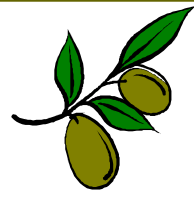


ANTIPASTI CALDI



- VONGOLE POSILLIPO** \$17.00 SERVES TWO
Littleneck clams sautéed with garlic, spicy tomato sauce and white wine.
- CALAMARI FRITTI** \$16.00 SERVES TWO
Tender calamari battered and fried.
- STUFFED EGGPLANT ROLLATINI** \$14.50 SERVES TWO
Ricotta, prosciutto, pecorino in a light tomato sauce.
- CAPRESE NAPOLETANO** \$14.00 SERVES TWO
Fresh tomatoes, mozzarella, basil and extra virgin olive oil.
- GAMBERI AL FORNO** \$19.00 SERVES TWO
Large shrimp baked with fresh mozzarella and pomodoro sauce.
- MOZZARELLA en CAROZZA** \$15.00 SERVES TWO
Baked fresh mozzarella served with a light marinara sauce with capers & parmigiana cheese.
- FUNGHI SICILIANO** \$15.00 SERVES TWO
Tender mushroom caps stuffed with Italian sausage and seasonings.
- VONGOLE E RAPINI** \$18.00 SERVES TWO
Sautéed broccoli rabe, Italian sausage and clams in a garlic white wine sauce.
- COZZE BIANCO O ROSSO** \$18.00 SERVES TWO
Sautéed mussels in a white wine garlic sauce OR spicy marinara sauce.
- ASPARAGUS ROLLATINI** \$18.00 SERVES TWO
Fresh asparagus rolled with prosciutto and topped with fontina cheese in a Romano sauce.
- PANE LA STALLA** \$8.50 PER LOAF
Homemade specialty bread.
- CLAMS CASINO** \$17.00 SERVES TWO
Tangy littleneck clams seasoned and topped with a red pepper, onion and bacon classic stuffing, drizzled with lemon and white wine.

INSALATE

- INSALATE GORGONZOLA** \$15.00 SERVES TWO
Romaine, green peppers, radishes, cucumbers and crumbled Gorgonzola cheese.
- LA STALLA ANTIPASTO di CASA** \$15.00 SERVES TWO
Our special chopped greens with kalamata olives, imported sharp provolone, salami and pepperoncini.
- NAPOLETANO POMODORO E ARUGULA** \$16.00 SERVES TWO
Layers of tomato, portabella mushrooms baby arugula and white sweet onions, tossed with a red wine vinaigrette.
- INSALATA di CAESAR** \$13.00 SERVES TWO
Traditional Caesar salad, served with toasted croutons.
- INSALATA di ARANCE ala SICILIANA** \$13.00 SERVES TWO
Fresh spring mix greens and orange slices drizzled with a citrus and extra virgin olive oil dressing.

ZUPPE

- ZUPPE di POLLO** \$4.00 FOR ONE
Homemade chicken soup with fresh vegetables and pastina.
- PASTA FAGIOLI** \$5.00 FOR ONE
Italian traditional Pasta Fazooool.

Menu items and prices are subject to change

18% Gratuity Added to Parties of 8 or More



VITELLO and POLLO

All Veal & Poultry Entrées are Served for Two

Veal \$35.00 Chicken \$27.00

SALTIMBOCCA

Sautéed with prosciutto, spinach and sage, topped with fontina cheese in a white wine reduction.

SORRENTINO

Sautéed with eggplant and topped with prosciutto, mozzarella and a plum tomato sauce with fresh basil

FRANCESE

Dipped in a seasoned egg batter and sautéed in a white wine lemon sauce.

PICCATA

Sautéed in a simple lemon wine sauce.

MARSALA

Mushrooms sautéed in a Marsala wine sauce.

PARMIGIANO

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

MILANESE

Breaded, pan-fried and served with fresh lemon wedges over spring mix.

PULCINELLA

Sautéed roasted peppers, asparagus, fresh basil, mozzarella, in a white wine blush sauce.



PESCE

GAMBERI LA STALLA \$35.00 SERVES TWO
Jumbo shrimp sautéed with garlic, parsley, lemon and white wine.

SALMONE CASALINGO \$35.00 SERVES TWO
Salmon filet baked with capers, white wine and topped with Romano seasoned bread crumbs.

GAMBERI ARRABIATA \$35.00 SERVES TWO
Sautéed jumbo shrimp with fresh garlic and basil in a spicy plum tomato sauce.

TILAPIA FRANCESE \$35.00 SERVES TWO
Fresh tilapia dipped in seasoned eggs and sautéed in a lemon wine sauce.

SPECIALITA de LA STALLA

POLLO SCARPARELLO \$28.00 SERVES TWO
Pan-seared chicken on the bone, seasoned and finished with a wine and lemon vinaigrette.

POLLO al MATTONE \$29.00 SERVES TWO
" Brick-pressed" chicken on the bone, seasoned and grilled to perfection.

POLLO LA STALLA \$32.00 SERVES TWO
Chefs special recipe

MAIALE LA STALLA \$36.00 SERVES TWO
Pan-seared pork chops with hot cherry peppers, portabella mushrooms and roasted peppers finished with a balsamic reduction.

MELANZANE al FORNO \$26.00 SERVES TWO
Homemade eggplant Parmigiano

VEAL DONNATELLO \$48.00 SERVES TWO
Sautéed in a white wine sauce, topped with roasted peppers, crabmeat and fresh mozzarella.

