

ANTIPASTI

GAMBERETTI E CALAMARI SALTATI IN PADELLA "AGRODOLCE"	12
Shrimp and fried calamari sautéed with sweet cherry peppers, pine nuts and golden raisins in a sweet and sour glaze	
SPIEDINI ALLA ROMANA	9
Egg-battered and pan-fried white bread, mozzarella and anchovies with a lemon garlic caper sauce	
ZUPPA DI COZZE AL SAPORE DI MARE	9
North Atlantic black mussels steamed in white wine, tomato and fresh herbs	
VONGOLE GRATINATE ALLA TOSCANA	10
Long Island baked clams with white breadcrumbs, herbs, tomato, basil and Grana Padano	
CALAMARI FRITTI	11
Simply-fried calamari served with marinara sauce and lemon	
MOZZARELLA IN CARROZZA "DORATA"	9
Breaded and pan-fried white bread and mozzarella with fresh herbs and garnished with baby greens	
FUNGO PORTOBELLO AL FORNO	11
Oven-roasted Portobello mushroom stuffed with sautéed spinach, mozzarella, pignoli nuts and white truffle-infused breadcrumbs	
CARPACCIO DI MANZO	13
Thinly sliced beef tenderloin with arugula, Grana Padano with Chianti vinegar dressing and Limoncello crème	
INSALATA DI MARE "AMALFITANO"	14
Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs	
COCKTAIL DI GAMBERONI	12
Chilled colossal shrimp cocktail	
MELONE CON PROSCIUTTO DI PARMA GORGONZOLA E AMERENA	12
Seasonal melon with Prosciutto di Parma, imported Gorgonzola cheese and Amerena cherries	
GRIGLIATA DI POLIPO E SEPPIE	14
Grilled octopus and cuttlefish served over a salad of fennel and oranges	
SALMONE AFFUMICATO CON CAPPERI E RUCOLA	12
Smoked pastrami salmon with arugula, hearts of palm and fennel with lemon and virgin olive oil	

LE SPECIALITÀ DELLA CASA

(FOR TWO)

ANTIPASTO FREDDO ALLA CASALINGA	22
The chef's selection of cold Italian house specialties	
ANTIPASTO CALDO ALLA CASALINGA	22
Stuffed peppers, baked clams, shrimp oreganata, fried calamari and mozzarella in carrozza	
ANTIPASTO FREDDO DI VERDURE DI STAGIONE	16
A sampling of marinated seasonal vegetable specialties	
ANTIPASTO A BASE DI FORMAGGI	24
A sampling of imported cheeses	
ANTIPASTO DI SALUMI	21
A sampling of cured meats served in the Tuscan tradition	
COCKTAIL DI FRUTTI DI MARE	28
Chilled jumbo shrimp, lobster tail and clams on the half shell	

FOR PARTIES OF 10 OR MORE...

We highly recommend ordering either a
Hot or Cold Antipasto
(Served family-style)

12
per person

LE MINESTRE

ZUPPA DEL GIORNO

Soup of the day

6

PASTA E FAGIOLI TRADIZIONALE

Cannellini beans and tomatoes with ditali pasta

6

MINISTRONE ALLA TOSCANA

Tuscan vegetable soup

6

ZUPPA DI CIPOLLE GRATINATE

Onion soup gratin

6

INSALATE

INSALATA MONTE BIANCO

Jerusalem artichoke, fennel, endive, mushrooms, pine nuts and hearts of palm with a fresh lemon and Colavita virgin olive oil dressing

8

INSALATA TOSCANA

Arugula with farro, pine nuts, avocado, hearts of palm and ricotta salata in a Chianti vinegar and Colavita virgin olive oil dressing

8

INSALATA DI SPINACI

Fresh spinach with orange, fennel, toasted pecans and imported sweet gorgonzola with a sherry-vinegar dressing

8

INSALATA TRI COLORE

Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette

7

INSALATA DI STAGIONE CON MELE E NOCI

Field green salad with Granny Smith apples, caramelized walnuts and dry cranberries with a Limoncello vinaigrette

8

INSALATA "BOCELLI"

