

Gianfabio's Italian Cafe



**Gianfabio's
Italian Café
Frequent Diner
Club**

Frequent Diner Club

- *Earn points for every visit*
- *Lunch, Dinner, and even Carry out*
- *Accumulate points and earn Gianfabio Dollars*

Ask Your Server To Enroll You Today

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 13

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 Cocktail 12

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 13

Crab Stuffed Mushrooms

Mushroom caps filled with a crab stuffing and baked in a rosa sauce (tomato cream sauce) 11.5

Calamari Diavola

Calamari sautéed in a spicy marinara sauce 11

Calamari Fried

Fried calamari, served with marinara sauce 11

Flash Fried Spinach

Flash fried baby spinach leaves, finished with grated parmigiana/romano cheese 9

Soups & Salads

House Salad

A blend of iceberg and romaine lettuce, provolone cheese, red onions, and croutons. Served with our house dressing. 5.5

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. 7.5

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. 6

Spinach Salad

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

Italian Salad

A blend of iceberg and romaine lettuce with, black olives, artichoke hearts, red onions, tomatoes, italian dressing and grated parmigiano/romano cheese. 7

Soup Of The Day Cup 4.5 / Bowl 5.5

Brick Oven Specialty Pizzas

10 inch Hand Tossed

Mediterranean

With spinach, artichoke hearts, capers, kalamata olives, shredded italian cheese, and our tomato sauce 13

Portabello & Chicken Diavola

With grilled chicken, portabello mushrooms, shredded italian cheese, and our spicy brown gravy 14

Vegetarian

With black olives, onions, artichoke hearts, mushrooms, roasted red peppers, shredded italian cheese, and our tomato sauce 15

Alfredo

White pizza with spinach, sliced tomatoes, artichoke hearts and shredded italian cheese. 13

Deluxe

With pepperoni, sausage, mushrooms, onions, black olives, shredded italian cheese, and our tomato sauce 14.5

Americano

With pepperoni, sausage, sliced meatballs, ham, shredded italian cheese and our tomato sauce 15.5

Margherita

Fresh mozzarella cheese, roasted garlic, basil, and our tomato sauce 13

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 Pizzas or Calzone 9.5

Traditional

Tomato Sauce & Cheese.

Diavola

Spicy Brown Gravy & Cheese.

White

Olive Oil & Cheese.

Toppings:

Add pepperoni, sausage, ham, mushrooms, onions, spinach, sliced tomatoes, gorgonzola cheese, roasted garlic, black olives, broccoli 1.25 each

Add fresh mozzarella, portabello mushrooms, salami, artichoke hearts, roasted red peppers, anchovies, sun-dried tomatoes, calamata olives, pine nuts 1.50 each

Add Sliced Meatballs 2.50

Add Sliced Chicken 3

Add Shrimp 4.5

Pasta

Gluten Free Pasta Available For A Additional \$1.50 Charge

Tortellini Alla Panna

Meat filled tortellini with peas, prosciutto and mushrooms in a rich cream sauce 15

Cannelloni

Beef filled cannelloni baked in a cream sauce and finished with a touch of meat sauce 14

Baked Penne Salsiccia

Penne with peas and sliced italian sausage, in a rosa sauce (tomato cream sauce) and topped off with melted provolone cheese 15

Penne Alla Vodka

Penne in a vodka tomato cream sauce with sliced chicken and prosciutto 15

Gnocchi Pesto Marinara

Homemade potato dumpling in a basil pesto sauce with a touch of marinara sauce 16

Farfalle Con Broccoli

Bowtie shaped pasta in a garlic cream sauce with sautéed mushrooms and broccoli 14

Penne Palermo

Penne in a mildly spicy rosa sauce (tomato cream sauce) with spinach, roasted red peppers, chicken, and a touch of oregano 15

Spaghetti Con Melanzane (eggplant)

Spaghetti in a marinara sauce, topped off with eggplant parmigiana 15.5

Linguine Tutto Mare

Linguine with shrimp, clams, calamari, mussels and mushrooms in a light white wine garlic sauce with a touch of marinara 18

Cajun Farfalle With Shrimp

Bowtie shaped pasta in a cajun cream sauce with shrimp and sun dried tomatoes 18

Linguine Con Vongole (clams)

Linguine with chopped clams and diced tomatoes served in an oil & garlic clam sauce 18

Seafood Ravioli

Jumbo raviolis stuffed with shrimp, lobster and scallops. Served in a sherry cream sauce with shrimp and diced tomatoes. 18

Capellini Mediterranean

Angel hair with portabello mushrooms, capers and black olives in a spicy marinara sauce 14

Fettuccine Con Salsiccia

Fettuccine in our homemade meat sauce with sliced italian sausage, roasted red pepper and mushrooms 15

Spaghetti & Meatballs

Spaghetti with homemade meatballs, served in a meat sauce 15

Penne Primavera

Penne with an assortment of fresh sautéed vegetables in a marinara sauce 15

Special Orders and/or Substitutions May Incur Additional Charges.

Split Orders...3.50 Extra Plate (no charge)

18% Gratuity Added To Parties Of 7 Or More

VEAL

Veal Saltinbocca

Topped with proscuitto and a hint of sage, sautéed in a sweet marsala wine sauce and finished with fontina cheese. 23

Veal & Shrimp Gianfabio

Sautéed in a sherry cream sauce with mushrooms, artichoke hearts and two jumbo shrimp. 28

Veal Parmigiana

Lightly breaded and fried, topped with marinara sauce and provolone cheese. 22

Veal Piccata

Sautéed in a white wine lemon sauce with capers. 22

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. 31

Filet Pepato

8 ounce filet mignon lightly rolled in crushed peppercorns, broiled to temperature and covered with a gorgonzola cognac cream sauce. 31

Filet Portobello

8 ounce filet mignon, broiled to temperature and covered with a red wine portobello mushroom sauce. 31

Rack Of Lamb

Roasted with a fresh herb rub, and finished with a herb wine reduction. 33

CHICKEN

Chicken Marsala

Breast of chicken sautéed in a sweet marsala wine mushroom sauce 19

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 18.5

Chicken Fontina

Breast of chicken sautéed in a white wine mushroom sauce and finished with fontina cheese 19.5

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

Chicken Carciofi

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

Salmon Cream Caper

Atlantic salmon filet pan sautéed with a white wine cream caper sauce. 23

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. 24

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*

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

GIANFABIO'S ITALIAN CAFE

DESSERT MENU



Tiramisu

Traditional Italian Tiramisu, Lady finger cookies soaked in espresso and coffee liquor, with marscopone cream and finished with a dusting of cocoa. 7.5

Zuppa Englese

Yellow sponge cake permeated with three orange liquors, layered with Italian custard and strawberry preserves. Topped with meringue and maraschino cherries. 7.5

Cassata

Chocolate sponge cake permeated with rum and crème de cacao, layered with sweet ricotta cheese. Covered with a layer of chocolate ganache. 7.5

Crème Caramel

Silky and creamy custard topped with caramel. 7.5

Eclairs

2 small round pastries filled with Italian custard and rolled in chocolate. 7.5

Cheesecake of the Day 7.5