

VITELLO and POLLO

Veal \$21.00 for one \$36.00 for two Chicken \$17.00 for one \$28.00 for two

SALTIMBOCCA

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

SORRENTINO

Sautéed in a plum tomato sauce topped with eggplant, prosciutto and mozzarella.

FRANCESE

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

PICCATA

Sautéed in simple lemon white wine sauce

MARSALA

Mushrooms sauteed 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.

DONNATELLO

Sautéed in a white wine sauce, topped with roasted peppers, crabmeat and fresh mozzarella.

PESCE

FOR ONE / FOR TWO

GAMBERI LA STALLA \$21.00 / 36.00

Junbo shrimp sautéed with garlic, parsley, lemon and white wine.

TILAPIA FRANCESE \$22.00 / 36.00

Fresh tilapia dipped in seasoned eggs and sautéed in a lemon wine sauce.

FRUITTI DI MARE \$30.00 / 58.00

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

GROUPER AL CARTOCCIO \$26.00 / 50.00

South American grouper sealed in parchment paper with garlic, tomatoes, red onions and capers in a white wine sauce.

GRILLED BRONZINO \$26.00 / 50.00

Char-grilled and filleted off the whole fish and finished with extra virgin olive oil, lemon, garlic and parsley.

SALMONE GORGONZOLA \$21.00 / 40.00

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

SPECIALITA de LA STALLA

FOR ONE / FOR TWO

POLLO al MATTONE \$18.00 / 30.00

" Brick- pressed " chicken on the bone, seasoned and grilled to perfection.

POLLO LA STALLA \$19.00 / 33.00

Chef's special recipe.

MELANZANE al FORNO \$16.00 / 27.00

Homemade eggplant Parmigiano.

◆ **GRILLED 16 OZ BLACK ANGUS STRIP** \$35.00 / 68.00

Add crab and gorgonzola cream sauce \$8.00 extra.

◆ **GRILLED NEW ZEALAND SPRING LAMB CHOPS** \$30.00 / 58.00

Grilled to perfection and finished with extra virgin olive oil and lemon over a bed of broccoli rabe.

MAIALE LA STALLA \$21.00/37.00

Pan seared pork chops with hot cherry peppers, portabella mushrooms and roasted peppers, finished with a balsamic reduction

◆ 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.

ANTIPASTI CALDI

FOR ONE / FOR TWO

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| CALAMARI FRITTI | \$8.50 / 15.00 |
| <i>Tender calamari lightly floured and fried</i> | |
| EGGPLANT ROLLATINI | \$7.50 / 13.00 |
| <i>Thin slices of eggplant stuffed with ricotta, prosciutto and baked. Topped with red sauce and Romano cheese.</i> | |
| CAPRESE NAPOLETANO | \$8.00 / 14.00 |
| <i>Fresh tomatoes, mozzarella, basil and extra virgin olive oil.</i> | |
| MOZZARELLA en CAROZZA | \$8.00 / 14.00 |
| <i>Fresh mozzarella served with a light marinara sauce and capers</i> | |
| FUNGHI SICILIANO | \$8.00 / 14.00 |
| <i>Tender mushroom caps stuffed with Italian sausage</i> | |
| COZZE BIANCO O ROSSO | \$9.50 / 17.00 |
| <i>Sautéed mussels in a white wine garlic sauce or spicy marinara</i> | |
| VONGOLE POSILLIPO | \$10.00 / 18.00 |
| <i>Littleneck clams sautéed with garlic, spicy tomato sauce and white wine</i> | |
| GAMBERI AL FORNO | \$10.00 / 18.00 |
| <i>Large shrimp baked with fresh mozzarella and a white wine garlic sauce</i> | |
| CRAB STUFFED PORTOBELLO | \$15.00 / 28.00 |
| <i>Stuffed with a crabmeat, red peppers and onions topped with fresh mozzarella and roasted pepper strips.</i> | |
| ASPARAGUS ROLLATINI | \$8.00 / 14.00 |
| <i>Tender asparagus wrapped with fontina cheese and prosciutto and topped with seasoned bread crumbs, baked in the oven with a white wine butter sauce.</i> | |
| CLAMS CASINO | \$9.00 / 16.00 |
| <i>Tangy littleneck clams seasoned and topped with a red pepper, onion and bacon classic stuffing, drizzled with lemon and white wine.</i> | |
| PANE LA STALLA | \$9.00 PER LOAF |
| <i>Homemade specialty bread.</i> | |
| SALUMI E FORMAGGI | \$15.00/28.00 |
| <i>Bresalo, soppressata, prosciutto and speck with Romano, Grana Padana, Umbriaco and ricotta salata cheeses, with special accompaniments.</i> | |

INSALATA

FOR ONE / FOR TWO

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| BRUSCHETTA CAPRESE | \$8.00 / 14.00 |
| <i>Fresh grape tomatoes, fresh mozzarella and basil drizzled with olive oil.</i> | |
| LA STALLA TOSCANO | \$6.50 / 11.00 |
| <i>Cold assorted grilled and fresh antipasto of the day.</i> | |
| INSALATA GORGONZOLA | \$7.50 / 13.00 |
| <i>Romaine, green peppers, radishes, cucumbers and crumbled Gorgonzola cheese.</i> | |
| LA STALLA ANTIPASTO DI CASA | \$7.50 / 13.00 |
| <i>Our special chopped greens with kalamata olives, sharp provolone, salami and pepperoncini with a red wine vinaigrette.</i> | |
| NAPOLETANO POMODORO E ARUGULA | \$8.00 / 14.00 |
| <i>Layers of tomato, portabella mushrooms, baby arugula, fresh mozzarella and sweet onions in a red wine vinaigrette.</i> | |
| INSALATA di CAESAR | \$6.50 / 11.00 |
| <i>Traditional Caesar salad, served with toasted croutons.</i> | |
| INSALATA di ARANCE ala SICILIANA | \$6.50 / 11.00 |
| <i>Fresh spring mix greens and orange slices drizzled with a citrus and extra virgin olive oil dressing.</i> | |

