

Gianfabio's Italian Cafe



**127 Hilltown Village Center
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Appetizers

Eggplant Parmigiana

Fried eggplant covered with marinara sauce, grated parmigiano/romano, and melted provolone
10.5

Escargot

Baked in garlic and butter with pine nuts, spinach, and melted fontina cheese 13

Fresh Mussels

Fresh mussels in a white wine marinara sauce 12.5

Toasted Ravioli

8 hand breaded beef filled raviolis served with a side of our meat sauce 10

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 14

Shrimp Cocktail 14

Calamari Fried

Fried calamari, served with marinara sauce 13.5

Flash Fried Spinach

Flash fried baby spinach leaves, finished with grated parmigiana/romano cheese 10

Soups & Salads

Dressing served on the side for to go salads

House Salad

A blend of iceberg and romaine lettuce, provolone cheese, red onions, and croutons. Served with our house dressing.
Small 6 or Large 11

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.
Small 8 or Large 15

Caprese Salad

Sliced tomatoes, sliced fresh mozzarella, and kalamata olives drizzled with extra virgin olive oil and finished with a balsamic reduction. 9

Tortellini Brodo

Tortellini in our homemade broth with carrots.
Bowl 6

Caesar Salad

Crisp romaine lettuce, grated parmigiano/romano cheese, and homemade croutons. Served with our caesar dressing.
Small 6.5 or Large 12

Spinach Salad

Fresh baby spinach, red onions, toasted almonds, and crumbled gorgonzola cheese. Served with our italian dressing.
Small 7.5 or Large 14

Sicilian Salad

A blend of iceberg and romaine lettuce with, black olives, artichoke hearts, red onions, tomatoes, italian dressing and grated parmigiano/romano cheese.
Small 7.5 or Large 14

Compliment Any Salad By Adding:

Cocktail Shrimp 7 Grilled Chicken 5 Grilled Salmon 8 Anchovies 2

Dressing To Go (16 ounce container)

House Dressing (Mayfair with a touch of curry) 6 Italian Dressing 6 Caesar Dressing 6.5

Brick Oven Specialty Pizzas

10 inch Hand Tossed

Mediterranean

*With spinach, artichoke hearts, capers,
kalamata olives, shredded italian cheese,
and our tomato sauce 15.5*

Portabello & Chicken Diavola

*With grilled chicken, portabello mushrooms,
shredded italian cheese, and our spicy brown gravy
17*

Vegetarian

*With black olives, onions, artichoke hearts,
mushrooms, roasted red peppers, shredded italian
cheese, and our tomato sauce 16.5*

Alfredo

*White pizza with spinach, sliced tomatoes,
artichoke hearts and shredded italian cheese.
15.5*

Deluxe

*With pepperoni, sausage, mushrooms, onions,
black olives, shredded italian cheese,
and our tomato sauce 16*

Americano

*With pepperoni, sausage, sliced meatballs, ham,
shredded italian cheese and our tomato sauce 17*

Margherita

*Fresh mozzarella cheese, roasted garlic,
basil, and our tomato sauce 14.5*

Any Specialty Pizza Can Be Made As A Calzone

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

Create Your Own Brick Oven Pizzas & Calzones

10 inch Hand Tossed Pizzas or Calzone

Traditional

Tomato Sauce & Cheese. 11

Diavola

Spicy Brown Gravy & Cheese. 11

White

Olive Oil & Cheese. 11

Toppings:

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

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

*Add Proscuitto
2.50*

*Add Sliced Meatballs
3.5*

*Add Sliced Chicken
5*

*Add Small Shrimp
7*

Pasta

Gluten Free Penne Available For An Additional \$2.00 Charge

Tortellini Alla Panna

Meat filled tortellini with peas, prosciutto and mushrooms in a rich cream sauce 18

Cannelloni

Beef filled cannelloni baked in a cream sauce and finished with a touch of meat sauce 16

Baked Penne Salsiccia

Penne with peas and sliced italian sausage, in a rosa sauce (tomato cream sauce) and topped off with melted provolone cheese 17

