

# Gianfabio's Italian Cafe



**127 Hilltown Village Center  
Chesterfield, MO 63017  
[www.Gianfabio.com](http://www.Gianfabio.com)  
636-532-6686**

## Appetizers

### **Eggplant Parmigiana**

*Fried eggplant covered with marinara sauce, grated parmigiano, and melted provolone*  
12.5

### **Escargot**

*Baked in garlic and butter with pine nuts, spinach, and melted fontina cheese* 15

### **Fresh Mussels**

*Fresh mussels in a white wine tomato sauce*  
14

### **Toasted Ravioli**

*8 hand breaded beef raviolis served with a side of our meat sauce* 12

### **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** 16

### **Calamari Fried**

*Fried calamari, served with a side of marinara sauce* 15

### **Flash Fried Spinach**

*Flash fried baby spinach leaves, finished with grated parmigiano.* 11.5

## Soups & Salads

### **House Salad**

*A blend of iceberg and romaine lettuce, provolone cheese, red onions, and croutons. Served with our house dressing.*  
8

### **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.* 9.5

### **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

### **Spinach Salad**

*Fresh baby spinach, red onions, toasted almonds, and crumbled gorgonzola cheese. Served with our italian dressing.*  
9

### **Sicilian Salad**

*A blend of iceberg and romaine lettuce with, black olives, artichoke hearts, red onions, tomatoes, italian dressing and grated parmigiano cheese.* 9

### **Tortellini Brodo**

*Tortellini in our homemade broth with carrots.* 6.5

**Compliment Any Salad By Adding:**

*Cocktail Shrimp* 7    *Sliced Chicken Breast* 5    *Grilled Salmon* 8    *Anchovies* 2

## **Brick Oven Specialty Pizzas**

**10 inch Hand Tossed**

### ***Mediterranean***

*With spinach, artichoke hearts, capers, kalamata olives, shredded italian cheese, and our tomato sauce 17.5*

### ***Margerita***

*Fresh mozzarella cheese, roasted garlic, basil, and our tomato sauce 16*

### ***Vegetarian***

*With black olives, onions, artichoke hearts, mushrooms, roasted red peppers, shredded italian cheese, and our tomato sauce 18*

### ***Alfredo***

*White pizza with spinach, sliced tomatoes, artichoke hearts and shredded italian cheese. 17*

### ***Deluxe***

*With pepperoni, sausage, mushrooms, onions, black olives, shredded italian cheese, and our tomato sauce 17.5*

### ***Americano***

*With pepperoni, sausage, sliced meatballs, ham, shredded italian cheese and our tomato sauce 18.5*

**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 13*

### ***White Pizza***

*Olive Oil & Cheese 13*

### **Toppings:**

*Add pepperoni, sausage, ham, mushrooms onions, spinach, sliced tomatoes, gorgonzola, roasted garlic, salami, artichoke hearts, black olives, broccoli, 1.50 each*

*Add fresh mozzarella, portabello mushrooms, roasted red peppers, anchovies, pine nuts sun-dried tomatoes, kalamata olives, 2.00 each*

*Add Sliced Meatballs  
3.5*

*Add Sliced Chicken Breast  
5*

*Add Shrimp  
7*

## Pasta

*Gluten Free Penne Available For An Additional \$2.00 Charge*

(Not available for Cannelloni, Gnocchi, Seafood Ravioli, Lasagna or Spaghetti & Meatballs)

### **Tortellini Alla Panna**

*Meat filled tortellini with peas, prosciutto and mushrooms in a rich cream sauce 22*

### **Cannelloni**

*Beef filled cannelloni baked in a cream sauce and finished with a touch of meat sauce 20*

### **Baked Penne Salsiccia**

*Penne with peas and sliced italian sausage, in a rosa sauce (tomato cream sauce) and topped off with melted provolone cheese 21*

### **Penne Alla Vodka**

*Penne in a vodka tomato cream sauce with sliced chicken breast and prosciutto 22*

### **Gnocchi Pesto Marinara**

*Homemade potato dumpling in a basil pesto sauce with a touch of marinara sauce 22*

### **Farfalle Con Broccoli**

*Bowtie shaped pasta in a garlic cream sauce with sautéed mushrooms and broccoli 20*

