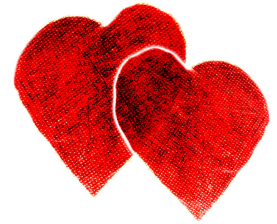




Gianfabio's Valentine's Menu



Appetizers

TOASTED RAVIOLI...7.50

FRIED CALAMARI

Tender fried calamari, served with a side of marinara...8.95

SHRIMP COCKTAIL...9.95

ESCARGOT BRUSCHETTA

Escargot baked in garlic and butter with pine nuts, spinach and melted fontina cheese. Serve on heart shaped crostini...9.50

Entrees

All Entrees served with your choice of House Salad, Spinach Salad, Caesar Salad, or Italian Wedding Soup.

CHICKEN LEMON

Breast of chicken sautéed in a white wine lemon sauce...21.50

CHICKEN VESUVIO

Breast of chicken sautéed in a white wine sauce, topped with eggplant, a touch of marinara sauce and melted provolone cheese...23.50

CHICKEN FONTINA

Breast of chicken sautéed in a white wine mushroom sauce, topped off with melted fontina cheese...22.50

FILET ITALIANO

8 ounce filet mignon stuffed with prosciutto and provolone cheese, lightly breaded and broiled to temperature. Finished with a marsala wine sauce...33.50

FILET MIGNON

8 ounce filet mignon, broiled to temperature...31.50

FILET OSCAR

8 ounce filet mignon, broiled to temperature, topped with lump crab meat and finished with a Béarnaise sauce...39.50

BEEF BRACIOLINE

Beef scallopine rolled with a seasoned bread crumb stuffing, spinach, and hard boiled egg. Slow cooked in white wine tomato sauce and served over homemade pasta...25.50

VEAL OSCAR

Breaded veal cutlet topped with lump crab meat and finished with a Béarnaise sauce...29.50

VEAL PICCATA

Veal scaloppini sautéed in a white wine lemon capers sauce...24.50

VEAL SALTINBOCCA

Veal scaloppini sautéed in a marsala wine sauce with a hint of sage, topped off with prosciutto and melted fontina cheese...25.50

LINGUINE FRUTTI DI MARE

Linguine with a variety of seafood in a light white wine garlic sauce with a touch of marinara...23.50

FETTUCCINE CACCIATORE

Fettuccine in a delicious tomato cream sauce. With roasted red peppers, black olives, capers, mushrooms, and sliced Italian sausage... 18.50

TORTELLINI ALLA PANNA

Tortellini with peas, prosciutto, and mushrooms in a rich cream sauce...17.95

SHRIMP GIANFABIO

Jumbo shrimp sautéed in a sherry cream sauce with artichoke hearts and mushrooms...25.50

ASK ABOUT OUR OFF MENU FRESH SEAFOOD SELECTIONS

Gianfabio's Italian Café ♦ 127 Hilltown Village Center ♦ Chesterfield, MO 63017
www.Gianfabio.com ♦ (636) 532-6686

Amore 