

ANTIPASTI CALDI

For One / For Two

ASPARAGI ROLLATINI \$10.00 / \$18.00

Tender medium asparagus wrapped with prosciutto di Parma & fontina cheese topped with seasoned bread crumbs, baked in a white wine butter sauce

CALAMARI FRITTI OR GF SAUTEED \$12.00 / \$22.00

Tender calamari lightly floured & fried OR sautéed in white wine or marinara

CLAMS CASINO \$12.00 / \$22.00

Tangy top-neck clams seasoned & stuffed with red pepper, onion & bacon, drizzled with lemon & white wine

V BRUSCHETTA CAPRESE \$8.00 / \$14.00

Crostini bread topped with mozzarella cheese & fresh chopped seasoned tomato

V ARANCINI AL TARTUFO \$13.00 / \$24.00 **NEW**

Italian rice balls stuffed with Prima Donna cheese & wild mushroom served with truffle aioli

COZZE ROSSE O BIANCHE \$12.00 / \$22.00

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

EGGPLANT ROLLATINI \$10.00 / \$18.00

Thin slices of eggplant stuffed & baked with ricotta cheese & prosciutto, then topped with marinara sauce & Parmigiano cheese

V MOZZARELLA IN CARROZZA \$10.00 / \$18.00

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

VONGOLE E RAPINI \$15.00 / \$28.00

Middle-neck clams sautéed with broccoli rabe & mild Italian sausage, tossed in a white wine garlic sauce

BURRATA \$11.00 / \$20.00 **NEW**

Please ask your server for tonight's seasonal preparation of imported Italian burrata

GF OCTOPUS CARPACCIO \$18.00 (serves two) **NEW**

Thin sliced octopus drizzled with lemon and oil & garnished with roasted red pepper over a bed of arugula

GF ANTIPASTO TAVOLA \$22.00 (serves two) **NEW**

Family Style assorted Italian meats, cheeses and seasonal grilled and marinated vegetables

V PANE LA STALLA \$10.00 (serves two)

Our signature oven baked bread stuffed with spinach, long hot peppers, olives, Parmigiano cheese

INSALATE

For One / For Two

GF / V INSALATA GORGONZOLA \$11.00 / \$20.00

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

GF ANTIPASTA DI CASA \$12.00 / \$22.00

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

INSALATA DI CESARE \$10.00 / \$18.00

Traditional Caesar salad with toasted croutons

GF / V INSALATA DI ARANCE ALLA SICILIANA \$10.00 / \$18.00

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

GF / V ARUGULA CASARECCIA \$12.00 / \$22.00

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

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

ZUPPE

ZUPPA DI POLLO \$7.00

Homemade chicken soup with fresh vegetables, aromatic herbs & pastina

PASTA FAGIOLI \$7.00

Traditional pasta & bean soup

*** GF indicates a Gluten Free dish ~ V indicates a Vegetarian dish**

Many other items can be made gluten free- please ask your server

20% gratuity added to parties of 8 or more

PASTA

For One / For Two

OSSO BUCO RAVIOLI \$23.00 / \$42.00

Stuffed with a veal & mirepoix mix in a wild mushroom demi-glace sauce

ORECCHIETTE PANZAROTTO \$22.00 / \$40.00 **NEW**

Orecchiette pasta sautéed with roasted sausage and broccoli rabe

PENNE ALLA MATRICIANA \$18.00 / \$32.00

Sautéed with grape tomatoes, pancetta, onions & seasonings in a red wine Pomodoro sauce

RIGATONI CARBONARA \$18.00 / \$32.00

Bacon & caramelized sweet onions in an egg cream sauce, finished with Parmigiano cheese

LINGUINE CON VONGOLE \$21.00 / \$38.00

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

V GNOCCHI SORRENTO \$18.00 / \$32.00

Gnocchi tossed in a traditional tomato sauce with fresh basil & melted mozzarella

V RAVIOLI AL POMODORO \$18.00 / \$32.00

Cheese ravioli in a traditional tomato sauce

V TAGLIATELLE ALFREDO \$18.00 / \$32.00

Fresh egg fettuccini tossed in a traditional Alfredo cream sauce

V BLACK TRUFFLE SACCHETTI \$24.00 / \$44.00

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

PASTA DI MARCO \$25.00 / \$46.00

Fusilli sautéed with veal cubes, herbs & wild mushrooms in a red wine demi sauce, drizzled with truffle oil & shaved parmesan

LOBSTER RAVIOLI \$28.00 / \$52.00 **NEW**

Served with shrimp in a cherry tomato brandy cream sauce

FARFALLE E GAMBERI \$23.00 / \$43.00

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

PENNE ALLA VODKA \$19.00 / \$34.00

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

V PENNE SICILIANA \$19.00 / \$34.00

With eggplant, cherry tomatoes, Kalamata olives, capers & mozzarella tossed in a Pomodoro sauce

CAVATELLI E BROCCOLI \$18.00 / \$32.00

Cavatelli sautéed with roasted garlic, white wine & chopped broccoli

TORTOLLINI BOLOGNESE \$19.00 / \$34.00

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

V PENNE ARRABIATA \$18.00 / \$32.00

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

GF V RISOTTO FUNGHI \$21.00 / \$38.00

Sautéed wild mushrooms with roasted shallots, vermouth wine, shaved parmesan and truffle oil

GF RISOTTO CON GAMBERI \$26.00 / \$48.00

With sautéed shrimp, asparagus tips, & a hint of lemon zest

* **GF** pasta available for an additional \$2.00

PESCE

For One / For Two

GF GAMBERI LA STALLA \$23.00 / \$42.00

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

SALMONE CASALINGO \$25.00 / \$46.00

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

GF BRANZINO LA STALLA \$36.00 **NEW**

Our famous Italian cut boneless whole fish grilled and served with the vegetable del giorno

