

INSALATA - ANTIPASTO TRAYS

(SERVES 10-12)

LA STALLA ANTIPASTO di CASA

Our special chopped greens with kalamata olives, imported sharp provolone, salami, pepperoncini, onions, artichokes and tomatoes.

\$65.00

INSALATE GORGONZOLA

Romaine, green peppers, radishes, cucumbers and crumbled Gorgonzola cheese.

\$55.00

INSALATA di CAESAR

Traditional Caesar salad, served with toasted croutons.

\$45.00

INSALATA di ARANCE ala SICILIANA

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

\$45.00

LA STALLA TOSCANO

Cold assorted grilled and fresh antipasto of the day

\$65.00

CALAMARI FRITTI

Tender calamari lightly floured and fried.

\$60.00

CLAMS CASINO

Tangy littleneck clams seasoned and topped with a red pepper, onion and bacon classic stuffing, drizzled with lemon and white wine.

\$75.00

FUNGHI SICILIANO

Tender mushroom caps stuffed with Italian sausage and seasonings.

\$65.00

COZZE BIANCO O ROSSO

Sautéed mussels in a white wine garlic sauce OR spicy marinara sauce.

\$70.00

PANE LA STALLA

Homemade specialty bread with long hot peppers spinach and romano cheese.

\$10.00/LOAF

MOZZARELLA en CAROZZA

Baked fresh mozzarella served with a light marinara sauce with capers & parmigiana cheese.

\$65.00

PASTA TRAYS

(SERVES 10-12)

PENNE ARABIATA POLLO

Garlic, hot peppers, fresh tomato and basil with a splash of marinara sauce.

\$80.00

LINGUINI CON VONGOLE

Fresh clams sautéed with garlic in a white wine broth OR fresh pomodoro sauce.

\$80.00

GNOCCHI GORGONZOLA

A sauté of garlic, gorgonzola cheese and olive oil, baby arugula

\$70.00

CAVATELLI AND BROCCOLI

Cavatelli sautéed with roasted garlic, white wine and chopped broccoli, seasoned to perfection.

\$65.00

POLLO ASPARAGI

Chicken, grape tomatoes, asparagus and mushrooms over linguini.

\$80.00

PENNE SICILIANO

A sauté of eggplant, green olives, fresh tomato and basil.

\$60.00

TAGLIATELLE ALFREDO

The original cream sauce " Alfredo" from Rome.

\$65.00

TORTELLINI BOLOGNESE

Meat stuffed pasta topped with our richly flavored meat sauce.

\$70.00

CANNELLONI LA STALLA

Homemade pasta stuffed with sausage, ricotta and spinach topped with fresh tomato sauce.

\$75.00

PENNE A LA VODKA

Creamy pink vodka sauce with prosciutto and red onions.

\$65.00

Homemade Meatballs alla Nonna OR Italian Fennel

Sausage

\$65.00

SPECIALE di CASA

(SERVES 10-12)

POLLO SCARPARELLO

Pan-seared chicken on the bone, seasoned and finished with a wine and lemon vinaigrette.

\$90.00

VITELLO PARMIGIANA

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

\$95.00

POLLO PARMIGIANA

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

\$85.00

POLLO LA STALLA

Chefs special recipe

\$90.00

POLLO MARSALA

Mushrooms sautéed in a Marsala wine sauce.

\$90.00

VITELLO SCALLOPINI

A classic tender veal with peppers, mushrooms, black olives, capers and marinara sauce.

\$95.00

MELANZANE al FORNO

Homemade eggplant Parmigiano

\$65.00

POLLO CACCIATORE

Sautéed with onions, mushrooms, red peppers in a white wine sauce.

\$80.00

PESCE FRESCO del GIORNO

Fresh fish selection of the day by the chef

\$ MKT

GAMBERI ARRABIATA

Sautéed jumbo shrimp with fresh garlic and basil in a spicy plum tomato sauce.

\$95.00

GIAMBOTTA SAUSAGE

Grilled Italian sausage, sautéed peppers and onions.

\$65.00

ITALIAN SEASONED ROASTED

POTATOES

\$30.00

HOT PEPPERS AND MUSHROOMS

\$30.00

ESCAROLE AND BEANS

\$30.00