

# ANTIPASTI CALDI

For One / For Two

## ASPARAGI ROLLATINI \$11.00 / \$20.00

Tender medium asparagus wrapped with prosciutto di Parma & fontina cheese topped with seasoned bread crumbs, baked in a white wine butter sauce

## CALAMARI FRITTI OR GF SAUTEED \$13.00 / \$24.00

Tender calamari lightly floured & fried OR sautéed in white wine or marinara

## CLAMS CASINO \$13.00 / \$24.00

Tangy top-neck clams seasoned & stuffed with red pepper, onion & bacon, drizzled with lemon & white wine

## V BRUSCHETTA CAPRESE \$8.00 / \$14.00

Crostini bread topped with mozzarella cheese & fresh chopped seasoned tomato

## V ARANCINI AL TARTUFO \$13.00 / \$24.00 NEW

Italian truffle rice balls stuffed with Prima Donna cheese & wild mushroom served with truffle aioli

## COZZE ROSSE O BIANCHE \$13.00 / \$24.00

Mussels sautéed with garlic in a white wine lemon sauce or marinara sauce

## EGGPLANT ROLLATINI \$11.00 / \$20.00

Thin slices of eggplant stuffed & baked with ricotta cheese & prosciutto, then topped with marinara sauce & Parmigiano cheese

## V MOZZARELLA IN CARROZZA \$11.00 / \$20.00

Pan-fried, breaded fresh mozzarella served in a light marinara sauce with capers

## VONGOLE E RAPINI \$15.00 / \$28.00

Middle-neck clams sautéed with broccoli rabe & mild Italian sausage, tossed in a white wine garlic sauce

## V WHIPPED RICOTTA \$15.00 (serves two) NEW

Whipped ricotta, truffle honey, and pistachios served with crostino bread

## GF OCTOPUS CARPACCIO \$18.00 (serves two) NEW

Thin sliced octopus drizzled with lemon and oil & garnished with roasted red pepper over a bed of arugula

## GF ANTIPASTO TAVOLA \$22.00 (serves two) NEW

Family Style assorted Italian meats, cheeses and seasonal grilled and marinated vegetables

## V STUFFED BREAD RUSTICO \$11.00 (serves two)

Our signature oven baked bread stuffed with spinach, long hot peppers, olives, parmesan cheese

# INSALATE

For One / For Two

## GF / V INSALATA GORGONZOLA \$11.00 / \$20.00

Romaine lettuce, green peppers, radishes, cucumbers & crumbled gorgonzola cheese, tossed in a red wine vinaigrette

## GF ANTIPASTA DI CASA \$12.00 / \$22.00

Fresh spring mix greens with Kalamata olives, sharp provolone, salami & pepperoncini tossed in a red wine vinaigrette

## INSALATA DI CESARE \$10.00 / \$18.00

Traditional Caesar salad with toasted croutons

## GF / V INSALATA DI ARANCE ALLA SICILIANA \$10.00 / \$18.00

Fresh spring mix greens & orange slices drizzled with a citrus & extra virgin olive oil dressing

## GF / V ARUGULA CASARECCIA \$13.00 / \$24.00

Fresh arugula with grape tomatoes, fresh mozzarella, shaved fennel & chopped roasted red peppers, tossed with our homemade balsamic reduction

\*Add chicken, shrimp, salmon, or crab to any salad for an additional charge

# ZUPPE

## ZUPPA DI POLLO \$7.00

Homemade chicken soup with fresh vegetables, aromatic herbs & pastina

## PASTA FAGIOLI \$7.00

Traditional pasta & bean soup

\* GF indicates a Gluten Free dish ~ V indicates a Vegetarian dish

Many other items can be made gluten free- please ask your server

20% gratuity added to parties of 8 or more

# PASTA

For One / For Two

**OSSO BUCO RAVIOLI** \$24.00 / \$44.00

Stuffed with a veal & mirepoix mix in a wild mushroom demi-glace sauce

**ORECCHIETTE PANZAROTTO** \$22.00 / \$40.00 **NEW**

Orecchiette pasta sautéed with roasted sausage and broccoli rabe

**PENNE ALLA MATRICIANA** \$19.00 / \$34.00

Sautéed with grape tomatoes, pancetta, onions & seasonings in a red wine Pomodoro sauce

**RIGATONI CARBONARA** \$19.00 / \$34.00

Bacon & caramelized sweet onions in an egg cream sauce, finished with Parmigiano cheese

**LINGUINE CON VONGOLE** \$22.00 / \$40.00

Fresh clams sautéed with garlic in a white wine or Pomodoro sauce

**V GNOCCHI SORRENTO** \$19.00 / \$34.00

Gnocchi tossed in a traditional tomato sauce with fresh basil & melted mozzarella

