



ANTIPASTI CALDI

BRUSCHETTA CAPRESE	\$6.00
<i>Fresh grape tomatoes, fresh mozzarella, basil drizzled with olive oil.</i>	
VONGOLE POSILLIPO	\$9.00
<i>Littleneck clams sautéed with garlic, spicy tomato sauce and white wine.</i>	
CALAMARI FRITTI	\$8.00
<i>Tender calamari battered and fried.</i>	
GAMBERI AL FORNO	\$9.00
<i>Large shrimp baked with fresh mozzarella and pomodoro sauce.</i>	
MOZZARELLA en CAROZZA	\$7.50
<i>Baked fresh mozzarella served with a light marinara sauce with capers & parmigiana cheese.</i>	
FUNGHI SICILIANO	\$7.00
<i>Tender mushroom caps stuffed with Italian sausage and seasonings.</i>	
COZZE BIANCO O ROSSO	\$7.00
<i>Sautéed mussels in a white wine garlic sauce OR spicy marinara sauce.</i>	
PANE LA STALLA	\$6.00
<i>Homemade specialty bread.</i>	
ASPARAGUS ROLLATINI	\$9.00
<i>Fresh asparagus rolled with prosciutto and topped with fontina cheese in a Romano sauce.</i>	
CLAMS CASINO	\$9.50
<i>Tangy littleneck clams seasoned and topped with a red pepper, onion and bacon classic stuffing, drizzled with lemon and white wine.</i>	

INSALATE

LA STALLA TOSCANO	\$7.00
<i>Cold assorted grilled and fresh antipasto of the day</i>	
LA STALLA ANTIPASTO di CASA	\$8.00
<i>Our special chopped greens with kalamata olives, imported sharp provolone, salami and pepperoncini.</i>	
NAPOLETANO POMODORO E ARUGULA	\$9.00
<i>Layers of tomato, portabella mushrooms baby arugula and white sweet onions, tossed with a red wine vinaigrette.</i>	
INSALATA di CAESAR	\$7.00
<i>Traditional Caesar salad, served with toasted croutons.</i>	
INSALATA di ARANCE ala SICILIANA	\$7.00
<i>Fresh spring mix greens and orange slices drizzled with a citrus and extra virgin olive oil dressing.</i>	
CAPRESE NAPOLETANO	\$8.00
<i>Fresh tomatoes, mozzarella, basil and extra virgin olive oil.</i>	

ZUPPE

PASTA FAGIOLI	\$4.50
<i>Italian traditional Pasta Fazooool.</i>	
ZUPPE di POLLO	\$4.00
<i>Homemade chicken soup with fresh vegetables and pastina.</i>	

SIDE DISHES

Broccoli di Rabe	\$6.00
Escarole & Beans	\$5.00
Hot Peppers & Mushrooms	\$5.00
Potato Croquettes	\$5.00

18 % GRATUITY ADDED TO PARTIES OF 8 OR MORE



TRAMEZZINO

(Sandwiches)

MAIALE di PIETRO	\$9.00
<i>Roast pork, broccoli rabe, and hot peppers topped with provolone on crusty bread.</i>	
SOPPRESSATA	\$9.00
<i>Thin sliced imported soppressata, provolone, fresh tomato, Vidalia onions and arugula on Italian bread.</i>	
MELANZANE	\$7.50
<i>Grilled eggplant, prosciutto and provolone on crusty bread.</i>	
POLLO GRIGLIA	\$9.00
<i>Grilled chicken breast, roasted peppers, mozzarella and basil drizzled with olive oil on crusty bread.</i>	
GIAMBOTTA	\$8.00
<i>Grilled Italian sausage, sautéed peppers and onions on Italian bread.</i>	
CARNE GRIGLIA	\$10.00
<i>Grilled rib-eye steak, Vidalia onions, roasted peppers and provolone on Italian bread.</i>	
CONTADINO SANDWICH	\$8.50
<i>Fresh garden vegetables, pan sautéed with provolone cheese.</i>	
ITALIANO SANDWICH	\$9.50
<i>Prosciutto, fresh mozzarella and arugula drizzled with olive oil.</i>	

PASTA

LINGUINI PUTANESCA	\$8.50
<i>Black olives, capers and garlic sautéed in a plum tomato sauce.</i>	
PENNE SICILIANO	\$9.50
<i>A sauté of eggplant, green olives, pignoli nuts, fresh tomato and basil.</i>	
PENNE ARABIATA POLLO	\$10.00
<i>Garlic, hot peppers, fresh tomato and basil with a splash of marinara sauce.</i>	
POLLO ASPARAGI	\$11.00
<i>Chicken, grape tomatoes, asparagus and mushrooms over linguini.</i>	
LINGUINI CON VONGOLE	\$11.50
<i>Fresh clams sautéed with garlic in a white wine broth OR fresh pomodoro sauce.</i>	
GNOCCHI GORGONZOLA	\$11.00
<i>A sauté of garlic, gorgonzola cheese and olive oil, baby arugula</i>	
RAVIOLI POMODORO	\$9.00
<i>Cheese ravioli in a traditional tomato sauce.</i>	
CAVATELLI BROCCOLI	\$9.50
<i>Homemade pasta sautéed with fresh broccoli and tossed with Parmigiano cheese.</i>	
TAGLIATELLE ALFREDO	\$9.50
<i>The original cream sauce " Alfredo" from Rome.</i>	
CANNELLONI LA STALLA	\$11.00
<i>Homemade pasta stuffed with sausage, ricotta and spinach topped with fresh tomato sauce.</i>	
PENNE AMATRICIANA	\$9.50
<i>Grape tomatoes, pancetta, onions and seasonings in a white wine</i>	

ANY PASTA ANY WAY YOU LIKE IT!!!!

PASTA EXTRAS

Family Style for Two or More is Available upon Request

Homemade Meatballs alla Nonna OR Italian Fennel Sausage \$4.00 SERVES TWO

Whole wheat pasta available for an additional \$2.00 per serving.

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VITELLO and POLLO

Your Choice of Veal or Chicken

VEAL \$15.95 CHICKEN \$11.95

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.

SPECIALITA de LA STALLA

MELANZANE al FORNO \$10.00

Homemade eggplant Parmigiano

CHICKEN DONNATELLO \$14.00

Chicken breast sautéed in a white wine sauce topped with roasted peppers, crab meat and fresh mozzarella cheese.

MAIALE LA STALLA \$15.00

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



PESCE

SALMONE CASALINGO \$15.00

Salmon filet baked with capers, white wine and topped with Romano seasoned bread crumbs.

GAMBERI ARRABIATA \$15.00

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

TILAPIA FRANCESE \$15.00

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

BEVERAGES

CAPPUCCINO \$4.50

ESPRESSO \$3.00

COFFEE \$2.00

Menu items and prices are subject to change

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