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" SPECIALE del GIORNO "

The following additions to our menu are available ONLY on the days listed. ENJOY !!!!!

All platters are plentiful for TWO and are priced daily

MONDAY

GRIGLIATA CONTADINO La STALLA

Our " peasant" style platter of grilled Italian sausage, chicken breast, broccoli di rabe, polenta and roasted potatoes.

TUESDAY

BRACIOLA

Filet tails pounded thin and stuffed with prosciutto di Parma, spinach, roasted peppers and pecorino Romano in a traditional Neapolitan ragout, served with broccoli rabe.

WEDNESDAY

POLLO RIPIENO PEPPERONCINI

A sauté of chicken breast, hot cherry peppers and prosciutto, topped with mushrooms and served with potato croquettes and tender broccoli.

THURSDAY

MAIALE OLIVIA di MODENA

Tender roasted loin of pork topped with kalamata olives in a rosemary-balsamic reduction, served with roasted potatoes and sautéed broccoli di rabe

FRIDAY

GRIGLIA PESCE DEL GIORNO

Our freshest fish filet grilled and drizzled with fresh lemon and extra virgin olive oil and served with sautéed green and grilled polenta.

SATURDAY

◆ BISTECCA FIORENTINA

Our juicy 30 oz. Porterhouse steak marinated in fresh herbs, char-grilled to perfection and served with sautéed broccoli rabe and garlic mashed potatoes.

SUNDAY

LASAGNA ALLA" NONNA"

Homemade baked lasagna just like grandmom's, served with a bowl of meatballs and Italian sausage

CHILDREN'S MENU

SPAGHETTI AND MEATBALLS	\$7.00
RAVIOLI	\$7.00
CHICKEN FINGERS	\$7.00

BEVERAGES

CAPPUCCINO	\$4.50
ESPRESSO	\$3.00
COFFEE	\$2.00

SIDE ORDERS

Broccoli di Rabe	\$8.00
Hot Peppers & Mushrooms	\$7.00
Escarole & Beans	\$7.00
Potato Croquettes	\$6.00

◆ CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



PASTA

- RIGATONI POMODORO** \$22.00 SERVES TWO
Fresh tomato, basil, garlic and seasonings.
- LINGUINI PUTANESCA** \$22.00 SERVES TWO
Black olives, capers and garlic sautéed in a plum tomato sauce.
- PENNE ARABIATTA** \$22.00 SERVES TWO
Garlic, hot peppers, fresh tomato and basil with a splash of white wine.
- RIGATONI CARBONARA** \$25.00 SERVES TWO
Italian pancetta and sweet onions with a touch of cream and Parmigiano.
- PAPPARDELLE PESTO** \$24.00 SERVES TWO
A traditional fresh pesto sauce.
- PENNE SICILIANO** \$24.00 SERVES TWO
A sauté of eggplant, green olives, pignoli nuts, fresh tomato and basil.
- LINGUINI CON VONGOLE** \$28.00 SERVES TWO
Fresh clams sautéed with garlic in a white wine broth OR fresh pomodoro sauce.
- GNOCCHI GORGONZOLA** \$26.00 SERVES TWO
A sauté of garlic, gorgonzola cheese and olive oil, baby arugula and Romano cheese.
- RAVIOLI POMODORO** \$26.00 SERVES TWO
Cheese ravioli in a traditional tomato sauce.
- CAVATELLI BROCCOLI** \$24.00 SERVES TWO
Homemade pasta sautéed with fresh broccoli and tossed with Parmigiano cheese.
- TAGLIATELLE ALFREDO** \$24.00 SERVES TWO
The original cream sauce " Alfredo" from Rome.
- CANNELLONI LA STALLA** \$28.00 SERVES TWO
Homemade pasta stuffed with sausage, ricotta and spinach topped with fresh tomato sauce.
- TORTELLINI BOLOGNESE** \$26.00 SERVES TWO
Meat stuffed pasta topped with our richly flavored meat sauce.
- PENNE A LA VODKA** \$25.00 SERVES TWO
Creamy pink vodka sauce with prosciutto and red onions.
- LINGUINI VENEZIANA** \$35.00 SERVES TWO
Sautéed shrimp, arugula, pignoli nuts, grape tomatoes and garlic in a light broth.
- FARFALLE CON GAMBERI** \$35.00 SERVES TWO
Sautéed shrimp, garlic and basil in a fresh pomodoro sauce.
- TAGLIATELLE ROMANO** \$26.00 SERVES TWO
Sun-dried tomatoes, roasted peppers, grape tomatoes, finished in a light cream pesto sauce.
- PASTA DI MARCO** \$35.00 SERVES TWO
Homemade fusilli with chopped veal and garlic in a wild mushroom sauce.
- PENNE AMATRICIANA** \$22.00 SERVES TWO
Grape tomatoes, pancetta, onions and seasonings in a white wine sauce.

ANY PASTA ANY WAY YOU LIKE IT!!!!

PASTA EXTRAS

- Homemade Meatballs alla Nonna OR Italian Fennel Sausage** \$6.00 SERVES TWO
Whole wheat pasta available for an additional \$2.00 per serving.

Individual Platters Available Upon Request

50% OF THE PRICE PLUS \$3.00

18% Gratuity Added to Parties of 8 or More