasta with meat sauce, béchamel cream sauce and melted provolone cheese 2.5

Linguine Tutto Mare
Linguine with shrimp, clams, calamari, mussels and mushrooms in a light white wine garlic sauce with a touch of marinara 27

Cajun Farfalle With Shrimp
Bowtie shaped pasta in a cajun cream sauce with shrimp and sun dried tomatoes 27

Linguine Con Vongole (clams)
Linguine with chopped clams and diced tomatoes served in an oil & garlic clam sauce 26

Seafood Ravioli
Jumbo raviolis stuffed with shrimp, lobster and scallops. Served in a sherry cream sauce with shrimp and diced tomatoes. 25

Capellini Mediterranean
Angel hair with portabello mushrooms, capers and black olives in a spicy marinara sauce 22

Fettuccine Con Salsiccia
Fettuccine in our homemade meat sauce with sliced italian sausage, roasted red pepper and mushrooms 22

Spaghetti & Meatballs
Spaghetti with 3 homemade meatballs, served in a meat sauce 21

Special Orders and/or Substitutions May Incur Additional Charges.

Split Orders...3.50

20% Gratuity Added To 3 Or More Separate Checks And To Parties Of 7 Or More

Veal

Veal Saltinbocca
Three veal scallopine topped with proscuitto and a hint of sage, sautéed in a sweet marsala wine sauce and finished with fontina cheese. 34

Veal Piccata
Three veal scallopine sautéed in a white wine lemon sauce with capers. 33

Veal & Shrimp Gianfabio
Two veal scallopine sautéed in a sherry cream sauce with mushrooms, artichoke hearts and two jumbo shrimp. 34

Veal Parmigiana
Two veal scallopine lightly breaded and fried, topped with marinara sauce and provolone cheese. 31

Steaks

Filet Modiga
Two 4 ounce filet medallions rolled in seasoned bread crumbs and broiled to temperature. Finished with provolone cheese and a white wine mushroom sauce. 43.5

Filet Pepato
8 ounce filet mignon lightly rolled in crushed peppercorns, broiled to temperature and covered with a gorgonzola cognac cream sauce. 43.5

Filet Portobello
8 ounce filet mignon, broiled to temperature and covered with a red wine portobello mushroom sauce. 43.5

Chicken

Chicken Marsala
Breast of chicken sautéed in a sweet marsala wine mushroom sauce 24

Chicken Sicilian
Breast of chicken lightly dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine lemon sauce 24

Spicy Chicken
Breast of chicken lightly dipped in olive oil & garlic, 12 pepper seasoning and broiled. Finished in a white wine lemon sauce with melted provolone cheese 24

Chicken Carciofi
Breast of chicken sautéed in a white wine lemon sauce with artichoke hearts and mushrooms 25

Chicken Spiedini
Breast of chicken rolled with a bread crumb stuffing, baked in a white wine sauce and served with angel hair oil & garlic 24

Seafood

Tilapia Sicilian
Tilapia dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine lemon sauce. 28

Salmon Cream Caper
Atlantic salmon filet pan sautéed with a white wine cream caper sauce. 29

Shrimp Oreganati
Jumbo shrimp lightly dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine lemon oregano sauce. 31

All Entree's Served With A Vegetable Medley Unless Specified, <u>Pasta Substitution $2.00 extra</u>

Choose from Linguine Marinara, Fettuccine Alfredo, Penne Meat Sauce or Angel Hair Oil & Garlic Sauce

Consumption of raw or undercooked meats & seafood may increase your risk of food-borne illness

Wines by The Glass

White Wines By The Glass	Glass
Wente Riesling	11
Kim Crawford Sauvignon Blanc	12.5
Tiziano Pinot Grigio	11
Chateau Ste. Michelle Chardonnay	10.5
Rodney Strong Chardonnay	11.5
Simi Chardonnay	12.5

Red Wines By The Glass	Glass
Kendall Jackson Pinot Noir	12.5
Josh Cellars "Legacy" Red Blend	12
Ferrari-Carano Siena	13.5
J. Lohr "Seven Oaks" Cabernet Sauvignon	11
Silver Palm Cabernet Sauvignon	13.5
Castello di Gabbiano, Chianti Classico	12

House Wines By The Glass	Glass
Chardonnay, White Zinfandel,	8.5
Merlot, Cabernet Sauvignon	8.5
Ruffino Chianti	9.5
Moscato di Asti (187ml Bottle) or Prosecco (187ml Bottle)	11.5