

# ANTIPASTI CALDI

For One / For Two

**ASPARAGI ROLLATINI** \$14.00 / \$26.00

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** \$16.00 / \$30.00

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

**CLAMS CASINO** \$16.00 / \$30.00

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

**V BRUSCHETTA CAPRESE** \$10.00 / \$18.00

Crostini bread topped with mozzarella cheese & fresh chopped seasoned tomato

**V ARANCINI AL TARTUFO** \$15.00 / \$28.00

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

**COZZE ROSSE O BIANCHE** \$17.00 / \$32.00

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

**EGGPLANT ROLLATINI** \$14.00 / \$26.00

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

**V MOZZARELLA IN CARROZZA** \$14.00 / \$26.00

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

**VONGOLE E RAPINI** \$19.00 / \$36.00

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

**V SIGNATURE STUFFED BREAD** \$18.00 (serves two)

Spinach, long hot peppers, and olives topped with parmigiana cheese

**V WHIPPED RICOTTA** \$19.00 (serves two)

Whipped ricotta, truffle honey, and pistachios served with crostino bread

**GF OCTOPUS CARPACCIO** \$24.00 (serves two)

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

**GF ANTIPASTO TAVOLA** \$26.00 (serves two)

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

# INSALATE

For One / For Two

**GF / V INSALATA GORGONZOLA** \$13.00 / \$24.00

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

**GF ANTIPASTA DI CASA** \$15.00 / \$28.00

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

**INSALATA DI CESARE** \$12.00 / \$22.00

Traditional Caesar salad with toasted croutons

**GF / V INSALATA DI ARANCE ALLA SICILIANA** \$13.00 / \$24.00

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

**GF / V ARUGULA CASARECCIA** \$15.00 / \$28.00

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** \$9.00

Homemade chicken soup with fresh vegetables, aromatic herbs & pastina

**PASTA FAGIOLI** \$9.00

Traditional pasta & bean soup

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

# PASTA

For One / For Two

**ORECCHIETTE PANZAROTTO** \$23.00 / \$42.00

Orecchiette pasta sautéed with roasted sausage and broccoli rabe

**PENNE A MATRICIANA** \$23.00 / \$42.00

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

**V CACIO E PEPE** \$23.00 / \$42.00

Spaghetti tossed with fresh grated Parmigiano cheese & cracked black pepper

**RIGATONI CARBONARA** \$24.00 / \$44.00

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

**LINGUINE CON VONGOLE** \$27.00 / \$50.00

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

**V GNOCCHI SORRENTO** \$23.00 / \$42.00

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

**V RAVIOLI AL POMODORO** \$23.00 / \$42.00

Cheese ravioli in a traditional tomato sauce

**V TAGLIATELLE ALFREDO** \$21.00 / \$38.00

Fresh egg fettuccini tossed in a traditional Alfredo cream sauce

**V BLACK TRUFFLE SACCHETTI** \$28.00 / \$52.00

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

**MAFALDINE & MEATBALLS** \$25.00 / \$46.00

Lasagna edge pasta topped with meatballs & fresh ricotta

**LOBSTER RAVIOLI** \$34.00 / \$60.00

Served with shrimp in a cherry tomato brandy cream sauce

**FARFALLE E GAMBERI** \$28.00 / \$52.00

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

**PENNE ALLA VODKA** \$23.00 / \$42.00

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

**V PENNE SICILIANA** \$22.00 / \$40.00

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

**V CAVATELLI E BROCCOLI** \$22.00 / \$40.00

Cavatelli sautéed with roasted garlic, white wine & chopped broccoli

**CAPELLINI POSITANO** \$29.00 / \$54.00

Capellini pasta with cherry tomatoes & garlic in a white wine sauce topped with crab meat

**TORTELLINI BOLOGNESE** \$24.00 / \$42.00

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

**V PENNE ARRABBIATA** \$22.00 / \$38.00

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

**GF V RISOTTO FUNGHI** \$24.00 / \$44.00

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

**GF RISOTTO CON GAMBERI** \$29.00 / \$54.00

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** \$28.00 / \$50.00

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

**SALMONE CASALINGO** \$30.00 / \$52.00

Salmon filet seasoned with bread crumbs, baked in a white wine & lemon caper broth, served with the vegetable del giorno

**GF ZUPPA DI PESCE** \$40.00 / \$74.00

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

## VITELLO o POLLO CLASSICO

Veal \$29.00 for one / \$52.00 for two      Chicken \$25.00 for one / \$44.00 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, tomato bruschetta and shaved parmesan

### PARMIGIANA

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

## VITELLO o POLLO SPECIALE

Veal \$33.00 for one / \$58.00 for two      Chicken \$29.00 for one / \$50.00 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 \$28.00 / \$50.00

