

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
12

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.
7

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

Caprese Salad

Sliced tomatoes, sliced fresh mozzarella, and kalamata olives drizzled with extra virgin olive oil and finished with a balsamic reduction. 10

Caesar Salad

Crisp romaine lettuce, grated parmigiano/romano cheese, and croutons. Served with our caesar dressing. 7

Spinach Salad

Fresh baby spinach, red onions, toasted almonds, and crumbled gorgonzola cheese. Served with our italian dressing.
8.5

Sicilian Salad

A blend of iceberg and romaine lettuce with, black olives, artichoke hearts, red onions, tomatoes, italian dressing and grated parmigiano cheese. 8.5

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

Margerita

Fresh mozzarella cheese, roasted garlic, basil, and our tomato sauce 15.5

Vegetarian

With black olives, onions, artichoke hearts, mushrooms, roasted red peppers, shredded italian cheese, and our tomato sauce 17.5

Alfredo

White pizza with spinach, sliced tomatoes, artichoke hearts and shredded italian cheese. 16.5

Deluxe

With pepperoni, sausage, mushrooms, onions, black olives, shredded italian cheese, and our tomato sauce 17

Americano

With pepperoni, sausage, sliced meatballs, ham, shredded italian cheese and our tomato sauce 18

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 12.5

White Pizza

Olive Oil & Cheese 12.5

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 21

Cannelloni

Beef filled cannelloni baked in a cream sauce and finished with a touch of meat sauce 19

Baked Penne Salsiccia

Penne with peas and sliced italian sausage, in a rosa sauce (tomato cream sauce) and topped off with melted provolone cheese 20

Penne Alla Vodka

Penne in a vodka tomato cream sauce with sliced chicken breast and prosciutto 21

Gnocchi Pesto Marinara

Homemade potato dumpling in a basil pesto sauce with a touch of marinara sauce 21

Farfalle Con Broccoli

Bowtie shaped pasta in a garlic cream sauce with sautéed mushrooms and broccoli 18.5

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 21

Lasagna

Layers of homemade pasta with meat sauce, béchamel cream sauce and melted provolone cheese 21

Linguine Tutto Mare

Linguine with shrimp, clams, calamari, mussels and mushrooms in a light white wine garlic sauce with a touch of marinara 24

Cajun Farfalle With Shrimp

Bowtie shaped pasta in a cajun cream sauce with shrimp and sun dried tomatoes 24

Linguine Con Vongole (clams)

Linguine with chopped clams and diced tomatoes served in an oil & garlic clam sauce 23

Seafood Ravioli

Jumbo raviolis stuffed with shrimp, lobster and scallops. Served in a sherry cream sauce with shrimp and diced tomatoes. 23

Capellini Mediterranean

Angel hair with portabello mushrooms, capers and black olives in a spicy marinara sauce 19

Fettuccine Con Salsiccia

Fettuccine in our homemade meat sauce with sliced italian sausage, roasted red pepper and mushrooms 19

Spaghetti & Meatballs

Spaghetti with 3 homemade meatballs, served in a meat sauce 19

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. 29

Veal & Shrimp Gianfabio

Sautéed in a sherry cream sauce with mushrooms, artichoke hearts and two jumbo shrimp. 36

Veal Parmigiana

Lightly breaded and fried, topped with marinara sauce and provolone cheese. 28

Veal Piccata

Sautéed in a white wine lemon sauce with capers. 28

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. 38

Filet Pepato

8 ounce filet mignon lightly rolled in crushed peppercorns, broiled to temperature and covered with a gorgonzola cognac cream sauce. 38

Filet Portobello

8 ounce filet mignon, broiled to temperature and covered with a red wine portobello mushroom sauce. 38

Rack Of Lamb Sicilian

Dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine sauce. 39

CHICKEN

Chicken Marsala

Breast of chicken sautéed in a sweet marsala wine mushroom sauce 22

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 22

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 22

Chicken Carciofi

Breast of chicken sautéed in a white wine lemon sauce with artichoke hearts and mushrooms 23

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

SEAFOOD

Tilapia Sicilian

Tilapia dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine lemon sauce. 26.5

Salmon Cream Caper

Atlantic salmon filet pan sautéed with a white wine cream caper sauce. 28

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