Our signature salad of watercress, endive, fennel, orange, dried figs and toasted almonds with goat cheese in a Tuscan white balsamic vinegar and Colavita virgin olive oil dressing

8

INSALATA ALLA CESARE

Classic Caesar salad with croutons, grated parmigiano and *Stefano's* homemade "low-fat" Caesar dressing

7

PASTA

(Pasta dishes may be shared but please, no ½ orders)
(Whole Wheat and Gluten-free pasta also available)

LINGUETTINE ALLA VIAREGGIO

Long Island middle neck clams and diced shrimp sautéed with grape tomatoes, basil, garlic and white wine

22

FETTUCCHINE ALLA CARBONARA

Fettuccini with pancetta, onions, egg yolk and Grana Padano

16

RAVIOLI DI RICOTTA ALLA BOLOGNESE

Homemade ricotta-filled ravioli with a classic meat sauce

14

TAGLIATELLE ALLA PESCATORA

Hand-cut pasta with calamari, scallops, shrimp, mussels and clams in a light tomato and basil broth

22

FIOCCHI AL FORMAGGIO E PERE CON MASCARPONE E LIMONE

Beggar's purse pasta filled with ricotta, pear, lemon, mascarpone and arugula in light cream sauce

21

PAPPARDELLE AL CHAMPAGNE

With lobster tail, scallops and shrimp in a champagne sauce

26

PENNE RIGATE ALLA VODKA "CLASSICA"

With tomato, light cream, San Danielle prosciutto, shallots and vodka sauce

14

GEMELLI ALLA AMATRICIANA

Twisted twin-tube pasta with pancetta, onions, sweet peas, San Marzano cherry tomatoes and basil

18

GNOCCHI DI RICOTTA FATTI IN CASA ALLA FIORENTINA

Hand-rolled and cut ricotta gnocchi with your choice of tomato and mozzarella, pesto or Bolognese sauce

16

RISOTTI

RISOTTO ALLA PESCATORE

Seafood risotto with calamari, clams, mussels and shrimp with a light tomato sauce

22

RISOTTO PRIMAVERA AL PROFUMO DI TARTUFO BIANCO

White risotto with assorted seasonal vegetables, Grana Padano and white truffle oil

19

SECONDI PIATTI

TRANCI DI SALMONE ALLA LIVORNESE	22
Pan-seared salmon with onions, olives, capers, grape tomatoes and white wine	
POLLO ALLA VALDOSTANA	22
Prosciutto-wrapped chicken breast stuffed with Fontina cheese and basil with a Marsala wine and mushroom sauce	
GAMBERONI AL PROFUMO DI LIMONCELLO	24
Egg-battered sautéed jumbo wild-caught South American shrimp in a lemon-citrus sauce with sautéed spinach with toasted garlic	
BOCCONCINI DI POLLO E SALSICCE SCARPARIELLO	22
Boneless chicken with sweet Italian sausage, garlic, mushrooms, white wine and lemon	
BRANZINO ALLA LIGURE	24
Butterflied, boneless Mediterranean sea bass with potatoes, olives, capers, grape tomatoes and virgin olive oil	
POLLO SALTIMBOCCA DI SORRENTO	21
Sautéed chicken breasts with prosciutto, Bufala mozzarella in a lemon sauce	
CODA DI ARAGOSTA AL PROFUMO DI GRAND MARNIER	26
Egg-battered South American lobster tails in a Grand Marnier, honey blossom sauce with sautéed spinach	
VITELLO ALLA TOSCANA	23
Breaded veal cutlets stuffed with prosciutto cotto, Fontina cheese and roasted garlic puree in a Chianti wine sauce with Cerignola olives and mushrooms	
FILETTO DI SOGLIOLA ALLA FRANCESE	22
Wild-caught filet of sole, egg-battered and sautéed in lemon and white wine sauce	
PETTI DI POLLO ALL' AVELLINESE	21
Sautéed chicken breasts with peppers and potatoes in a sherry wine vinegar demi-glaze	
BRANZINO CILENO ALLA CAPPRICIO	25
Pan-seared Chilean sea bass with fennel, pignoli nuts, mushrooms, olives, white wine, garlic, lemon and virgin olive oil	
GAMBERONI GRATINATI	26
Jumbo wild-caught South American shrimp with herb bread crumbs, tomatoes and basil served with Sicilian-style couscous	