**V RAVIOLI AL POMODORO** \$19.00 / \$34.00

Cheese ravioli in a traditional tomato sauce

**V TAGLIATELLE ALFREDO** \$19.00 / \$34.00

Fresh egg fettuccini tossed in a traditional Alfredo cream sauce

**V BLACK TRUFFLE SACCHETTI** \$25.00 / \$46.00

Tiny pasta purses stuffed with ricotta & black truffle mushrooms in a roasted almond & sage butter sauce

**PASTA DI MARCO** \$26.00 / \$48.00

Fusilli sautéed with veal cubes, herbs & wild mushrooms in a red wine demi sauce, drizzled with truffle oil & shaved parmesan

**LOBSTER RAVIOLI** \$28.00 / \$52.00 **NEW**

Served with shrimp in a cherry tomato brandy cream sauce

**FARFALLE E GAMBERI** \$24.00 / \$44.00

Bowtie pasta sautéed with shrimp, grape tomatoes & garlic in a blush Pomodoro sauce

**PENNE ALLA VODKA** \$19.00 / \$34.00

Penne pasta tossed with a creamy pink vodka sauce, prosciutto & red onions

**V PENNE SICILIANA** \$19.00 / \$34.00

With eggplant, cherry tomatoes, Kalamata olives, capers & mozzarella tossed in a Pomodoro sauce

**CAVATELLI E BROCCOLI** \$19.00 / \$34.00

Cavatelli sautéed with roasted garlic, white wine & chopped broccoli

**TORTOLLINI BOLOGNESE** \$19.00 / \$34.00

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

**V PENNE ARRABIATA** \$19.00 / \$34.00

Sautéed with garlic, hot peppers fresh tomato and basil with a splash of white wine sauce

**GF V RISOTTO FUNGHI** \$22.00 / \$40.00

Sautéed wild mushrooms with roasted shallots, vermouth wine, shaved parmesan and truffle oil

**GF RISOTTO CON GAMBERI** \$26.00 / \$48.00

With sautéed shrimp, asparagus tips, & a hint of lemon zest

\* **GF** pasta available for an additional \$2.00

# PESCE

For One / For Two

**GF GAMBERI LA STALLA** \$24.00 / \$44.00

Jumbo shrimp sautéed with garlic, parsley, lemon in a white wine sauce or fra diavolo spicy marinara

**SALMONE CASALINGO** \$26.00 / \$48.00

Salmon filet seasoned with bread crumbs, baked in a white wine & lemon caper broth

**GF ZUPPA DI PESCE** \$38.00 / \$72.00

Chef's choice of fresh fish seafood of the day, just ask your server

## VITELLO o POLLO CLASSICO

Veal \$26.00 for one / \$46.00 for two      Chicken \$20.00 for one / \$34.00 for two

### FRANCESE

Dipped in seasoned eggs and sautéed in a white wine lemon sauce

### PICCATA

Sautéed in a simple lemon white wine sauce

### MARSALA

Sautéed with mushrooms in a Marsala wine sauce

### MILANESE

Breaded, pan-fried and served with fresh arugula, tomato bruschetta and shaved parmesan

### PARMIGIANA

Breaded, pan-fried and topped with mozzarella and tomato sauce

## VITELLO o POLLO SPECIALE

Veal \$28.00 for one / \$48.00 for two      Chicken \$22.00 for one / \$36.00 for two

### SALTIMBOCCA ALLA ROMANA

Topped with spinach, prosciutto, sage and fontina cheese baked in a sherry wine sauce

### MONTE ROSA

Topped with spinach and mozzarella, baked in a pink cream sauce

### SORRENTINO

Topped with eggplant, prosciutto and mozzarella cheese baked in a white wine blush sauce

### GF FRA DIAVLO

Topped with melted provolone and hot peppers

## SPECIALITA' DELLA STALLA

For One / For Two

### POLLO LA STALLA \$24.00 / \$44.00

Chef's recipe-please allow 30 minutes for preparation

### MELENZANE AL FORNO \$20.00 / \$36.00

Homemade eggplant parmigiana stuffed with mozzarella & topped with Pomodoro sauce

### GRILLED 16 oz. PRIME STRIP STEAK MP

Served with potato del giorno

Add crabmeat and gorgonzola cream sauce \$10.00 extra

### GRILLED NEW ZEALAND SPRING LAMB CHOPS MP

Grilled to perfection then finished with extra virgin olive oil & lemon, served with the vegetable del giorno

### MAIALE LA STALLA \$26.00 / \$48.00

17 oz. pork chop pan-seared with portabella mushrooms,  
cherry hot peppers & roasted red peppers & balsamic reduction

