

Entrees

CHICKEN MARSALA

4 oz. Breast of chicken sautéed with sliced mushrooms in a delicious marsala wine sauce

per piece
(minimum 8 pc)

8.00 each

CHICKEN CARCIOFI

4 oz. Breast of chicken sautéed in a white wine lemon sauce, with artichoke hearts and mushrooms.

8.50 each

CHICKEN PICCATA

4oz. Breast of chicken sautéed in a white wine lemon sauce with capers.

8.00 each

SPICY CHICKEN

4 oz. Breast of chicken dipped in olive oil and garlic, 6 pepper seasoning, broiled, and topped off with melted provolone cheese and a light wine lemon sauce.

8.00 each

CHICKEN PARMIGIANA

4 oz. Breast of Chicken lightly breaded and fried, topped with marinara sauce and melted provolone cheese.

8.00 each

CHICKEN CACCIATORE

4oz. Breast of Chicken sautéed in a white wine marinara sauce, with roasted peppers, capers, black olives, and mushrooms.

8.50 each

SALMON

Baked in a white wine lemon caper sauce. 3.5 oz. portion

8.50 each

TILAPIA SICILIAN

Lightly breaded and broiled, finished with a white wine lemon sauce. 3.5 oz. portion

8.50 each

VEGETABLE SIDE DISH

Medley of assorted steam vegetables

4.50 each

Dessert

ZUPPA ENGLESE (SERVES 16-18)

Yellow sponge cake drizzled with 3-orange liquors, layered with strawberry preserves and Italian custard. Topped with meringue and maraschino cherries.

70.00

ITALIAN CASSATA (SERVES 16-18)

Chocolate sponge cake drizzled with rum, layered with sweet ricotta cheese, and topped with melted chocolate.

70.00

ECLAIRS

Homemade éclairs filled with Italian custard and dipped in chocolate.

3.75 each
(min 12)

CANNOLI

Tube shaped crispy Sicilian pastry filled with sweet ricotta cheese, dusted with powdered sugar, and garnished with maraschino cherries.

4.50 each
(min. 6)

Gianfabio's Italian Cafe

Carry Out Catering Menu

Let Gianfabio's help with your next event with fresh, hot, and delicious food.

Graduation Party • Corporate Function • Birthday Party
Holiday Celebration • Wedding Shower • Bat/Bar Mitzvahs
First Communion • Retirement Party • or any other event.
For additional information or if you have any questions
contact us at (636) 532-6686

Some items may require 24 - 48 hours notice.

Salads

	Half Pan Serves 6-10	Full Pan Serves 12-20
HOUSE SALAD Assortment of lettuce tossed with provolone cheese, onions, and croutons. With our house dressing.	\$30.00	\$55.00
GF SPECIAL SALAD Assortment of lettuce tossed with provolone cheese, ham, salami, artichokes, tomato, onions, and croutons. With our house dressing.	\$40.00	\$75.00
CAESAR SALAD	\$30.00	\$55.00
Spinach Salad Fresh baby spinach, red onions, toasted almonds, and crumbled gorgonzola cheese. Served with our italian dressing.	\$40.00	\$75.00
SICILIAN SALAD Assortment of lettuce with black olives, artichoke hearts, red onions, tomatoes, and grated romano cheese. With our Italian dressing.	\$40.00	\$75.00
CAPRESE SALAD Sliced tomatoes, sliced fresh mozzarella and calamata olives. Drizzled with extra virgin olive oil and finished with a balsamic reduction.	\$27.00 12 slices of tomatoes	\$54.00 24 slices of tomatoes

Appetizers

TOASTED RAVIOLI (MINIMUM 30)	1.00 each
SHRIMP OREGANATI (MINIMUM 16) Jumbo shrimp rolled in seasoned bread crumbs, broiled, and topped off with a white wine lemon oregano sauce.	\$3.50 each
SHRIMP COCKTAIL (MINIMUM 16)	\$3.50 each
SHRIMP DIAVOLA (MINIMUM 16) Jumbo shrimp sautéed in a spicy marinara sauce.	\$3.50 each
ITALIAN MEATBALLS (MINIMUM 15) Homemade Italian Meatballs served in a meat sauce.	\$2.25 each
ITALIAN SAUSAGE (MINIMUM 6) Broiled Italian Sausage links cut into bite sized pieces and served in meat sauce.	\$4.50 per link

Traditional Pasta

	Half Pan Serves 6-8 @ 5 Dinner Portions	Full Pan Serves 12-16 @ 10 Dinner Portions
FETTUCCINE ALFREDO	55.00	100.00
FARFALLE CON BROCCOLI Bowtie pasta in a garlic cream sauce with sautéed mushrooms and broccoli.	60.00	110.00
PENNE BOLOGNESE Penne pasta served in our homemade meat sauce.	50.00	90.00
PENNE MARINARA Penne pasta served in our homemade marinara sauce	50.00	90.00
BAKED PENNE BOLOGNESE Penne pasta served in our homemade meat sauce, and baked with provolone cheese.	55.00	100.00

Specialty Pasta

	Half Pan Serves 6-8 @ 5 Dinner Portions	Full Pan Serves 12-16 @ 10 Dinner Portions
TORTELLINI ALLA PANNA Tortellini with peas, prosciutto, and mushrooms in a cream sauce.	70.00	130.00
BAKED PENNE SALSICCIA Penne pasta with peas and sliced Italian sausage, baked in a tomato cream sauce and topped off with melted provolone cheese.	70.00	130.00
FETTUCCINE MEDITERRANEAN Fettuccine pasta with portabello mushrooms, black olives, and capers in a spicy marinara sauce.	70.00	130.00
PENNE ALLA VODKA Penne pasta in a tomato cream vodka sauce with sliced chicken and prosciutto	70.00	130.00
LINGUINE TUTTO MARE Linguine with shrimp, clams, calamari, mussels, and mushrooms in a light white wine garlic sauce with a touch of marinara	85.00	160.00
CAJUN SHRIMP FARFALLE Bowtie pasta in a Cajun cream sauce with shrimp and sun dried tomatoes	85.00	160.00
PENNE PALERMO Penne pasta in a mild spicy rosa sauce (tomato cream sauce). with spinach, roasted red peppers, chicken, and a touch of oregano.	70.00	130.00
SPAGHETTI & SAUSAGE Spaghetti with sliced Italian sausage served in a meat sauce.	65.00	120.00
SPAGHETTI & MEATBALLS Spaghetti with homemade meatballs, served in a meat sauce.	70.00 (10 meatballs)	130.00 (20 meatballs)
CANNELLONI Tubular pasta stuffed with veal and spinach, baked in a cream sauce and finished with meat sauce.	75.00 (10 tubes)	150.00 (20 tubes)
LOAF OF FRENCH BREAD (20 SLICES) W/ BUTTER	\$4.50	

Gianfabio's Italian Café

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