LE SPECIALITÀ DELLA GRIGLIA

CODA DI ARAGOSTA ALLA GRIGLIA	26
Grilled lobster tails served with watercress, endive, orange, dry figs and toasted almonds with a Chianti vinegar dressing and Orangello crème	
FILETTO DI MANZO ALLA GRIGLIA	26
Simply-grilled 10oz filet mignon with onion rings and Tuscan fries	
FRUTTI DI MARE ALLA GRIGLIA	28
Grilled shrimp, cuttlefish, baby octopus, lobster tail and scallops over a field green salad with apples, caramelized walnuts and dry cranberries with a light lemon, Colavita virgin olive oil, garlic, basil and red chili oil dressing	
BISTECCA ALLA GRIGLIA COTTA "AL NATURALE"	26
Naturally aged 16oz Black Angus steak served au jus	
COSTOLETTE DI AGNELLO ALLA BRACE	26
Australian lamb chops with sautéed spinach and cannelloni beans with a Sangiovese red wine reduction	
PESCE DEL GIORNO ALLA GRIGLIA	PRICED ACCORDINGLY
Catch of the day over BOCELLI salad with an olive oil and white balsamic dressing	

PIATTI TRADIZIONALI

SALTIMBOCCA ALLA STEFANO	24
Milk-fed nature veal scaloppine with sage, prosciutto and Caciocavallo cheese in a Marsala wine demi-glaze served with sautéed spinach	
FILETTO DI MAIALE CON "PEPPERONATA"	21
Pork tenderloin with sweet tricolor peppers, onions and potatoes with a sherry-vinegar infused demi-glaze	
ZUPPA DI PESCE ALLA SORRENTO	26
Fresh fish stew with clams, mussels, calamari, lobster tail and shrimp in a white wine/tomato broth	
SCALOPPE DI VITELLO ALLA MILANESE	24
Thinly sliced milk-fed veal, breaded and pan-fried, with an arugula and tomato salad with Chianti-vinegar and Colavita virgin olive oil	
RAGU DELLA NONNA "TRADIZIONALE" (SUNDAY ONLY)	21
Your choice of pasta with traditional Sunday sauce served with meatballs, braciola and Italian sweet sausage	
POLLO O SCALOPPE DI VITELLO AL "TUO GUSTO"	PRICED ACCORDINGLY
Your choice of either chicken or thinly sliced veal prepared any style	
OSSO BUCO (SATURDAY ONLY)	PRICED ACCORDINGLY
Braised veal shank	

COMPLETE SUNDAY DINNER

INSALATA MISTA DELLA CASA

Field greens with cucumbers, tomatoes and red onion in a balsamic and Colavita virgin olive oil dressing

RAGU DELLA NONNA "TRADIZIONALE"

Your choice of pasta with traditional Sunday sauce served with meatballs, braciola and Italian sweet sausage

COFFEE OR TEA

THE CHEF'S SELECTION OF HOMEMADE DESSERT

25

(PER PERSON)

CONTORNI

BROCCOLI DI RAPE SALTATI CON AGLIO, OLIO E PEPERONCINO	9
Broccoli rabe sautéed with garlic, oil and red chili peppers	
MELANZANE ALLA PARMIGIANA	8
Eggplant layered with mozzarella and tomato sauce	
FRITTURA DI ZUCCHINE	6
Deep-fried zucchini	
PISELLI CON CIPOLLE E BASILICO	6
Sautéed peas with onions and basil	
SPINACI SALTATI CON AGLIO E OLIO	6
Spinach sautéed with garlic, red chili peppers and extra virgin olive oil	
CAROTE ALLA SAN PELLEGRINO	6
Sliced carrots cooked in Pellegrino water with sweet onions	
ARINCINI AL PROFUMO DI TARTUFO BIANCO	9
Mini white truffle-infused rice balls with mozzarella cheese	

"Simplicity and true flavors are the key ingredients of great Italian cooking."

—MARIA, STEFANO AND VINCENZO