

ANTIPASTI CALDI

CALAMARI FRITTI	\$8.50/15.00
<i>Tender calamari lightly floured and fried</i>	
EGGPLANT ROLLATINI	\$7.50/13.00
<i>Ricotta, prosciutto and pecorino in a rich tomato sauce.</i>	
GAMBERI AL FORNO	\$10.00/18.00
<i>Large shrimp baked with fresh mozzarella in a white wine garlic sauce.</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	\$9.00/16.00
<i>Sautéed mussels in a white wine garlic sauce or spicy marinara</i>	
VONGOLE POSILLIPO	\$10.00/18.00
<i>Little neck clams sautéed with garlic, spicy tomato sauce and white wine.</i>	
CRAB STUFFED PORTOBELLO	\$15.00/28.00
<i>Stuffed with a crabmeat, red pepper and onion stuffing, topped with fresh mozzarella and roasted pepper strip</i>	
ASPARAGUS ROLLATINI	\$8.00/14.00
<i>Tender asparagus wrapped with fontina cheese, and prosciutto and topped with seasoned breadcrumbs and a white wine sauce.</i>	
CLAMS CASINO	\$9.00/16.00
<i>Tender little necks stuffed with red pepper, onion and bacon drizzled with lemon and white wine.</i>	
PANE LA STALLA	\$9.00 PER LOAF
<i>garlic, Romano cheese, spinach and long hot peppers.</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

CAPRESE NAPOLETANO	\$8.00/14.00
<i>Fresh tomatoes, mozzarella, basil and extra virgin olive oil</i>	
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 crumble gorgonzola.</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 portobello mushrooms, baby arugula, fresh mozzarella and sweet onions in a red wine sauce</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>	
INSALATA di CAESAR	\$6.50/ \$11.00
<i>Traditional Caesar salad, served with croutons.</i>	

ZUPPE

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

PASTA

BLACK TRUFFLE SACHETTI	\$22.00/40.00
<i>Tiny pasta purses stuffed with ricotta and black truffles in a roasted almond and sage butter.</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>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 marinara sauce.</i>	
RIGATONI POMODORO	\$15.00/24.00
<i>Fresh tomato, basil, garlic and seasonings.</i>	
PENNE ARRABIATA	\$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>	
LINGUINE 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 pata stuffed with ground 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 withe wine broth 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

Homemade meatballs or sausage alla Nona	\$4.00/8.00
WHOLE WHEAT PASTA	\$2.00 EXTRA

VITELLO AND POLLO

SALTIMBOCCA	
<i>Sautéed with prosciutto, spinach; and sage, topped with fontina in a white wine sauce</i>	
SORRENTINO	
<i>Sautéed in a plum tomato sauce topped with eggplant, prosciutto and mozzarella.</i>	
FRANCESE	
<i>Dipped in a seasoned egg batter and sautéed in a white wine lemon sauce.</i>	
PICCATA	
<i>Sautéed in a simple lemon wine sauce.</i>	
MARSALA	
<i>Mushrooms sautéed in a Marsala wine sauce.</i>	
PARMIGIANO	
<i>Breaded, pan fried and topped with mozzarella and tomato sauce.</i>	
MILANESE	
<i>Breaded, pan fried and served with fresh lemon wedges over spring mix.</i>	
PULCINELLA	
<i>Sautéed roasted peppers, asparagus, fresh basil, mozzarella in a white wine blush sauce.</i>	
VEAL	\$21.00/36.00
CHICKEN	\$17.00/28.00

PESCE

GAMBERI LA STALLA	\$21.00/36.00
<i>Jumbo shrimp sautéed with garlic, parsley, lemon and white wine.</i>	
TILAPIA FRANCESE	\$22.00/36.00
<i>Fresh tilapia dipped in seasoned eggs and sautéed in a lemon wine sauce.</i>	
FRUITTI DI MARE	\$30.00/58.00
<i>Chef's choice of the freshest seafood of the day.</i>	
GROUPER AL CARTOCCIO	\$26.00/50.00
<i>South American grouper sealed in parchment paper with garlic and tomatoes in a white wine lemon sauce.</i>	
GRILLED BRONZINO	\$26.00/50.00
<i>Char-grilled and filleted off the whole fish and finished with extra virgin olive oil, lemon, garlic and parsley.</i>	
SALMONE GORGONZOLA	\$21.00/40.00
<i>Grilled salmon crusted with spinach gorgonzola=Gorgonzola cheese and finished with a garlic scampi sauce.</i>	

SPECIALITA de LA STALLA

POLLO AL MATTONE	\$18.00/30.00
<i>" Brick pressed " chicken on the bone, seasoned and grilled to perfection.</i>	
POLLO LA STALLA	\$19.00/33.00
<i>Chef's special recipe.</i>	
MELANZANE AL FORNO	\$16.00/27.00
<i>Homemade eggplant parmigiana.</i>	
MAIALE LA STALLA	\$21.00/37.00
<i>pan seared pork chops with hot cherry peppers, portabella mushrooms and roasted peppers, finished with a balsamic reduction.</i>	
GRILLED 16 OZ NEW YORK STRIP	\$35.00/68.00
<i>Grilled to perfection and topped with olive oil.</i>	
GRILLED NEW ZEALAND SPRING LAMB CHOPS	\$30.00/58.00
<i>Grilled to perfection and served above a bed of broccoli rabe.</i>	

RISOTTO

- RISOTTO AI FUNGHI** \$19.00/32.00
With wild mushrooms, red wine brown sauce.
- RISOTTO PESCATORE** \$24.00/42.00
Shrimp, clams, mussels and bay scallops in a white wine seafood stock.
- RISOTTO CONTADINA** \$19.00/32.00
Ask your server for the daily changing risotto.

SIDES

- BROCCOLI DI RABE** \$8.00
- ESCAROLE AND BEANS** \$7.00
- HOT PEPPERS AND MUSHROOMS** \$7.00
- POTATO CROQUETTES** \$6.00

CHILDREN'S MENU

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

Come see our new Sunday brunch featuring an Italian influence on an old idea, you're sure to like it.



LA STALLA

**LA STALLA
TAKE OUT DINNER MENU**



LA STALLA

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