Chef's recipe-please allow 30 minutes for preparation

### MELENZANE AL FORNO \$24.00 / \$42.00

Homemade eggplant parmigiana stuffed with mozzarella & topped with Pomodoro sauce

### GRILLED 16 oz. PRIME STRIP STEAK MP

Served with potato del giorno

Add crabmeat and gorgonzola cream sauce \$15.00 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 \$32.00 / \$58.00

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 \$10.00

POTATO DEL GIORNO \$7.00

ESCAROLE & BEANS \$8.00

BROCCOLI RABE \$10.00

ASPARAGUS \$9.00

SPINACH or BROCCOLI \$9.00

PENNE or ANGEL HAIR in tomato sauce

OR with garlic and oil \$8.00

## CHILDREN'S MENU

CHICKEN FINGERS \$12.00

SPAGHETTI & MEATBALLS \$12.00

RAVIOLI \$12.00

FETTUCCHINE ALFREDO \$10.00

CHICKEN PARM \$12.00

PENNE WITH BUTTER or TOMATO SAUCE \$10.00

*20% gratuity added to parties of 8 or more*

# FAMILY STYLE DINING OPTIONS

## La Siciliana

\$55 per person plus tax & gratuity

### INSALATA

#### INSALATA di CAESAR

Traditional Caesar with toasted croutons

#### GARDEN SALAD

Romaine lettuce tossed with cucumber, tomato, onion and red wine vinaigrette

### 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

### 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

#### RIGATONI POMODORO

Fresh tomato, basil, garlic and seasonings

### PRIMI (Choose 2)

#### POLLO

Your choice of Parmigiana, Francese, Piccata, or Marsala

#### SALMON CASALINGO

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

#### MELANZANE al FORNO

Homemade eggplant Parmigiano

### DOLCI

Tiramisu & cannoli

Coffee & Tea

## La Romana

\$65 per person plus tax & gratuity

### INSALATA (Choose 1)

#### ANTIPASTA di CASA

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

#### INSALATA di CAESAR

Traditional Caesar with toasted croutons

### ANTIPASTI (Choose 2)

#### CALAMARI FRITTI

Tender calamari battered & fried

#### MOZZARELLA IN CAROZZA

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

#### EGGPLANT ROLLATINI

Thin slices of eggplant rolled around prosciutto & ricotta cheese

#### GAMBERI AL FORNO

Large shrimp baked with fresh mozzarella & pomodoro sauce

### PASTA (Choose 2)

#### RIGATONI CARBONARA

Italian pancetta & sweet onions with a touch of cream & parmigiana

#### TORTELLINI BOLGNESE

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

#### PENNE AMATRICIANA

Grape tomatoes, pancetta, onions & seasonings in a white wine sauce

#### GNOCCHI SORRENTO

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

### PRIMI (Choose 3)

#### POLLO

Your Choice of: Monte Rosa, Sorrentino, or Saltimbocca

#### VITELLO

Your Choice of: Parmigiana, Francese, Piccata, or Marsala

#### GAMBERI LA STALLA

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

#### SALMONE CASALINGO

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

### DOLCI

Tiramisu & cannoli

Coffee & Tea

## La Napolitana

\$85 per person plus tax & gratuity

### INSALATA (Choose 1)

#### INSALATA di CAESAR

Traditional Caesar with toasted croutons

#### ANTIPASTA di CASA

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

### ANTIPASTI (Choose 3)

#### GAMBERI AL FORNO

Large shrimp baked with fresh mozzarella & pomodoro sauce

#### CLAMS CASINO

Tangy top-neck clams seasoned stuffed with red pepper, onion, & bacon

#### MOZZARELLA IN CARROZZA

Pan-fried breaded mozzarella tossed in marinara sauce with capers

#### EGGPLANT ROLLATINI

Thin slices of eggplant rolled around prosciutto & ricotta cheese

### PASTA (Choose 2)

#### BLACK TRUFFLE SACCHETTI

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

#### LOBSTER RAVIOLI

Served with shrimp in a cherry tomato brandy cream sauce

#### CAPELLINI POSITANO

Capellini pasta with cherry tomatoes in a garlic white wine sauce topped with crab meat

#### ORECCHIETTE PANZAROTTO

Orecchiette pasta sautéed with roasted sausage and broccoli rabe sauce

### PRIMI (Choose 3)

#### VITELLO

Your choice of any veal preparation

#### STRIP STEAK

Prime steak char-grilled to perfection

#### BRANZINO

#### Fileted

#### POLLO LA STALLA

Chef's recipe

#### LAMB CHOP

Grilled to perfection finished with olive oil & lemon

### DOLCI

Tiramisu & cannoli

Coffee & Tea