



LA STALLA GLUTEN FREE MENU

ANTIPASTI

SHRIMP COCKTAIL \$15.00

Six jumbo shrimp with cocktail sauce.

BAKED ASPARAGUS FONTINA \$10.00

Sautéed in white wine, garlic, grape tomatoes and melted fontina cheese.

SAUTÉED CALAMARI DI NAPOLI \$10.00

Sautéed with garlic, kalamata olives and capers in a white wine sauce.

ARTICHOKE CAPRESE \$12.00

Artichoke bottoms layered with tomato, fresh mozzarella, baked and drizzled with pesto.

INSALATE

GOAT CHEESE AND SPRING MIX \$6.00

Tossed with cucumbers, tomatoes and onions in a walnut sherry vinaigrette.

QUATTRO FORMAGGIO \$16.00

Four of our weekly changing Italian cheeses with truffled honey, balsamico glaze and special accompaniments.

CAESAR \$6.50

Traditional Caesar salad without the croutons.

INSALATA GORGONZOLA \$7.50

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

INSALATA ARANCIA \$6.50

Spring mix tossed with a citrus vinaigrette and garnished with orange slices.

ZUPPE

PASTA FAGIOLI \$5.00

Traditional bean soup with chopped fusilli.

ZUPPE DI POLLO \$4.00

Homemade chicken soup with garden vegetables and chopped fusilli.



PASTA

FUSILLI MASCARPONE \$17.00

Sautéed with roasted garlic, tomatoes, asparagus and mushrooms in a mascarpone cheese cream sauce.

SPAGHETTI AND SHRIMP ALLA PANNA \$21.00

Jumbo shrimp sautéed with garlic in a pink cream sauce tossed with spaghetti.

PENNE AMATRICIANA \$15.00

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

CAPELLINI CONTADINA \$16.00

Capellini tossed with fresh garden vegetables in a roasted garlic, white wine and extra virgin olive oil sauce.

SPAGHETTI SAUSAGE AND BROCCOLI RABE \$16.00

Homemade pork sausage and broccoli rabe sautéed with garlic and extra virgin olive oil in a white wine sauce.

PENNE ALA VODKA \$16.00

Creamy pink vodka sauce with prosciutto and red onions.

PENNE HERBE \$16.00

Sautéed with roasted garlic, cannellini beans, grape tomatoes, radicchio and arugula in a white wine sauce.

PESTO \$16.00

A traditional fresh basil and garlic pesto.

BOLOGNESE \$17.00

A hearty meat sauce, richly flavored.

POMODORO \$15.00

Fresh tomato, basil, garlic and extra virgin olive oil.

ALFREDO \$16.00

The original cream sauce "Alfredo" from Rome.

RISOTTO

RISOTTO AL FUNGHI \$19.00

Sautéed with wild mushrooms, garlic and oil.

RISOTTO PESCATORE \$24.00

Sautéed with shrimp, scallops and clams in a white wine, garlic and olive oil sauce.



VITELLO and POLLO

VEAL \$21.00 CHICKEN \$17.00

MILANO

Marinated in a balsamic vinaigrette, char-grilled and served over arugula with shaved Reggiano Parmigiano.

PARMIGIANO

Char-grilled with tomato sauce and mozzarella cheese.

SALTIMBOCCA

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

PICCATA

Sautéed in a simple white wine lemon sauce.

FRANCESE

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

MARSALA

Mushrooms sautéed in a Marsala wine sauce.

ARANCIA

Sautéed in a white wine, fresh orange juice cream sauce and topped with mozzarella cheese.

PESCE

CHAR-GRILLED TILAPIA \$21.00

With a lemon garlic and olive oil vinaigrette served with sautéed spinach

SALMONE GORGONZOLA 21.00

Grilled salmon crusted with spinach and Gorgonzola cheese and finished with a garlic scampi sauce.

SPECIALITA LA STALLA

GRILLED 16 OZ BLACK ANGUS NEW YORK STRIP \$35.00

Grilled to perfection with roasted potatoes and broccoli rabe.

GRILLED NEW ZEALAND SPRING LAMB CHOPS \$30.00

Finished with extra virgin olive oil and lemon over a bed of broccoli rabe.

PAN SEARED 10 OZ PORK CHOP \$22.00

Served with calvados applesauce reduction and sautéed asparagus.

GRILLED MELANZANE AL FORNO \$16.00

Homemade grilled eggplant Parmigiana.