

ANTIPASTI CALDI

Calamari Fritti \$9.00

Tender calamari lightly floured and fried

Cozze Rosse o Bianche \$9.00

Mussels sautéed with garlic in a white wine lemon sauce or marinara sauce

Gamberi al Forno \$10.00

Large shrimp baked with fresh mozzarella served in a white wine garlic sauce

Mozzarella en Carrozza \$9.00

Pan-fried breaded fresh mozzarella served in a light marinara sauce and capers

Bruschetta Caprese \$7.00

Crostini bread topped with fresh mozzarella cheese and fresh chopped seasoned tomato

Vongole & Rapini \$10.00

Littleneck clams sautéed with broccoli rabe and mild Italian sausage, tossed in a white wine garlic sauce

Antipasto Rustico \$18.00 (serves two)

Family Style assorted Italian meats and cheeses

INSALATE

***Add chicken, shrimp, salmon, or crab to any salad for an additional charge**

Insalata Gorgonzola \$8.00

Romaine lettuce, green peppers, radishes, cucumbers and crumbled gorgonzola cheese, tossed in a red wine vinaigrette

La Stalla Antipasto di Casa \$10.00

Fresh spring mix greens with kalamata olives, sharp provolone, salami and pepperoncini tossed in a red wine vinaigrette

Insalata di Cesare \$8.00

Traditional Caesar salad with toasted croutons

Insalata di Arance alla Siciliana \$8.00

Fresh spring mix greens and orange slices, drizzled with a citrus and extra virgin olive oil dressing

Arugula Casereccia \$10.00

Fresh arugula with grape tomatoes, fresh mozzarella, shaved fennel, chopped roasted red peppers tossed with our homemade balsamic reduction

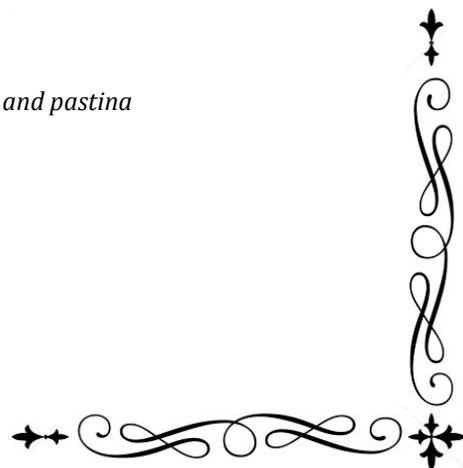
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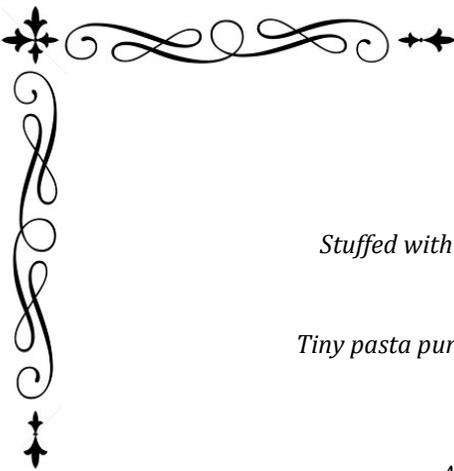
Zuppa di Pollo \$6.00

Homemade chicken soup with fresh vegetables, aromatic herbs and pastina

Pasta Fagioli \$6.00

Traditional pasta and beans soup





PASTA

Osso Buco Ravioli \$16.00

Stuffed with a veal and mirepoix mix in a wild mushroom demi-glaze sauce

Black Truffle Sacchetti \$16.00

Tiny pasta purses stuffed with ricotta and black truffle mushrooms in a roasted almond and sage butter sauce

Fusilli Pesto \$12.00

A traditional fresh pesto sauce with a touch of cream

Penne alla Matriciana \$13.00

Sautéed with grape tomatoes, pancetta, onions and seasonings in a red wine pomodoro sauce

Penne Arrabiata \$12.00

Sautéed with garlic, hot peppers, fresh tomato & basil with a splash of white wine sauce

Rigatoni Carbonara \$12.00

Bacon and caramelized sweet onions in an egg cream sauce, finished with parmigiano cheese

Linguine con Vongole \$14.00

Fresh clams sautéed with garlic in a white wine or pomodoro sauce

Gnocchi Gorgonzola \$13.00

Sautéed garlic, gorgonzola cheese and olive oil, garnished with fresh arugula and parmigiano cheese

Ravioli al Pomodoro \$13.00

Cheese ravioli in a traditional tomato sauce

Tagliatelle Alfredo \$12.00

Fresh egg fettuccini tossed in a traditional Alfredo cream sauce

Pasta di Marco \$16.00

Fresh fusilli calabresi sautéed with veal cubes, aromatic herbs, wild mushrooms in a red wine demi sauce, drizzled with truffle oil and shaved parmesan

Farfalle e Gamberi \$15.00

Bowtie pasta sautéed with shrimp, grape tomatoes & garlic in a blush pomodoro sauce

Bucatini alla Chitarra \$15.00

Bucatini pasta tossed with cherry tomatoes & crab meat in a brandy pink cream sauce topped with a touch of fried bread crumbs

Manicotti La Stalla \$13.00

Rolled pasta stuffed with creamy ricotta cheese & topped with marinara

Penne alla Vodka \$12.00

Penne pasta tossed with a creamy pink vodka sauce, prosciutto and red onions

Penne Siciliana \$12.00

Penne pasta sautéed with eggplant, cherry tomatoes, kalamata olives, capers and fresh mozzarella tossed in our fresh pomodoro sauce

