



ANTIPASTI CALDI

Calamari Fritti \$14.00

Tender calamari lightly floured and fried

Cozze Rosse o Bianche \$16.00

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

Arancini al Tartufo \$13.00

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

Mozzarella In Carrozza \$13.00

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

Bruschetta Caprese \$9.00

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

Antipasto Tavola \$26.00 (serves two)

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

INSALATE

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

Insalata Gorgonzola \$13.00

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

La Stalla Antipasto di Casa \$15.00

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

Insalata di Cesare \$12.00

Traditional Caesar salad with toasted croutons

Insalata di Arance alla Siciliana \$13.00

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

Arugula Casereccia \$15.00

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

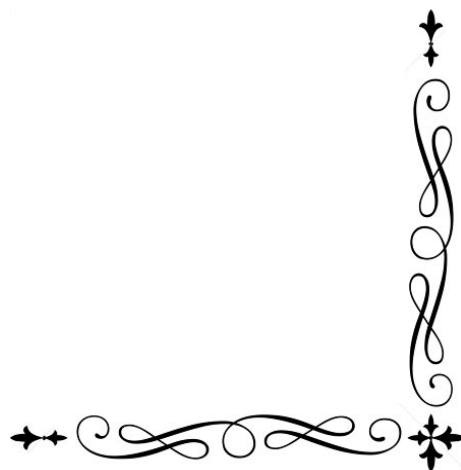
ZUPPE

Zuppa di Pollo \$9.00

Homemade chicken soup with fresh vegetables, aromatic herbs and pasta

Pasta Fagioli \$9.00

Traditional pasta and beans soup





PASTA

Black Truffle Sacchetti \$23.00

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

Penne A Matriciana \$18.00

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

Penne Arrabbiata \$17.00

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

Rigatoni Carbonara \$18.00

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

Linguine con Vongole \$20.00

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

Ravioli al Pomodoro \$18.00

Cheese ravioli in a traditional tomato sauce

NEW!! Mafaldine & Meatballs \$20.00

Lasagna edge pasta topped with meatballs & fresh ricotta

Tagliatelle Alfredo \$17.00

Fresh egg fettuccini tossed in a traditional Alfredo cream sauce

Orecchiette Panzarotto \$19.00

Orecchiette pasta sautéed with roasted sausage and broccoli rabe

Farfalle e Gamberi \$22.00

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

Penne alla Vodka \$17.00

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

Cavatelli and Broccoli \$18.00

Cavatelli sautéed with roasted garlic, white wine and chopped broccoli

Tortellini Bolognese \$19.00

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

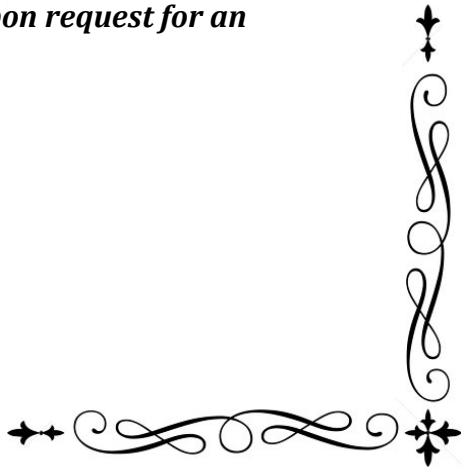
Rigatoni Pomodoro \$17.00

Rigatoni tossed with fresh tomato, basil, garlic & seasoning

Capellini Positano \$24.00

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

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





VITELLO o POLLO CLASSICO

**All chicken & veal dishes come over pasta or with a side of pasta*

Veal \$23.00 Chicken \$20.00

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

**All chicken & veal dishes come over pasta or with a side of pasta*

Veal \$25.00 Chicken \$22.00

Saltimbocca alla Romano

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

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 MP

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

Melanzane al Forno \$18.00

Homemade eggplant parmigiana stuffed with mozzarella and topped with pomodoro sauce

PESCE

Gamberi La Stalla \$21.00

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

Salmone Casalingo \$23.00

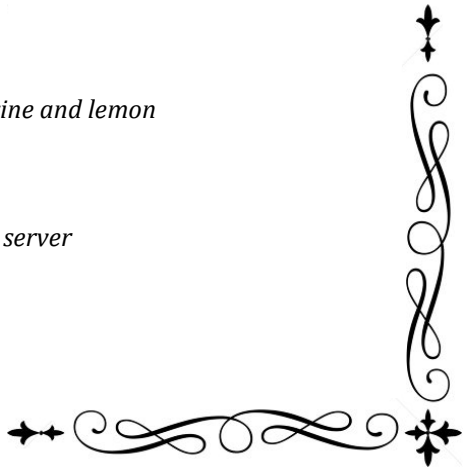
Salmon filet seasoned with bread crumbs, baked in a white wine and lemon caper broth, served with the vegetable du jour

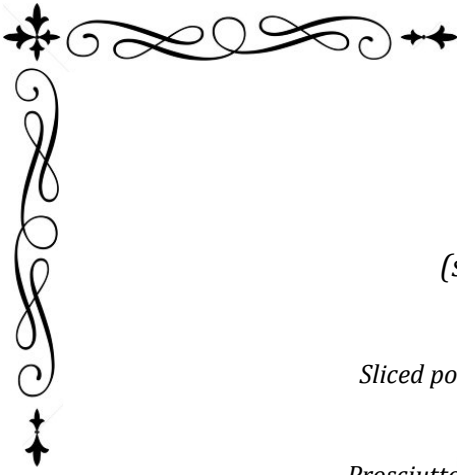
Zuppa di Pesce \$34.00

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

Fish of the Day MP

Please ask your server for the fish of the day





TRAMEZZINO

Sandwiches

(served with choice of fries or house salad)

Maiale di Pietro \$17.00

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

Italiano Sandwich \$17.00

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

Portobello \$16.00

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

Asiago Chicken \$17.00

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

Luigi's Rib Eye Steak \$22.00

Mushrooms and carmelized onions, topped with mozzarella



Sides

Meatballs or Sausage \$8.00

Broccoli Rabe \$9.00

Escarole & Beans \$8.00

Potato Del Giorno \$8.00

Penne or Angel Hair \$8.00

Tossed in tomato sauce

Children's Menu

Chicken Fingers \$10.00

Spaghetti and Meatballs \$10.00

Ravioli \$10.00

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

