

**Stefani's
Dinner Menu**

Antipasti

Bruschetta alla Toscana

Toasted Italian bread topped with fresh tomatoes, basil and herbs

\$4.50

Vongole al Forno

Baked clams

\$6.95

Calamari Dorati

Fried baby squid with cocktail sauce

\$6.95

Insalata Caprese

Fresh mozzarella, sliced tomatoes, olive oil and fresh basil

\$6.25

Zuppa di Cozze

Black mussels in a light tomato sauce with garlic bread

\$7.95

Calamari all'Arrabbiata

Baby squid sautéed in a spicy tomato sauce

\$7.50

Piatto Misto alla Stefani's (2 person minimum)

Grilled scampi, fried calamari, bruschetta and caprese

\$18.95

Polpi Piccantini alla Griglia

Marinated grilled baby octopus

\$7.25

Zucchini Fritti

Fried zucchini

\$4.50

Zuppe

Minestrone alla Genovese

Fresh garden vegetable soup with basil

\$3.95

Pasta e Fagioli alla Toscana

Navy bean soup with rosemary flavoring

\$3.25

Insalate

Insalata all'Ortolana

Mixed field greens, celery, carrots, roasted peppers, tomatoes, fontina cheese and candied walnuts with homemade citrus vinaigrette

\$5.95

Pomodoro Acciughe e Cipolla

Tomato, anchovies, onion and basil dressing

\$4.95

Tricolore

Radicchio, arugula, Belgian endive and bibb lettuce with balsamic vinaigrette

\$4.95

Insalata alla Cesare

Caesar salad

\$5.25

Insalata della Casa

House salad

\$2.95

Pizze in our wood burning oven

Margherita

Fresh tomato sauce, mozzarella and fresh basil

\$6.95

Affumicata

Tomato sauce, smoked mozzarella and smoked chicken

\$7.25

Regina

Tomato sauce, mozzarella, sausage and roasted bell peppers

\$7.25

Ortolana

Grilled vegetables, fresh tomato sauce and mozzarella

\$7.25

Aretina

Basil pesto, mozzarella, goat cheese and sun-dried tomatoes

\$7.50

Quattro Formaggi

Tomato sauce, mozzarella, gorgonzola, fontina and parmigiano cheese

\$7.50

Verdure

Spinaci all'Aglietto

Fresh spinach sautéed in garlic and olive oil

\$3.25

Verdura Mista alla Griglia

Marinated grilled fresh vegetables of the day

\$4.75

Asparagi alla Parmigiana

Steamed asparagus sprinkled with parmigiano cheese and melted butter

\$5.95

Patate Arrosto all'Erbette

Roasted potatoes with sage, rosemary and garlic

\$4.25

Paste

Tortelloni ai Quattro Formaggi

Homemade tri-colored tortelloni stuffed with ricotta in a four cheese sauce

\$10.95

Pennine al Brivido

Pennine with garlic olive oil, touch of tomato sauce, hot pepper and herbs

\$8.95

Capellini al Pomodoro e Mozzarella

Angel hair pasta with oven roasted tomato sauce and fresh mozzarella

\$10.95

Maccheroni alla Cipriani

Homemade fresh square pasta in a shallot cognac cream tomato sauce

\$10.95

Add chicken...\$2.00 Add shrimp...\$5.00

Linguine alla Fra Diavola

Linguine with scampi, garlic olive oil, crushed hot peppers and marinara sauce

\$19.95

Ravioli Toscani al Forno

Homemade stuffed meat ravioli in a meat cream sauce, baked with melted mozzarella

\$10.25

Linguine alla Viareggina

Linguine with fresh white or red clam sauce

\$11.95

Paglia e Fieno

Homemade two-colored noodles with mushrooms, peas and prosciutto in a shallot cream sauce

\$10.95

Gnocchi al Pomodoro

Homemade potato dumplings with tomato sauce and basil

\$9.95

Fettuccine alla Rustica

Homemade fettuccine, grilled vegetables, grilled chicken, sun-dried tomato pesto, goat cheese and a touch of cream

\$12.95

Spaghetti alla Marcellino

Spaghetti with garlic olive oil, shrimp, scallops, roasted peppers and fresh spinach

\$14.95

Mezzelune di Pollo alla Luigi

Homemade half moon pasta stuffed with chicken, topped with pieces of chicken, sun-dried tomatoes and fresh spinach in a cream sauce

\$12.95

All pasta available with tomato sauce or Bolognese sauce

Secondi

Costolette di Maiale alla Griglia

Marinated grilled pork chops in a garlic olive oil, rosemary and white wine sauce with roasted potatoes

\$14.95

Pollo Valdostana

Chicken breast stuffed with fontina cheese and prosciutto, in a wine demi glaze sauce

\$14.95

Vitella ai Carciofi

Veal medallions sautéed with sun-dried tomatoes, artichokes, caper berries and wine sauce

\$18.95

Vitello alla Parmigiana

Breaded veal cutlet with tomato sauce, parmigiano and mozzarella cheese

\$17.95

Vitello al Limone

Veal medallions sautéed in a lemon and white wine sauce

\$17.95

Costoletta di Vitella ai Ferri

Grilled veal chop served with grilled vegetables and roasted potatoes

\$28.95

Bistecca alla Griglia

Grilled New York strip steak served with grilled vegetables and roasted potatoes

\$25.95

Filetto di Bue alla Griglia

Grilled filet mignon served with grilled vegetables and roasted potatoes

\$25.95

Pollo alla Vesuvio

Half chicken roasted with potato wedges with garlic olive oil, rosemary and white wine

\$13.95

Petti di Pollo al Gorgonzola

Chicken breast sautéed in white wine, topped with gorgonzola cheese sauce

\$13.95

Scampi alla Fiorentina

Marinated grilled scampi on a bed of fresh spinach and roasted potatoes

\$19.95

Melanzane alla Parmigiana

Baked eggplant with tomato sauce, mozzarella and parmigiano cheese

\$11.95

Pollo allo Spiedo Vesuvio

Whole chicken from the rotisserie, vesuvio sauce and roasted potatoes

\$14.95