**Pasta Entrees**

Choose One: Penne, Spaghetti, Linguini, Angel Hair, Gluten Free Penne or Gluten Free Spaghetti

- **Marinara** homemade tomato sauce £13
- **Polpette** homemade meatballs £15
- **Salsiccia** Italian sausage £15
- **Bolognese** homemade meat sauce £15
- **Funghetti** homemade tomato sauce with mushrooms £16
- **Aglio & Olio** fresh garlic and olive oil £15
- **Carbonara** sautéed in our homemade cream sauce with prosciutto and light onions £16
- **Boscaiola** mushrooms and eggplant sautéed in a tomato basil sauce £16
- **Penne Con Pollo & Broccoli** penne pasta sautéed with chicken and broccoli in a fresh garlic olive oil sauce with a touch of romano cheese £16
- **Penne Alla Romana** peas, mushroom, prosciutto and light onions sautéed in a sherry wine cream sauce £17
- **Fettuccini Alfredo** homemade alfredo sauce £16
- **Fettuccini Primavera** mixed vegetables sautéed in a garlic olive oil sauce with a touch of romano cheese £16
- **Gnocchi Piemontese** homemade pink sauce £16
- **Pesto** homemade creamy pesto sauce served over penne pasta £16
- **Ravioli** choice of cheese, meat or spinach served in a homemade marinara sauce £16
- **Tortellini Alla Panna** sautéed in our homemade cream sauce with prosciutto £16
- **Penne Alla Vodka** penne pasta sautéed with onions, basil, garlic, hint of red pepper flake and vodka tossed in a creamy pink sauce £16
- **Add Chicken 5, Shrimp 8, Scallops 8 or Salmon 9 to any entrée**

**Piatti Al Forno** • oven baked entrees

- **Penne Al Forno** baked ziti £15
- **Manicotti** tube-filled pasta stuffed with cheese baked in a tomato sauce, topped with mozzarella cheese £14
- **Cannelloni** tube-filled pasta stuffed with meat and cheese baked in a tomato sauce, topped with mozzarella cheese £14
- **Cannelloni Florentine** tube-filled pasta stuffed with meat, spinach and cheese baked in a tomato sauce, topped with mozzarella cheese £14
- **Lumache** stuffed shells with ricotta cheese baked in tomato sauce topped with mozzarella cheese £15
- **Lasagna** pasta sheets layered with ricotta cheese and meat sauce, baked with mozzarella cheese £16
- **Giro Della Sicilia (Combo Platter)** stuffed shell, manicotti, cannelloni and a meatball, baked in tomato sauce topped with mozzarella cheese £18
- **Melanzane Parmigiana** breaded eggplant baked in a tomato sauce topped with mozzarella cheese £15
- **Melanzane Rolatini** breaded eggplant stuffed with ricotta cheese, baked in a tomato sauce topped with mozzarella cheese £16
- **Melanzane Rolatini Florentine** breaded eggplant stuffed with ricotta cheese and spinach, baked in a tomato sauce topped with mozzarella cheese £16

**Specialità Della Casa** • house specials

- **Tortellini Di Stefano** tortellini pasta in a creamy meat sauce with diced prosciutto, baked and topped with mozzarella cheese £17
- **Gnocchi Della Nonna** gnocchi pasta sautéed in a tomato sauce, baked with parmesan cheese and mozzarella cheese £16
- **Salisiccia Con Pepperoni** sausage sautéed with onions and peppers in a light sherry wine tomato sauce £18
- **Pollo Di Stefano** strips of chicken with sliced sausage, mushrooms, prosciutto, pepperoncini and black olives sautéed in a sherry wine lemon garlic sauce £20
- **Vitello E Gamberi Alla Maria** veal cutlet and breaded jumbo shrimp baked in a tomato sauce topped with mozzarella cheese £25

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.*
Pizza, Calzones & Stromboli

Pizzas are 12" and are made to order. Gluten Free pizza add $2.00. Toppings listed below.

**Cheese Pizza** tomato sauce with mozzarella cheese 12

**Pizza Braccio di Ferro** spinach, fresh garlic and fresh tomatoes with mozzarella cheese 13

**Pizza Bianca Neve** ricotta, fresh basil, fresh garlic and olive oil with mozzarella cheese 13

**Pizza Hawaiian** pineapple, ham, and tomato sauce with mozzarella cheese 13

**Pizza Margherita** sliced tomatoes, garlic, basil & tomato sauce with fresh mozzarella cheese 13

**Pizza Vegetarian** black olives, spinach, green peppers, onions, mushrooms and tomato sauce with mozzarella cheese 14

**Meatlover's Pizza** ham, pepperoni, bacon, meatball, sausage and tomato sauce with mozzarella cheese 15

**Calzone** stuffed with ricotta cheese, and mozzarella cheese 12

**Calzone Vegetarian** stuffed with spinach, mushrooms, onions, black olives, ricotta cheese and mozzarella cheese 13

**House Stromboli** stuffed with ham, sausage, and mozzarella cheese 13

**Lenny's Special Stromboli** stuffed with pepperoni, sausage, onions, green peppers, mushrooms and mozzarella cheese 13 50

**Steak Stromboli** stuffed with sliced steak, onions, mushroom, green peppers and mozzarella cheese 13 50

**Create Your Own** pepperoni, sausage, meatballs, ham, pinapple, bacon, prosciutto, chicken, eggplant, steak, pepperoni, onions, mushrooms, green peppers, red peppers, spinach, broccoli, black olives, green olives, sun dried tomatoes, tomatoes, garlic, basil, fresh mozzarella, extra mozzarella, feta cheese, anchovies, red onions, capers, shrimp