Cavatelli and Broccoli \$12.00

Cavatelli sautéed with roasted garlic, white wine and chopped broccoli

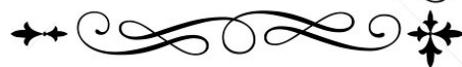
Tortellini Bolognese \$13.00

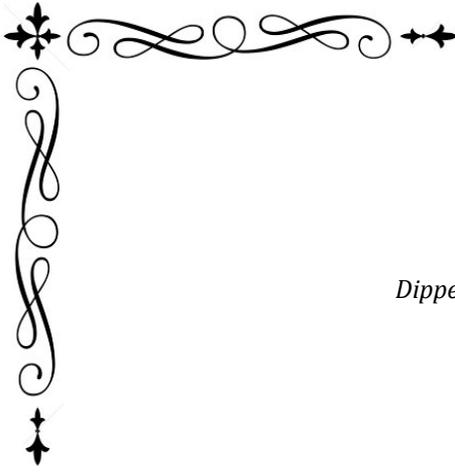
Meat stuffed tortellini pasta topped with our rich flavored meat sauce

Rigatoni Pomodoro \$12.00

Fresh tomato, basil, garlic and seasonings

***Whole wheat pasta or gluten free pasta available upon request for an additional charge**





VITELLO o POLLO CLASSICO

Veal \$16.00 Chicken \$13.00

Francese

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

Piccata

Sautéed in a simple lemon white wine sauce

Marsala

Sautéed with mushrooms in a Marsala wine sauce

Milanese

Breaded, pan-fried and served with fresh arugula and tomato bruschetta

Parmigiana

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

VITELLO o POLLO SPECIALE

Veal \$18.00 Chicken \$15.00

Saltimbocca alla Romano

Topped with spinach, prosciutto, sage and fontina cheese baked in a sherry wine sauce

Pulcinella

Topped with roasted red peppers, asparagus, fresh basil and mozzarella cheese, baked in a white wine blush sauce

Monte Rosa

Topped with spinach and mozzarella, baked in a pink cream sauce

Sorrentino

Topped with eggplant, prosciutto and mozzarella cheese baked in a white wine blush sauce

Rosemarino

Topped with roasted peppers, fresh mozzarella in a white wine rosemary sauce, drizzled with balsamic glaze

SPECIALITA' della STALLA

Grilled New Zealand Spring Lamb Chops \$20.00

Grilled to perfection then finished with extra virgin olive oil and lemon, served with the vegetable du jour

Melanzane al Forno \$13.00

Homemade eggplant parmigiana stuffed with mozzarella and topped with pomodoro sauce

PESCE

Gamberi La Stalla \$16.00

Jumbo shrimp sautéed with garlic, parsley, lemon in a white wine sauce or fra Diavolo spicy marinara

Salmone Casalingo \$16.00

Salmon filet seasoned with bread crumbs, baked in a white wine and lemon caper broth

Zuppa di Pesce \$22.00

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

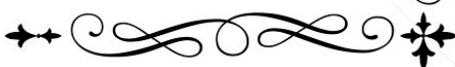
Tilapia Francese \$15.00

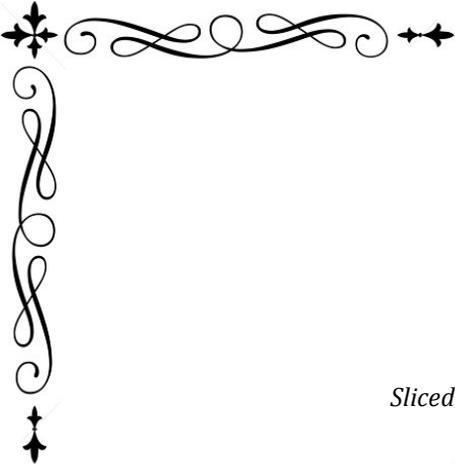
Fresh tilapia dipped in seasoned eggs and sautéed in a lemon wine sauce

Gamberi alla Griglia \$16.00

Grilled shrimp with a Mediterranean seasoning served over a bed of sautéed spinach

***Any dish over pasta available for an additional charge**





TRAMEZZINO

Sandwiches

(served with choice of fries or house salad)

Maiale di Pietro \$10.00

Sliced pork, broccoli rabe, and hot peppers topped with provolone

Pollo Griglia \$10.00

Grilled chicken breast, roasted peppers, mozzarella and basil drizzled with olive oil

Italiano Sandwich \$11.00

Prosciutto, soppressata, fresh mozzarella and arugula, oil & vinegar

Portobello \$10.00

Slices of portabella, spinach and roasted peppers, topped with fresh mozzarella, oven roasted

Salmon \$13.00

Pan-seared salmon, fresh tomato and lettuce, topped with home-smoked cherry tomato salsa rosa

Asiago Chicken \$10.00

Grilled chicken breast topped with a roasted pepper-chipotle spread and melted asiago cheese

Luigi's Rib Eye Steak \$13.00

Mushrooms and caramelized onions, topped with mozzarella

Giambotta \$10.00

Grilled Italian sausage, sautéed peppers and onions

Sides

Meatballs or Sausage \$6.00

Broccoli Rabe \$6.00

Escarole & Beans \$6.00

Potato Del Giorno \$6.00

Penne or Angel Hair \$6.00

Tossed in tomato sauce

Children's Menu

Chicken Fingers \$8.00

Spaghetti and Meatballs \$8.00

Ravioli \$8.00

**GLUTEN FREE ITEMS AVAILABLE UPON REQUEST
ASK YOUR SERVER WHICH DISHES CAN BE MADE GLUTEN FREE!**