Penne Alla Vodka

Penne in a vodka tomato cream sauce with sliced chicken and prosciutto 18

Gnocchi Pesto Marinara

Homemade potato dumpling in a basil pesto sauce with a touch of marinara sauce 18

Farfalle Con Broccoli

Bowtie shaped pasta in a garlic cream sauce with sautéed mushrooms and broccoli 16.5

Penne Palermo

Penne in a mildly spicy rosa sauce (tomato cream sauce) with spinach, roasted red peppers, chicken, and a touch of oregano 18

Spaghetti & Meatballs

Spaghetti with homemade meatballs, served in a meat sauce 18

Spaghetti Bolognese (meat sauce)

Spaghetti with our house made meat sauce. 13.5

Linguine Marinara

Linguine with our house made marinara sauce 13.5

Fettuccine Alfredo

Classic Fettuccine in a rich garlic cream sauce. 13.5

Linguine Tutto Mare

Linguine with shrimp, clams, calamari, mussels and mushrooms in a light white wine garlic sauce with a touch of marinara 21

Cajun Farfalle With Shrimp

Bowtie shaped pasta in a cajun cream sauce with shrimp and sun dried tomatoes 21

Linguine Con Vongole (clams)

Linguine with chopped clams and diced tomatoes served in an oil & garlic clam sauce 20

Seafood Ravioli

Jumbo raviolis stuffed with shrimp, lobster and scallops. Served in a sherry cream sauce with shrimp and diced tomatoes. 21

Capellini Mediterranean

Angel hair with portabello mushrooms, capers and black olives in a spicy marinara sauce 16.5

Fettuccine Con Salsiccia

Fettuccine in our homemade meat sauce with sliced italian sausage, roasted red pepper and mushrooms 17

Lasagna

Layers of homemade pasta with meat sauce, béchamel cream sauce and melted provolone cheese 19

Sides

Linguine Marinara 5.5

Penne Meat Sauce 5.5

Fettuccine Alfredo 5.5

Angel Hair Oil & Garlic 5.5

Broccoli 5.5

Vegetable Medley 5.5

Zucchini, Carrots, String Beans & oven roasted potatoes

Meatballs 6.75

3 homemade meatballs in our meat sauce

Pasta Add Ons:

Small Shrimp 7

Grilled Chicken 5

Grilled Salmon 8

VEAL

Veal Saltinbocca

Topped with prosciutto and a hint of sage, sautéed in a sweet marsala wine sauce and finished with fontina cheese. 26

Veal & Shrimp Gianfabio

Sautéed in a sherry cream sauce with mushrooms, artichoke hearts and two jumbo shrimp. 32

Veal Parmigiana

Lightly breaded and fried, topped with marinara sauce and provolone cheese. 26

Veal Piccata

Sautéed in a white wine lemon sauce with capers. 25

STEAKS

Filet Modiga

Two 4 ounce filet medallions rolled in seasoned bread crumbs and broiled to temperature. Finished with melted provolone cheese and a white wine mushroom sauce. 35

Filet Pepato

8 ounce filet mignon lightly rolled in crushed peppercorns, broiled to temperature and covered with a gorgonzola cognac cream sauce. 35

Filet Portobello

8 ounce filet mignon, broiled to temperature and covered with a red wine portobello mushroom sauce. 35

Rack Of Lamb

Roasted with a fresh herb rub, and finished with a herb wine reduction. 36

CHICKEN

Chicken Marsala

Breast of chicken sautéed in a sweet marsala wine mushroom sauce 20

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 20

Chicken Spiedini

Breast of chicken rolled with a bread crumb stuffing, baked in a white wine sauce and served with angel hair & garlic 21

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 20.5

Chicken Carciofi

Breast of chicken sautéed in a white wine lemon sauce with artichoke hearts and mushrooms 20.5

Chicken Parmigiana

Breast of chicken lightly breaded and fried, topped with marinara sauce and provolone cheese. 20.5

SEAFOOD

Tilapia Sicilian

Tilapia dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine lemon sauce. 23.5

Salmon Cream Caper

Atlantic salmon filet pan sautéed with a white wine cream caper sauce. 24.5

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. 26

Other Varieties Of Fresh Fish Available Daily

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

Special Orders and/or Substitutions May Incur Additional Charges.

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