

**Stefani's
Lunch Menu**

Antipasti

Bruschetta Toscana

Toasted Italian garlic bread topped with fresh tomatoes, basil and herbs

\$4.25

Vongole al Forno

Baked clams

\$6.75

Calamari all'Arrabbiata

Baby squid sautéed in a spicy tomato sauce

\$6.95

Insalata Caprese

Fresh mozzarella, sliced tomatoes, olive oil and fresh basil

\$5.95

Zuppa di Cozze

Black mussels in a light tomato sauce with toasted garlic bread

\$7.25

Calamari Dorati

Fried baby squid

\$6.95

Antipasto Freddo

Assorted Italian cold cuts and cheese

\$7.50

Zucchini Fritti

Fried zucchini

\$4.50

Zuppe

Minestrone alla Genovese

Fresh garden vegetable soup with basil

\$2.95

Pasta e Fagioli alla Toscana

Navy bean soup with rosemary flavoring

\$2.95

Insalate

Insalata all'Ortolana

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

\$5.25

Insalata di Spinaci

Baby spinach, radicchio, apples, toasted walnuts, red onions, goat cheese and balsamic vinaigrette

\$7.75

Insalata di Calamari

Marinated calamari served over lettuce, olives and bell peppers

\$7.95

Insalata Tricolore

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

\$5.25

Insalata alla Cesare

Caesar salad

\$5.25

Add grilled chicken...\$4.00

Insalata della Casa

House salad

\$2.75

Pizze in our wood burning oven

Margherita

Fresh tomato sauce, mozzarella and fresh basil

\$6.75

Affumicata

Tomato sauce, smoked mozzarella and smoked chicken

\$6.95

Regina

Tomato sauce, mozzarella, sausage and roasted bell peppers

\$6.95

Ortolana

Grilled vegetables, fresh tomato sauce and mozzarella

\$6.95

Aretina

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

\$7.25

Quattro Formaggi

Tomato sauce, mozzarella, gorgonzola, fontina and parmigiano cheese

\$7.25

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

\$3.75

Asparagi alla Parmigiana

Steamed asparagus sprinkled with parmigiano cheese and melted butter

\$4.95

Paste

Tortelloni ai Quattro Formaggi

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

\$9.25

Pennine al Brivido

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

\$8.25

Capellini al Pomodoro e Mozzarella

Angel hair pasta with oven roasted tomato sauce and fresh mozzarella

\$8.95

Maccheroni alla Cipriani

Homemade fresh square pasta in a shallot cognac cream tomato sauce

\$8.95

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

Ravioli Toscani al Forno

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

\$9.25

Linguine alla Viareggina

Linguine with fresh white or red clam sauce

\$10.95

Paglia e Fieno

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

\$9.95

Gnocchi al Pomodoro

Homemade potato dumplings with tomato sauce and basil

\$8.95

Spaghetti Ciociara

Spaghetti with Italian sausage, roasted peppers, red onions and tomato sauce

\$8.95

All pasta available with tomato sauce or Bolognese sauce

Panini

Panino di Caprese

Fresh mozzarella on French bread with Romaine lettuce, tomato and sun-dried tomato pesto

\$7.95

Panino con Prosciutto

Imported parma prosciutto, mozzarella, lettuce and tomato on French bread

\$9.50

Panino alla Cesare

Grilled chicken on focaccia bread with lettuce, tomato, provolone cheese and Caesar dressing

\$8.50

Panino con Salsiccia

Grilled sausage with mozzarella, tomato sauce and peppers on French bread

\$6.95

Secondi

Costolette di Maiale alla Griglia

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

\$11.95

Vitello alla Parmigiana

Breaded veal cutlet baked with tomato sauce, parmigiano and mozzarella cheese

\$14.95

Vitello al Limone

Veal medallions sautéed with white wine, lemon and a touch of butter

\$14.95

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 allo Spiedo Vesuvio

Half chicken from the rotisserie, vesuvio sauce and roasted potatoes

\$9.95

Petti di Pollo al Gorgonzola

Chicken breast sautéed in white wine, topped with gorgonzola cheese

\$10.95

Pollo Paillard

Pounded and grilled breast of chicken served over spinach with garlic and olive oil

\$10.95

Melanzane alla Parmigiana

Baked eggplant with tomato sauce, mozzarella and parmigiano cheese

\$9.95