



DiFABIO'S
CASAPELA
ITALIAN RESTAURANT

2311 Frankfort Avenue
Louisville, KY 40206

502-891-0411
www.difabios.com

Other Location: 17 W. Center St. Madisonville, KY 42431
Phone: 270-825-1900 for reservations

Antipasti

BRUSCHETTA 7

Warm ciabatta with baked mozzarella on top, accompanied with roma tomatoes, basil and garlic.

CALAMARI FRITTI 7

Served with spicy marinara sauce and banana peppers.

STUFFED MUSHROOM CAPS 7

Filled with spinach, garlic, Parmesan and Italian seasonings.

GARLIC BREAD 4

Topped with mozzarella, garlic butter and Italian herbs.

ESCARGOT 8

Escargot and pesto butter accompanied with warm bread.

BAKED GOAT 7

Capriole goat cheese, marinara and Parmesan with crispy flat bread.

Insalate

All entrees are accompanied with a house salad.*

At DiFabios we serve house salad family style. Salut  La Famiglia!

* Refill \$2.00 per person.

Pasta

All of our sauces are made fresh daily and served with choice of pasta:

Spaghetti, Angel Hair, Fettuccine, or Linguini. Tortellini or Cheese Ravioli add \$3

MEAT SAUCE 11

MARINARA SAUCE 10

PESTO SAUCE 11

ALFREDO SAUCE 12

PINK SAUCE 11

LASAGNA 14

MANICOTTI 13

PASTA ADD ONS:

MEATBALL 2

CHICKEN 4

SAUSAGE 3

SHRIMP 6

VEAL 8

SALMON 9

Pesce

*SHRIMP SCAMPI 18

Jumbo Shrimp, baked in white wine, butter, garlic, and lemon served over angel hair pasta.

*PAN-SEARED SALMON 20

Fresh Atlantic Salmon, seared with spicy garlic aioli accompanied with veg du jour.

*TUNA FLORENTINE 22

Sashimi grade tuna pan-seared and topped with applewood bacon, baby spinach, gorgonzola cheese and pine nuts.

Carne

*FABIO FILET 27

8 oz. filet served in a red wine and veal stock sauce. Topped with a flavorful blend of sautéed mushrooms, shallots, and capped with a cheese ravioli. Accompanied with veg du jour.

*PEPPERCORN FILET 27

8 oz. filet rubbed with black pepper and seared in a tangy balsamic vinegar sauce. Accompanied with veg du jour.

*GORGONZOLA FILET 27

8 oz filet in a creamy gorgonzola sauce and toasted walnuts, accompanied with veg du jour.

PICCATA 16 Chicken ~ 19 Veal

White wine, mushrooms, lemon, capers over angel hair pasta

MARSALA 16 Chicken ~ 19 Veal

Sweet marsala wine, mushrooms, cream over angel hair pasta.

PARMIGIAN 16 Chicken ~ 19 Veal

Marinara sauce and melted mozzarella cheese, served over spaghetti and marinara.

* Consuming raw or undercooked foods may increase the risk for foodborne illness

• Parties of six or more add 18% to gratuity • Split plate charge \$4.00 including insalate

House Wines

Table White, Table Red, White Zinfandel

White Wines

Torresella Prosecco

Williamette Valley Riesling

Starborough Sauvignon Blanc

Farnese Trebbiano

Santa Margherita Pinto Grigio

D'Osaria Pinot Grigio

Joseph Drouhin Laforet Chardonnay

Sonoma Cutrer Russian River Chardonnay

Red Wines

Leese-Fitch Pinot Noir

Santa Christina Tuscan-Blend

Bellagio Chianti Classico

Felsina Chianti Classico Riserva

Farnese Montepulciano

Steele Zinfandel

Layer Cake Primitivo

Elsa Bianchi Malbec

Brutocao Quadriga

Paringa Shiraz

Kenwood Yalupa Cabernet Sauvignon

Kiona Cabernet-Merlot Blend

Educated Guess Cabernet Sauvignon

Beers

Domestic 3

Budweiser, Bud Light, Miller Lite

Premium 4

Moretti Lager, Peroni, Corona, Stella Artois,
Sierra Nevada, Blue Moon, BBC Nut Brown Ale

Based on wine availability

Kid's Menu

Spaghetti with Butter	3
Ravioli with Marinara	5
Ravioli with Alfredo	6
Spaghetti with Marinara	4
Tortellini with Alfredo	6
Tortellini with Marinara	5
Pizza with Cheese	4
Pizza with pepperoni or Sausage	5

Kid's meals do not include salad