### **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 22*

### **Lasagna**

*Layers of homemade pasta with meat sauce, béchamel cream sauce and melted provolone cheese 23*

### **Linguine Tutto Mare**

*Linguine with shrimp, clams, calamari, mussels and mushrooms in a light white wine garlic sauce with a touch of marinara 25.5*

### **Cajun Farfalle With Shrimp**

*Bowtie shaped pasta in a cajun cream sauce with shrimp and sun dried tomatoes 25.5*

### **Linguine Con Vongole (clams)**

*Linguine with chopped clams and diced tomatoes served in an oil & garlic clam sauce 24.5*

### **Seafood Ravioli**

*Jumbo raviolis stuffed with shrimp, lobster and scallops. Served in a sherry cream sauce with shrimp and diced tomatoes. 24*

### **Capellini Mediterranean**

*Angel hair with portabello mushrooms, capers and black olives in a spicy marinara sauce 21*

### **Fettuccine Con Salsiccia**

*Fettuccine in our homemade meat sauce with sliced italian sausage, roasted red pepper and mushrooms 21*

### **Spaghetti & Meatballs**

*Spaghetti with 3 homemade meatballs, served in a meat sauce 20*

***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 Saltimbocca**

*Topped with prosciutto and a hint of sage, sautéed in a sweet marsala wine sauce and finished with fontina cheese. 33*

### **Veal & Shrimp Gianfabio**

*Sautéed in a sherry cream sauce with mushrooms, artichoke hearts and two jumbo shrimp. 39*

### **Veal Parmigiana**

*Lightly breaded and fried, topped with marinara sauce and provolone cheese. 30*

### **Veal Piccata**

*Sautéed in a white wine lemon sauce with capers. 32*

## 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. 41*

### **Filet Pepato**

*8 ounce filet mignon lightly rolled in crushed peppercorns, broiled to temperature and covered with a gorgonzola cognac cream sauce. 42*

### **Filet Portobello**

*8 ounce filet mignon, broiled to temperature and covered with a red wine portobello mushroom sauce. 42*

### **Rack Of Lamb Sicilian**

*Dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine sauce. 42*

## CHICKEN

### **Chicken Marsala**

*Breast of chicken sautéed in a sweet marsala wine mushroom sauce 23.5*

### **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 23.5*

### **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 23.5*

### **Chicken Carciofi**

*Breast of chicken sautéed in a white wine lemon sauce with artichoke hearts and mushrooms 24.5*

### **Chicken Spiedini**

*Breast of chicken rolled with a bread crumb stuffing, baked in a white wine sauce and served with angel hair oil & garlic 23.5*

## SEAFOOD

### **Tilapia Sicilian**

*Tilapia dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine lemon sauce. 27*

### **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. 29.5*

**All Entree's Served With A Vegetable Medley Unless Specified, Pasta Substitution \$2.00 extra**

**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**

<b>Wente Riesling</b>	<b>10.5</b>
<b>Kim Crawford Sauvignon Blanc</b>	<b>12</b>
<b>Tiziano Pinot Grigio</b>	<b>10.5</b>
<b>Chateau Ste. Michelle Chardonnay</b>	<b>10</b>
<b>Rodney Strong Chardonnay</b>	<b>11</b>
<b>Simi Chardonnay</b>	<b>12</b>

## **RED WINES BY THE GLASS**

**Glass**

<b>Kendall Jackson Pinot Noir</b>	<b>12</b>
<b>Josh Cellars "Legacy" Red Blend</b>	<b>11.5</b>
<b>Ferrari-Carano Siena</b>	<b>13.5</b>
<b>J. Lohr "Seven Oaks" Cabernet Sauvignon</b>	<b>10.5</b>
<b>Silver Palm Cabernet Sauvignon</b>	<b>13</b>
<b>Castello di Gabbiano, Chianti Classico</b>	<b>12</b>

## **HOUSE WINES BY THE GLASS**

**Glass**

<b>Chardonnay, White Zinfandel,</b>	<b>8</b>
<b>Merlot, Cabernet Sauvignon</b>	<b>8</b>
<b>Ruffino Chianti</b>	<b>9</b>
<b>Moscato di Asti (187ml Bottle) or Prosecco (187ml Bottle)</b>	<b>11.5</b>