Please allow 25 minutes for preparation

## SIDES

MEATBALLS or SAUSAGE \$8.00

POTATO DEL GIORNO \$8.00

ESCAROLE & BEANS \$9.00

BROCCOLI RABE \$9.00

SPINACH \$9.00

PENNE or ANGEL HAIR in tomato sauce \$6.00

## CHILDREN'S MENU

CHICKEN FINGERS \$8.00

SPAGHETTI & MEATBALLS \$8.00

RAVIOLI \$8.00

# FAMILY STYLE DINING OPTIONS

\*Available for parties of six or more \*Custom menus available upon request

## La Siciliana

\$45 per person plus tax & gratuity

### ANTIPASTI (Choose 1)

#### CALAMARI FRITTI

Tender calamari battered & fried

#### EGGPLANT ROLLATINI

Thin slices of eggplant rolled around prosciutto & ricotta cheese

#### MOZZARELLA In CAROZZA

Pan-fried breaded mozzarella served in a light marinara sauce with capers

### INSALATA

#### INSALATA di CAESAR

Traditional Caesar with toasted croutons

### PASTA (Choose 2)

#### CAVATELLI AND BROCCOLI

Cavatelli sautéed with roasted garlic, white wine & chopped broccoli

#### PENNE alla VODKA

Penne pasta tossed with a creamy pink vodka sauce, prosciutto and red onions

#### GNOCCHI SORRENTO

Gnocchi tossed in a traditional tomato sauce with fresh basil and melted mozzarella

#### RIGATONI POMODORO

Fresh tomato, basil, garlic and seasonings

### PRIMI (Choose 2)

#### CHICKEN

Your choice of Parmigiana, Francese, Piccata, or Marsala

#### FISH OF THE DAY

Ask your server for our daily preparation

#### MELANZANE al FORNO

Homemade eggplant Parmigiano

### DOLCI

Tiramisu and cannoli

Coffee & Tea

## La Romana

\$55 per person plus tax & gratuity

### ANTIPASTI (Choose 2)

#### CALAMARI SAUTEED (Gluten free)

Tender calamari sautéed in white wine or marinara

#### ASPARAGI ROLLATINI

Tender medium asparagus wrapped in prosciutto, cheese, & seasoned bread crumbs & baked in white wine butter sauce

#### COZZE BIANCO O ROSSO

Sautéed mussels in a white wine garlic sauce or spicy marinara sauce

### INSALATA

#### ANTIPASTA di CASA

Fresh spring mix greens with kalamata olives, sharp provolone, salami, & pepperoncini in red wine vinaigrette

### PASTA (Choose 2)

#### RIGATONI CARBONARA

Italian pancetta and sweet onions with a touch of cream and Parmigiano

#### TAGLIATELLE ALFREDO

Fresh egg fettuccini tossed in a traditional alfredo cream sauce

#### PENNE AMATRICIANA

Grape tomatoes, pancetta, onions and seasonings in a white wine

### PRIMI (Choose3)

#### CHICKEN

Your choice of Sorrentino, Monte Rosa, or Sorrentino

#### VEAL

Your choice of Sorrentino, Monte Rosa, or Sorrentino

#### FISH OF THE DAY

Ask your server for our daily preparation

### DOLCI

Tiramisu and cannoli

Coffee & Tea

## La Napolitana

\$75 per person plus tax & gratuity

### ANTIPASTI (Choose 3)

#### ANTIPASTO TAVOLA

Assorted Italian meats, cheeses, and grilled/marinated vegetables

#### VONGOLE E RAPINI

Middle-neck clams sautéed with broccoli rabe & mild Italian sausage tossed in white wine garlic sauce

#### BURRATA

Seasonal preparation of imported Italian burrata

#### CLAMS CASINO

Tangy top-neck clams seasoned & stuffed with red pepper, onion, & bacon drizzled with lemon & white wine

### INSALATA

#### INSALATA DI ARANCE ALLA SICILIANA

Fresh spring mix greens & orange slices drizzled with a citrus & extra virgin olive oil dressing

### PASTA (Choose 2)

#### PASTA DI MARCO

Fusilli with chopped veal & garlic in wild mushroom sauce

#### BLACK TRUFFLE SACCHETTI

Pasta purses stuffed with ricotta & black truffle mushrooms in roasted almond and sage butter sauce

#### OSSO BUCCO RAVIOLI

Stuffed with a veal & mirepoix mix in a wild mushroom demi-glace sauce

#### TORTELLINI BOLOGNESE

Meat stuffed tortellini topped with our rich meat sauce

### PRIMI (Choose 3)

#### CHICKEN

Your choice of Donatello or Saltimbocca

#### VEAL

Your choice of Donatello or Saltimbocca

#### BISTECCA FIORENTINA

Our juicy Porterhouse steak char-grilled to perfection

#### LOBSTER FRANCESE

Egg battered and sautéed with a lemon butter sauce

### DOLCI

Tiramisu and cannoli

Coffee & Tea