

# 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/romano, and melted provolone 9

### **Crab Cakes**

Served with spicy roasted red pepper aioli 14

### **Escargot**

Baked in garlic and butter with pine nuts, spinach, and melted fontina cheese 11.5

### **Fresh Mussels**

Fresh mussels in a white wine marinara sauce 11.5

### **Toasted Ravioli**

8 hand breaded raviolis served with a side of our meat sauce 9

### **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** 13

### **Calamari Diavola**

Calamari sautéed in a spicy marinara sauce 11.5

### **Calamari Fried**

Fried calamari, served with marinara sauce 11.5

### **Flash Fried Spinach**

Flash fried baby spinach leaves, finished with grated parmigiana/romano cheese 9.5

## **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 10.5

### **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. Small 7.5 or Large 14

### **Caprese Salad**

Sliced tomatoes, sliced fresh mozzarella, and kalamata olives drizzled with extra virgin olive oil and finished with a balsamic reduction. 8.5

### **Tortellini Brodo**

Tortellini in our homemade broth with carrots. Cup 4.5 / Bowl 5.5

### **Caesar Salad**

Crisp romaine lettuce, grated parmigiano/romano cheese, and homemade croutons. Served with our caesar dressing. Small 6.5 or Large 11.5

### **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 or Large 13

**Compliment Any Salad By Adding:**

**Cocktail Shrimp** 5    **Grilled Chicken** 3.5    **Grilled Salmon** 7    **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 13.5*

### **Portabello & Chicken Diavola**

*With grilled chicken, portabello mushrooms, shredded italian cheese, and our spicy brown gravy 14.5*

### **Vegetarian**

*With black olives, onions, artichoke hearts, mushrooms, roasted red peppers, shredded italian cheese, and our tomato sauce 15.5*

### **Alfredo**

*White pizza with spinach, sliced tomatoes, artichoke hearts and shredded italian cheese. 13.5*

### **Deluxe**

*With pepperoni, sausage, mushrooms, onions, black olives, shredded italian cheese, and our tomato sauce 15*

### **Americano**

*With pepperoni, sausage, sliced meatballs, ham, shredded italian cheese and our tomato sauce 16*

### **Margherita**

*Fresh mozzarella cheese, roasted garlic, basil, and our tomato sauce 13.5*

### **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. 10*

### **Diavola**

*Spicy Brown Gravy & Cheese. 10*

### **White**

*Olive Oil & Cheese. 10*

### **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 1.75 each*

*Add Proscuitto 2.25*

*Add Sliced Meatballs 3*

*Add Sliced Chicken 3.5*

*Add Small Shrimp 5*

## 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 16*

### **Cannelloni**

*Beef filled cannelloni baked in a cream sauce and finished with a touch of meat sauce 15.5*

### **Baked Penne Salsiccia**

*Penne with peas and sliced italian sausage, in a rosa sauce (tomato cream sauce) and topped off with melted provolone cheese 16*

### **Penne Alla Vodka**

*Penne in a vodka tomato cream sauce with sliced chicken and prosciutto 16*

### **Gnocchi Pesto Marinara**

*Homemade potato dumpling in a basil pesto sauce with a touch of marinara sauce 17*

### **Farfalle Con Broccoli**

*Bowtie shaped pasta in a garlic cream sauce with sautéed mushrooms and broccoli 15*

### **Penne Palermo**

*Penne in a mildly spicy rosa sauce (tomato cream sauce) with spinach, roasted red peppers, chicken, and a touch of oregano 16*

### **Spaghetti & Meatballs**

*Spaghetti with homemade meatballs, served in a meat sauce 17.5*

### **Spaghetti Con Melanzane (eggplant)**

*Spaghetti in a marinara sauce, topped off with eggplant parmigiana 16.5*

### **Spaghetti Bolognese (meat sauce)**

*Spaghetti with our house made meat sauce. 13*

### **Linguine Marinara**

*Linguine with our house made marinara sauce 13*

### **Fettuccine Alfredo**

*Classic Fettuccine in a rich garlic cream sauce. 13*

### **Linguine Tutto Mare**

*Linguine with shrimp, clams, calamari, mussels and mushrooms in a light white wine garlic sauce with a touch of marinara 19*

### **Cajun Farfalle With Shrimp**

*Bowtie shaped pasta in a cajun cream sauce with shrimp and sun dried tomatoes 19*

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

*Linguine with chopped clams and diced tomatoes served in an oil & garlic clam sauce 19*

### **Seafood Ravioli**

*Jumbo raviolis stuffed with shrimp, lobster and scallops. Served in a sherry cream sauce with shrimp and diced tomatoes. 19*

### **Capellini Mediterranean**

*Angel hair with portabello mushrooms, capers and black olives in a spicy marinara sauce 15*

### **Fettuccine Con Salsiccia**

*Fettuccine in our homemade meat sauce with sliced italian sausage, roasted red pepper and mushrooms 16*

### **Penne Primavera**

*Penne with an assortment of fresh sautéed vegetables in a marinara sauce 16.5*

## 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 5**

**Grilled Chicken 3.5**

**Grilled Salmon 7**

## **VEAL**

### **Veal Saltinbocca**

*Topped with prosciutto and a hint of sage, sautéed in a sweet marsala wine sauce and finished with fontina cheese. 24.5*

### **Veal & Shrimp Gianfabio**

*Sautéed in a sherry cream sauce with mushrooms, artichoke hearts and two jumbo shrimp. 29.5*

### **Veal Parmigiana**

*Lightly breaded and fried, topped with marinara sauce and provolone cheese. 23.5*

### **Veal Piccata**

*Sautéed in a white wine lemon sauce with capers. 23.5*

## **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. 34.5*

### **Filet Pepato**

*8 ounce filet mignon lightly rolled in crushed peppercorns, broiled to temperature and covered with a gorgonzola cognac cream sauce. 34.5*

### **Filet Portobello**

*8 ounce filet mignon, broiled to temperature and covered with a red wine portobello mushroom sauce. 34.5*

### **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 19.5*

### **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 19*

### **Chicken Fontina**

*Breast of chicken sautéed in a white wine mushroom sauce and finished with fontina cheese 20.5*

### **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 19.5*

### **Chicken Carciofi**

*Breast of chicken sautéed in a white wine lemon sauce with artichoke hearts and mushrooms 19.5*

### **Chicken Parmigiana**

*Breast of chicken lightly breaded and fried, topped with marinara sauce and provolone cheese. 19.5*

## **SEAFOOD**

### **Tilapia Sicilian**

*Tilapia dipped in olive oil & garlic, rolled in seasoned bread crumbs and broiled. Finished in a white wine lemon sauce. 22.5*

### **Salmon Cream Caper**

*Atlantic salmon filet pan sautéed with a white wine cream caper sauce. 23.5*

### **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. 25.5*

*Other Varieties Of Fresh Fish Available Daily*

*All Entree's Served With The Chef's Selection Of Vegetables, 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