GF ZUPPA DI PESCE \$35.00 / \$66.00

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

VITELLO o POLLO CLASSICO

Veal \$25.00 for one / \$44.00 for two Chicken \$19.00 for one / \$32.00 for two

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 \$27.00 for one / \$48.00 for two Chicken \$21.00 for one / \$34.00 for two

SALTIMBOCCA ALLA ROMANA

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

GF FRA DIAVLO

Topped with melted provolone and hot peppers

SPECIALITA' DELLA STALLA

For One / For Two

POLLO LA STALLA \$22.00 / \$40.00

Chef's recipe-please allow 30 minutes for preparation

MELENZANE AL FORNO \$19.00 / \$34.00

Homemade eggplant parmigiana stuffed with mozzarella & topped with Pomodoro sauce

GRILLED 16 oz. PRIME STRIP STEAK MP

Served with the potato and vegetable del giorno
Add crabmeat and gorgonzola cream sauce \$10.00 extra

GRILLED NEW ZEALAND SPRING LAMB CHOPS MP

Grilled to perfection then finished with extra virgin olive oil & lemon, served with the vegetable del giorno

MAIALE LA STALLA \$26.00 / \$48.00

17 oz. pork chop pan-seared with portabella mushrooms,
cherry hot peppers & roasted red peppers & balsamic reduction
Please allow 25 minutes for preparation

SIDES

MEATBALLS or SAUSAGE \$8.00

POTATO DEL GIORNO \$7.00

ESCAROLE & BEANS \$8.00

BROCCOLI RABE \$8.00

SPINACH \$8.00

PENNE or ANGEL HAIR in tomato sauce \$6.00

CHILDREN'S MENU

CHICKEN FINGERS \$8.00

SPAGHETTI & MEATBALLS \$8.00

RAVIOLI \$8.00

FAMILY STYLE DINING OPTIONS

*Available for parties of six or more *Custom menus available upon request

La Siciliana

\$45 per person plus tax & gratuity

ANTIPASTI (Choose 1)

CALAMARI FRITTI

Tender calamari battered & fried

EGGPLANT ROLLATINI

Thin slices of eggplant rolled around prosciutto & ricotta cheese

MOZZARELLA In CAROZZA

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

INSALATA

INSALATA di CAESAR

Traditional Caesar with toasted croutons

PASTA (Choose 2)

CAVATELLI AND BROCCOLI

Cavatelli sautéed with roasted garlic, white wine & chopped broccoli

PENNE alla VODKA

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

GNOCCHI SORRENTO

Gnocchi tossed in a traditional tomato sauce with fresh basil and melted mozzarella

RIGATONI POMODORO

Fresh tomato, basil, garlic and seasonings

PRIMI (Choose 2)

CHICKEN

Your choice of Parmigiana, Francese, Piccata, or Marsala

TILAPIA FRANCESE

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

MELANZANE al FORNO

Homemade eggplant Parmigiano

DOLCI

Tiramisu and cannoli

Coffee & Tea

La Romana

\$55 per person plus tax & gratuity

ANTIPASTI (Choose 2)

CALAMARI SAUTEED (Gluten free)

Tender calamari sautéed in white wine or marinara

ASPARAGI ROLLATINI

Tender medium asparagus wrapped in prosciutto, cheese, & seasoned bread crumbs & baked in white wine butter sauce

COZZE BIANCO O ROSSO

Sautéed mussels in a white wine garlic sauce or spicy marinara sauce

INSALATA

ANTIPASTA di CASA

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

PASTA (Choose 2)

RIGATONI CARBONARA

Italian pancetta and sweet onions with a touch of cream and Parmigiano

TAGLIATELLE ALFREDO

Fresh egg fettuccini tossed in a traditional alfredo cream sauce

PENNE AMATRICIANA

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

PRIMI (Choose3)

CHICKEN

Your choice of Sorrentino, Monte Rosa, or Sorrentino

SALMON CASALINGO

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

VEAL

Your choice of Sorrentino, Monte Rosa, or Sorrentino

TILAPIA OREGANATA

Broiled in a white wine lemon sauce with breadcrumbs and seasonings

DOLCI

Tiramisu and cannoli

Coffee & Tea

La Napolitana

\$75 per person plus tax & gratuity

ANTIPASTI (Choose 3)

ANTIPASTO TAVOLA

Assorted Italian meats, cheeses, and grilled/marinated vegetables

VONGOLE E RAPINI

Middle-neck clams sautéed with broccoli rabe & mild Italian sausage tossed in white wine garlic sauce

BURRATA

Seasonal preparation of imported Italian burrata

CLAMS CASINO

Tangy top-neck clams seasoned & stuffed with red pepper, onion, & bacon drizzled with lemon & white wine

INSALATA

INSALATA DI ARANCE ALLA SICILIANA

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

PASTA (Choose 2)

PASTA DI MARCO

Fusilli with chopped veal & garlic in wild mushroom sauce

BLACK TRUFFLE SACCHETTI

Pasta purses stuffed with ricotta & black truffle mushrooms in roasted almond and sage butter sauce

OSSO BUCCO RAVIOLI

Stuffed with a veal & mirepoix mix in a wild mushroom demi-glace sauce

TORTELLINI BOLOGNESE

Meat stuffed tortellini topped with our rich meat sauce

PRIMI (Choose 3)

CHICKEN

Your choice of Donatello or Saltimbocca

VEAL

Your choice of Donatello or Saltimbocca

BISTECCA FIORENTINA

Our juicy Porterhouse steak char-grilled to perfection

LOBSTER FRANCESE

Egg battered and sautéed with a lemon butter sauce

DOLCI

Tiramisu and cannoli

Coffee & Tea