

# Stefano's

## trattoria

### Antipasti • starters

**Bruschetta Siciliana** toasted italian bread topped with marinated tomatoes, serves 3-4 people **10**

**Garlic Knots** serves 3-4 people **10**

**Meatballs Parm Style** serves 2 people **8**

**Italian Sausage Parm Style** serves 2 people **8**

**Calamari Fritti** flour battered and deep fried seasoned squid, serves 2-3 people **13**

**Insalata di Calamari** squid marinated in garlic olive oil vinaigrette with celery, onions and kalamata olives, serves 2 people **Served cold 13**

**Pomodori Caprese** sliced tomatoes and fresh mozzarella topped with olive oil and fresh basil, serves 3-4 people **10**

**Cozze Marinara** sautéed mussels in garlic tomato sauce, serves 2-3 people **14**

**Cozze Bianco** sautéed mussels, capers, onions with garlic in a sherry wine sauce, serves 2-3 people **14**

**Mozzarella Fritta** deep fried breaded cheese sticks, serves 2-3 people **10**

**Antipasto Contadina** chunks of salami, sopressata, prosciutto, sharp provolone cheese, sun dried tomatoes, artichokes, mushrooms, anchovies, black and green olives, marinated in a seasoned olive oil **serves 1-2 people 11**  
**serves 3-4 people 15**

**Arancini** cheesy risotto rolled into a ball & deep fried with a breadcrumb coating plated over meat sauce, serves 2-3 people **10**

**Stuffed Mushrooms** mushroom caps stuffed with risotto & bacon, topped with mozzarella cheese baked & finished with balsamic glaze serves 3-4 people **11**

### Insalata • salad

**Add To Any Salad: chicken 5, shrimp 8, scallops 8, salmon 9**

**Dinner Salad** crisp mixed greens with tomatoes, cucumbers and onions with your choice of dressing **11**

**Tri-color Salad** crisp romaine lettuce with tomatoes, fresh mozzarella, sliced almonds, and gorgonzola topped with a homemade balsamic vinaigrette dressing **13**

**Greek Salad** crisp mixed greens served with imported feta cheese, kalamata olives, tomatoes, cucumbers, pepperoncini peppers and onions with homemade house dressing on the side **12**

**Caesar Salad** crisp romaine lettuce with croutons and shredded parmesan cheese tossed with creamy caesar dressing **11**

**Antonella Bella** spinach and romaine lettuce tossed with candied pecans, gorgonzola, cheese, and raisins topped with a homemade balsamic dressing **12**

**Stefano's Antipasto Salad** crisp mixed greens served with genoa salami, ham, pepperoni, cappicola, provolone cheese, artichokes, mushrooms, tomatoes, cucumbers, pepperoncini peppers, onions, black and green olives with our homemade house dressing on the side **14**

Ask About Our Homemade Soup of the Day **7.50**

## Pasta Entrées

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

**Marinara** homemade tomato sauce **16**

**Polpetti** homemade meatballs **18**

**Salsiccia** Italian sausage **18**

**Bolognese** homemade meat sauce **18**

**Funghetti** homemade sherry wine tomato sauce with mushrooms **19**

**Aglio & Olio** fresh garlic and olive oil **18**

**Carbonara** sautéed in our homemade cream sauce with prosciutto and light onions **19**

**Boscaiola** mushrooms and eggplant sautéed in a sherry wine tomato basil sauce **19**

**Penne Con Pollo & Broccoli** penne pasta sautéed with chicken and broccoli in a fresh garlic olive oil sauce with a touch of romano cheese **19**

**Penne Alla Romana** peas, mushroom, prosciutto and light onions sautéed in a sherry wine cream sauce **20**

**Fettuccini Alfredo** homemade alfredo sauce **19**

**Fettuccini Primavera** mixed vegetables sautéed in a garlic olive oil sauce with a touch of romano cheese **19**

**Gnocchi Piemontese** homemade pink sauce **19**

**Pesto** homemade creamy pesto sauce served over penne pasta **19**

**Ravioli** choice of cheese, meat or spinach served in a homemade marinara sauce **19**

**Tortellini Alla Panna** sautéed in our homemade cream sauce with prosciutto **19**

**Penne Alla Vodka** penne pasta sautéed with onions, basil, garlic, hint of red pepper flake and vodka tossed in a creamy pink sauce **19**

