

prepared by Nick Shallal since 1988

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Frutta Di Mare: Clams, scallops, shrimps, lobster	\$15.00	\$22.00	\$29.00
Mediterana: Shrimps, capicolla, hot peppers, apricots	\$14.00	\$22.00	\$28.00
Raguzza: Scallops, spinach, sesame seeds (no cheese)	\$14.00	\$22.00	\$28.00
Alaska: Smoked salmon, asparagus	\$14.00	\$22.00	\$28.00
Sirena: Alaskan king crab, cashews	\$14.00	\$22.00	\$28.00
Calabria: Sausage, roasted zucchini	\$12.00	\$18.00	\$24.00
Verona: Five cheeses, red onions, tomatoes, pesto	\$13.00	\$18.00	\$25.00
Bella: Pesto, chicken breast, brie cheese, almonds	\$13.00	\$20.00	\$25.00
Brutus: Spinach, black olives, feta cheese, bruschetta, tomatoes	\$13.00	\$20.00	\$23.00
Deep Ocean: Alaskan king crab, mussels, shrimps, scallops, lobster	\$15.00	\$22.00	\$29.00
Pope: Lamb, black olives, feta cheese	\$13.00	\$20.00	\$25.00
Napolitana: Thin crust, hot peppers, anchovies	\$11.00	\$17.00	\$22.00
Venezia: Mangos, brie cheese, braised onions	\$12.00	\$18.00	\$25.00
Ostia: Papayas, pesto, kiwi	\$12.00	\$20.00	\$25.00
Pescara: Artichokes, hearts of palm, black olives	\$13.00	\$20.00	\$25.00
Vegetarian: Fancy vegetables	\$13.00	\$19.00	\$25.00
Combination: Mushrooms, pepperoni, green peppers	\$13.00	\$20.00	\$25.00
La Favorita Special: Pepperoni, mushrooms, bacon, ham	\$14.00	\$20.00	\$28.00
green peppers, olives, anchovies			4

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NOTE - Only small pizzas and calzones are cooked in the wood-buming oven. Medium, large and extra large pizzas are cooked in the revolving stone oven. Add \$3 for an extra large pizza.

10 inch personalized pizza - from \$9

Experiences Soups, salads, garlic bread, bruschetta, focaccia, mussels, smelts, calamari, zucchini



(All of our pastas are served with your choice of red, white or rost	th e sauce)
Veal or Cheese (Vegetarian) Tortellini.	\$16.00 \$16.00
Penne with marinated grilled chicken breast and roasted red pepper	\$17.00
Manicotti (Vegetarian) with spinach and ricotta cheese	\$17.00
Meat Cannelloni Linguini with tiger shrimp and snow peas	\$17.00 \$18.00
Lasgane manicotti and cannelloni served with a	



Lasagne, manicotti and cannelloni served with side salad of your choice and garlic bread

Gourmet	Ca	zones
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Served with side salad of y	\$13.00	A VUV
Verdura: Assorted fancy vegetables, cheese, sauce (vegetarian)	ce \$14.00	VWW
	\$14.00	and the
Lamb. Marinated lamb, black onves, receiver	\$14.00	Num
Carne: Sausage, capicolla, salami, prosciutto Pollo: Grilled marinated chicken breast, with sun-dried tomato,feta cheese, black of Pollo: Grilled marinated chicken breast, with sun-dried tomato,feta cheese, sauce	olives \$15.00	MM
Pollo: Grilled marinated chicken breast, with surfained terms of Pollo: Grilled marinated chicken breast, with surfained terms, Veal: Grilled milk-fed veal, mushrooms, sweet red peppers, cheese, saudo Veal: Grilled milk-fed veal, mushrooms, tiger shrimps, crab	ce \$15.00	NONON
Veal: Grilled milk-fed veal, mushrooms, sweetreap fri Frutta Di Mare: Lobster, sea scallops, tiger shrimps, crab	\$15.00	P. C.
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full menu at www.lafavoritapreston.com

Entrees	and a second and a second and a second and a second a sec
Chicken or Veal Parmigiana - served with either linguini or salad of your choice	\$16.00
Veal Marsala / Veal Piccata / Veal Scallopini - served with either vegetables or penne	\$18.00
Salmon Steak, 8 oz., oven baked - served in citrus sauce with white wine, vegetables and rice	\$18.00
Filet Mignon, 8 oz., - grilled over charcoal to perfection served with a cognac peppercorn	\$20.00 sauce
Surf & TurfFor 1 perso- 5 oz. filet mignon, 5 oz. lobster tail (Cuban),For 2 person5 large tiger shrimp, served with rice, vegetables and potatoes	n \$35.00

La Fauoritas Famous Seafood Platters

Each platter contains (per person): 5 large tiger shrimps, 5 large sea scallops, 1 large king crab leg, 1/2 lb mussels, 1/2 lb snow crab cluster, either one Canadian Lobster or one 4-5 oz lobster tail (depending on availability)

from \$40