Please ask your server for availability & pricing on certain toppings

**Contorni** side items

**Polpetti** two meatballs ........................................ 6

**Salsiccia** two sausage links .................................. 6

**Marinara Sauce** .............................................. side 4 pint 6

**Alfredo Sauce** ................................................ side 4 pint 7

**Meat Sauce** .................................................... side 4 pint 7

**Broccoli Aglio Olio** broccoli sautéed in garlic and olive oil ........................................ 5

**Mixed Vegetables** zucchini, yellow squash, carrots, broccoli and peas .......................... 5

**French Fries** Homemade · Never Frozen 5

**Beverages** beverages

**Fountain Drinks**

Coffee regular or decaffeinated

Milk

**Hot Tea** regular or decaffeinated

**Espresso** regular or decaffeinated

**Espresso Double** regular or decaffeinated

**Cappuccino** regular or decaffeinated

**San Pellegino** mineral water

**Bottled Water**

**Apple Juice** (no refills)

**Pollo** chicken served over penne pasta

**Pollo Alla Marsala** chicken medallions sautéed in a marsala wine sauce with mushrooms 19

**Pollo Alla Scaloppine** chicken medallions sautéed in a white wine sauce with mushrooms 19

**Pollo Alla Parmigiana** breaded chicken cutlet baked in a marinara sauce topped with mozzarella cheese 19

**Pollo Alla Piccata** chicken medallions sautéed in a white wine lemon sauce with capers 19

**Pollo Alla Cacciatore** strips of chicken sautéed in a sherry tomato sauce with carrots, celery, green peppers, onions, mushrooms, garlic, green and black olives 20

**Pollo Alla Bolognese** breaded chicken cutlet topped with prosciutto and melted mozzarella cheese in a marsala wine sauce with mushrooms 19

**Pollo Alla Milanese** breaded chicken cutlet pan fried in olive oil and butter, with a side of french fries 19

**Pollo Pizzaiola** chicken medallions sautéed in a sherry wine tomato sauce with capers, pine nuts, onions, crushed green and black olives 20

**Pollo Francese** egg battered chicken breast pan fried and served in a white wine and lemon sauce served over linguini 20

**Vitello** veal served over penne pasta

**Vitello Alla Marsala** veal medallions sautéed in a marsala wine sauce with mushrooms 20

**Vitello Alla Scaloppine** veal medallions sautéed in a white wine sauce with mushrooms 20

**Vitello Alla Parmigiana** veal cutlet oven baked in marinara sauce topped with mozzarella cheese 20

**Vitello Alla Piccata** veal medallions sautéed in a white wine lemon sauce with capers 20

**Vitello Alla Bolognese** breaded veal cutlet topped with prosciutto and melted mozzarella cheese in a marsala wine sauce with mushrooms 20

**Vitello Alla Milanese** veal cutlet pan fried in olive oil and butter, with a side of french fries 20

**Vitello Alla Pizzaiola** veal medallions sautéed in a sherry wine tomato sauce with capers, pine nuts, onions, crushed green and black olives 20

**Platti Di Mare** from the sea

**Linguini con Vongole** clams (red or white sauce) 18

**Linguini Calamari** squid sautéed in a garlic tomato sauce 18

**Gamberi Parmigiana** breaded jumbo shrimp oven baked in a tomato sauce topped with mozzarella cheese served over penne pasta 20

**Gamberi Cioppino** jumbo shrimp sautéed in a fresh tomato sauce with green peppers, black olives and onions served over linguini 20

**Gamberi Portofino** jumbo shrimp sautéed with mushrooms, garlic and onions in a sherry wine lemon cream sauce served over linguini 20

**Dentici' Genovese** snapper sautéed in a sherry wine lemon sauce with onions, capers, garlic, black olives and pine nuts served over linguini 20

**Dentici' Alla Barese** snapper sautéed with onions, black olives, and crushed red pepper, in a sherry wine tomato sauce served over linguini 20

**Lobster Ravioli** lobster filled ravioli in a white wine cream sauce with jumbo shrimp and fresh herbs 22

**Salmon Alla Crema** salmon filet lightly floured and sautéed in a sherry lemon cream sauce with sundried tomatoes and asparagus served over linguini 22

**Zuppa di Mare di Stefano** Stefano's seafood platter with shrimp, mussels, calamari, clams and snapper, simmered in a light sherry wine tomato sauce over linguini 27

**Kid's Menu. MUST BE UNDER 12**

**Kid's Entrées Do Not Include Salad or Beverage**

**Pasta Choices:** Linguini, Spaghetti or Penne

**Pasta with Butter** ........................................... 7.00

**Pasta with Marinara** ....................................... 7.50

**Pasta with Meatballs** ..................................... 8.50

**Pasta with Alfredo** ......................................... 9.00

Baked Ziti ......................................................... 8.50

Ravioli (Cheese or Meat) Marinara .................. 8.50

Ravioli (Cheese or Meat) Alfredo .................. 9.00

Fried Ravioli (Cheese or Meat) .................. 8.50

Chicken Tenders served with fries .............. 9.00

Cheese Pizza 8" tomato sauce & mozzarella cheese ....... 10.00

Ask your server about our Homemade Soup of the Day, Homemade Desserts, Gluten Free Pasta and other Gluten Free Options. All entrées served with a dinner salad and bread. Side of pasta with different sauce $3.00 upcharge, Substitute veggies for pasta $4.00 upcharge. Sharing entrées $3.00. Parties of 8 or more, 20% gratuity may be added.