**Add Chicken 5, Shrimp 8, Scallops 8 or Salmon 9 to any entrée**

## Piatti Al Forno • oven baked entrees

**Penne Al Forno** baked ziti **18**

**Manicotti** tube-filled pasta stuffed with cheese baked in a tomato sauce, topped with mozzarella cheese **17**

**Cannelloni** tube-filled pasta stuffed with meat and cheese baked in a tomato sauce, topped with mozzarella cheese **17**

**Cannelloni Florentine** tube-filled pasta stuffed with meat, spinach and cheese baked in a tomato sauce, topped with mozzarella cheese **17**

**Lumache** stuffed shells with ricotta cheese baked in tomato sauce topped with mozzarella cheese **18**

**Lasagna** pasta sheets layered with ricotta cheese and meat sauce, baked with mozzarella cheese **19**

**Giro Della Sicilia (Combo Platter)** stuffed shell, manicotti, cannelloni and a meatball, baked in tomato sauce topped with mozzarella cheese **20**

**Melanzane Parmigiana** breaded eggplant baked in a tomato sauce topped with mozzarella cheese **18**

**Melanzane Rولاتini** breaded eggplant stuffed with ricotta cheese, baked in a tomato sauce topped with mozzarella cheese **19**

**Melanzane Rولاتini Florentine** breaded eggplant stuffed with ricotta cheese and spinach, baked in a tomato sauce topped with mozzarella cheese **19**

## Specialita Della Casa • house specials

**Tortellini Di Stefano** tortellini pasta in a creamy meat sauce with diced prosciutto, baked and topped with mozzarella cheese **20**

**Gnocchi Della Nonna** gnocchi pasta sautéed in a tomato sauce, baked with parmesan cheese and mozzarella cheese **18**

**Salsiccia Con Pepperoni** sausage sautéed with onions and peppers in a light sherry wine tomato sauce **21**

**Pollo Di Stefano** strips of chicken with sliced sausage, mushrooms, prosciutto, pepperoncini and black olives sautéed in a sherry wine lemon garlic sauce **23**

**Vitello E Gamberi Alla Maria** a veal cutlet and breaded jumbo shrimp baked in a tomato sauce topped with mozzarella cheese **28**

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 requirments.



# Pizza, Calzones & Stromboli

please allow 15-20 minutes for us to properly prepare your pizza, calzone & 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 **14**

**Pizza Braccio di Ferro** spinach, fresh garlic and fresh tomatoes with mozzarella cheese **15**

**Pizza Bianca Neve** ricotta, fresh basil, fresh garlic and olive oil with mozzarella cheese **15**

**Pizza Hawaiian** pineapple, ham, and tomato sauce with mozzarella cheese **15**

**Pizza Margerita** sliced tomatoes, garlic, basil & tomato sauce with fresh mozzarella cheese **15**

**Pizza Vegetarian** black olives, spinach, green peppers, onions, mushrooms and tomato sauce with mozzarella cheese **16**

**Meatlover’s Pizza** ham, pepperoni, bacon, meatball, sausage and tomato sauce with mozzarella cheese **17**

**Calzone** stuffed with ricotta cheese, and mozzarella cheese **14**

**Calzone Vegetarian** stuffed with spinach, mushrooms, onions, black olives, ricotta cheese and mozzarella cheese **15**

**House Stromboli** stuffed with ham, sausage, and mozzarella cheese **15**

**Lenny’s Special Stromboli** stuffed with pepperoni, sausage, onions, green peppers, mushrooms and mozzarella cheese **16**

**Steak Stromboli** stuffed with sliced steak, onions, mushroom, green peppers and mozzarella cheese **16**

**Create Your Own**  
Pepperoni • Sausage • Meatballs • Ham  
Pineapple • Bacon • Prosciutto • Chicken  
Eggplant • Steak • Pepperoncini • 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