ZUPPE

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| ZUPPA di POLLO | \$4.00 |
| <i>Homemade chicken soup with fresh vegetables and pastina.</i> | |
| ZUPPE DEL GIORNO | \$5.00 |
| <i>Chefs fresh creation of the day.</i> | |
| PASTA FAGIOLI | \$5.00 |
| <i>Traditional pasta and bean soup.</i> | |

RISOTTO

FOR ONE / FOR TWO

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| RISOTTO AI FUNGHI | \$19.00 / 32.00 |
| <i>With wild mushrooms, red wine brown sauce.</i> | |
| RISOTTO PESCATORE | \$24.00 / 42.00 |
| <i>Shrimp, clams, mussels and bay scallops in a white wine sauce.</i> | |
| RISOTTO CONTADINA | \$19.00 / 32.00 |
| <i>See your server for the daily changing risotto.</i> | |

PASTA

FOR ONE / FOR TWO

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| BLACK TRUFFLE SACCHETTI | \$22.00 / 40.00 |
| <i>Tiny pasta purses stuffed with ricotta and black truffle in a roasted almond and sage butter sauce</i> | |
| PAPPARDELLE ERBE | \$16.00 / 28.00 |
| <i>Cannellini beans, arugula, Belgian endive, radicchio and grape tomatoes sautéed in a garlic and white wine sauce.</i> | |
| OSSO BUCCO RAVIOLI | \$22.00 / 40.00 |
| <i>Stuffed with a veal and mirepoix mix in a wild mushroom demi glace sauce</i> | |
| FARFALLE MASCARPONE | \$17.00 / 30.00 |
| <i>Mushrooms, asparagus and grape tomatoes sautéed with garlic in a creamy mascarpone cheese sauce</i> | |
| PENNE AMATRICIANA | \$15.00 / 24.00 |
| <i>Grape tomatoes, pancetta, onions and seasonings in a white wine sauce.</i> | |
| RIGATONI POMODORO | \$15.00 / 24.00 |
| <i>Fresh tomato, basil, garlic and seasonings</i> | |
| PENNE ARRABBIATA | \$15.00 / 24.00 |
| <i>Garlic, hot peppers, fresh tomato and basil with a splash of white wine.</i> | |
| RIGATONI CARBONARA | \$15.00 / 27.00 |
| <i>Pancetta and sweet onions with a touch of cream and finished with parmigiana cheese</i> | |
| PAPPARDELLE PESTO | \$16.00 / 26.00 |
| <i>A traditional fresh pesto sauce.</i> | |
| LINGUINI CON VONGOLE | \$18.00 / 30.00 |
| <i>Fresh clams sautéed with garlic in a white wine broth or fresh pomodoro sauce.</i> | |
| GNOCCHI GORGONZOLA | \$17.00 / 28.00 |
| <i>A sautee of garlic, gorgonzola cheese and olive oil, garnished with arugula and parmigiana cheese.</i> | |
| RAVIOLI POMODORO | \$17.00 / 28.00 |
| <i>Cheese ravioli in a traditional tomato sauce.</i> | |
| CAVATELLI AND BROCCOLI | \$16.00 / 26.00 |
| <i>Cavatelli sautéed with roasted garlic, white wine and chopped broccoli</i> | |
| CANNELLONI LA STALLA | \$18.00 / 30.00 |
| <i>Homemade pasta stuffed with sausage, ricotta and spinach topped with tomato sauce</i> | |
| TORTELLINI BOLOGNESE | \$17.00 / 28.00 |
| <i>Meat stuffed pasta topped with our richly flavored meat sauce.</i> | |
| PENNE A LA VODKA | \$16.00 / 27.00 |
| <i>Creamy pink vodka sauce with prosciutto and red onions.</i> | |
| LINGUINE VENEZIANA | \$21.00 / 37.00 |
| <i>Sautéed shrimp, garlic, grape tomatoes in a light broth and garnished with arugula.</i> | |
| PAPPARDELLE AI PORCINI | \$21.00 / 40.00 |
| <i>Sautéed in a garlic, white wine and basil sauce.</i> | |

ANY PASTA ANY WAY YOU LIKE IT!!!!!!

PASTA EXTRA'S

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| <i>Whole wheat pasta available for an additional \$2.00 per serving</i> | FOR ONE / FOR TWO |
| Homemade meatballs alla Nonna or Italian sausage | \$4.00 / 8.00 |

SIDES

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| HOT PEPPERS AND MUSHROOMS | \$7.00 |
| BROCCOLI RABE | \$8.00 |
| POTATO CROQUETTES | \$6.00 |
| ESCAROLE AND BEANS | \$7.00 |

CHILDREN'S MENU

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

BEVERAGES

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

18% GRATUITY ADDED TO PARTIES OF EIGHT OR MORE