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

## Bevande • 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 Pellegrino** 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 **22**

**Pollo Alla Scaloppine** chicken medallions sautéed in a white wine sauce with mushrooms **22**

**Pollo Alla Parmigiana** breaded chicken cutlet baked in a marinara sauce topped with mozzarella cheese **22**

**Pollo Alla Piccata** chicken medallions sautéed in a white wine lemon sauce with capers **22**

**Pollo Alla Cacciatore** strips of chicken sautéed in a sherry tomato sauce with carrots, celery, green peppers, onions, mushrooms, garlic, green and black olives **23**

**Pollo Alla Sorrento** breaded chicken cutlet topped with prosciutto and melted mozzarella cheese in a marsala wine sauce with mushrooms **22**

**Pollo Alla Milanese** breaded chicken cutlet pan fried in olive oil and butter (no pasta), with a side of french fries **22**

**Pollo Pizziola** chicken medallions sautéed in a sherry wine tomato sauce with capers, pine nuts, onions, crushed green and black olives **23**

**Pollo Francaise** egg battered chicken breast pan fried and served in a white wine and lemon sauce served over linguini **23**

## Vitello • veal served over penne pasta

**Vitello Alla Marsala** veal medallions sautéed in a marsala wine sauce with mushrooms **23**

**Vitello Alla Scaloppine** veal medallions sautéed in a white wine sauce with mushrooms **23**

**Vitello Alla Parmigiana** veal cutlet oven baked in marinara sauce topped with mozzarella cheese **23**

**Vitello Alla Piccata** veal medallions sautéed in a white wine lemon sauce with capers **23**

**Vitello Sorrento** breaded veal cutlet topped with prosciutto and melted mozzarella cheese in a marsala wine sauce with mushrooms **23**

**Vitello Alla Milanese** veal cutlet pan fried in olive oil and butter, with a side of french fries **23**

**Vitello Alla Pizziola** veal medallions sautéed in a sherry wine tomato sauce with capers, pine nuts, onions, crushed green and black olives **23**

**Vitello Francaise** egg battered veal cutlet pan fried and served in a white wine and lemon sauce served over linguini **25**

## Piatti Di Mare • from the sea

**Linguini con Vongole** clams (red or white sauce) **21**

**Linguini Calamari** squid sautéed in a garlic tomato sauce **21**

**Linguini con Cozze** mussels sautéed in a garlic tomato sauce **21**

**Gamberi Parmigiana** breaded jumbo shrimp oven baked in a tomato sauce topped with mozzarella cheese served over penne pasta **23**

**Gamberi Cioppino** jumbo shrimp sautéed in a fresh tomato sauce with green peppers, black olives and onions served over linguini **23**

**Gamberi Portofino** jumbo shrimp sautéed with mushrooms, garlic and onions in a sherry wine lemon cream sauce served over linguini **23**

**Dentici' Genovese** snapper sautéed in a sherry wine lemon sauce with onions, capers, garlic, black olives and pine nuts over linguini **23**

**Dentici' Alla Barese** snapper sautéed with onions, black olives, and crushed red pepper, in a sherry wine tomato sauce served over linguini **23**

**Shrimp Scampi** shrimp served in a garlic lemon white wine sauce over linguine **23**

**Lobster Ravioli** lobster filled raviolis in a white wine cream sauce with jumbo shrimp and fresh herbs **25**

**Salmon Alla Crema** salmon filet lightly floured and sautéed in a sherry lemon cream sauce with sundried tomatoes and asparagus served over linguini **25**

**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 **30**

## 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**.....10.00

**Pasta with Marinara**.....10.50

**Pasta with Meatballs**.....11.50

**Pasta with Alfredo** .....12.00

**Baked Ziti**.....11.50

**Ravioli (Cheese or Meat) Marinara**.....11.50

**Ravioli (Cheese or Meat) Alfredo**.....12.00

**Chicken Tenders** served with fries.....12.00

**Cheese Pizza** 8” tomato sauce & mozzarella cheese ....13.00

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.