



ANTIPASTI CALDI

Calamari Fritti \$10.00

Tender calamari lightly floured and fried

Cozze Rosse o Bianche \$9.00

Mussels sautéed with garlic in a white wine lemon sauce or marinara sauce

Arancini al Tartufo \$9.00 NEW

Italian rice balls stuffed with Prima Donna cheese & wild mushrooms served with truffle aioli

Mozzarella in Carrozza \$10.00

Pan-fried breaded fresh mozzarella served in a light marinara sauce and capers

Bruschetta Caprese \$8.00

Crostini bread topped with fresh mozzarella cheese and fresh chopped seasoned tomato

Antipasto Tavola \$18.00 (serves two) NEW

Family Style assorted Italian meats and cheeses and seasonal grilled and marinated vegetables

INSALATE

***Add chicken, shrimp, salmon, or crab to any salad for an additional charge**

Insalata Gorgonzola \$10.00

Romaine lettuce, green peppers, radishes, cucumbers and crumbled gorgonzola cheese, tossed in a red wine vinaigrette

La Stalla Antipasto di Casa \$12.00

Fresh spring mix greens with kalamata olives, sharp provolone, salami and pepperoncini tossed in a red wine vinaigrette

Insalata di Cesare \$10.00

Traditional Caesar salad with toasted croutons

Insalata di Arance alla Siciliana \$10.00

Fresh spring mix greens and orange slices, drizzled with a citrus and extra virgin olive oil dressing

Arugula Casereccia \$12.00

Fresh arugula with grape tomatoes, fresh mozzarella, shaved fennel, chopped roasted red peppers tossed with our homemade balsamic reduction


ZUPPE

Zuppa di Pollo \$7.00

Homemade chicken soup with fresh vegetables, aromatic herbs and pastina

Pasta Fagioli \$7.00

Traditional pasta and beans soup





PASTA

Osso Buco Ravioli \$17.00

Stuffed with a veal and mirepoix mix in a wild mushroom demi-glaze sauce

Black Truffle Sacchetti \$17.00

Tiny pasta purses stuffed with ricotta and black truffle mushrooms in a roasted almond and sage butter sauce

Penne alla Matriciana \$13.00

Sautéed with grape tomatoes, pancetta, onions and seasonings in a red wine pomodoro sauce

Penne Arrabbiata \$13.00

Sautéed with garlic, hot peppers, fresh tomato & basil with a splash of white wine sauce

Rigatoni Carbonara \$13.00

Bacon and caramelized sweet onions in an egg cream sauce, finished with parmigiano cheese

Linguine con Vongole \$14.00

Fresh clams sautéed with garlic in a white wine or pomodoro sauce

Ravioli al Pomodoro \$14.00

Cheese ravioli in a traditional tomato sauce

Tagliatelle Alfredo \$13.00

Fresh egg fettuccini tossed in a traditional Alfredo cream sauce

Orecchiette Panzarotto \$15.00 NEW

Orecchiette pasta sautéed with roasted sausage and broccoli rabe

Farfalle e Gamberi \$16.00

Bowtie pasta sautéed with shrimp, grape tomatoes & garlic in a blush pomodoro sauce

Penne alla Vodka \$13.00

Penne pasta tossed with a creamy pink vodka sauce, prosciutto and red onions

Cavatelli and Broccoli \$13.00

Cavatelli sautéed with roasted garlic, white wine and chopped broccoli

Tortellini Bolognese \$14.00

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

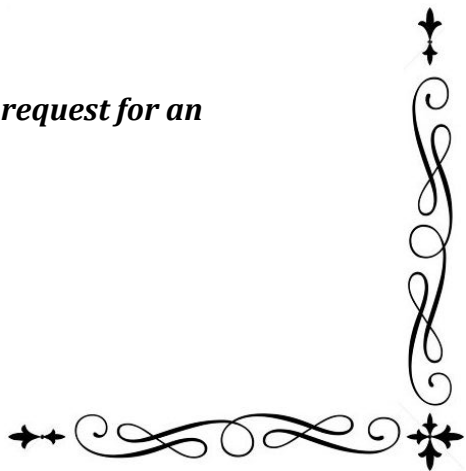
Rigatoni Pomodoro \$13.00

Rigatoni tossed with fresh tomato, basil, garlic & seasonings

Capellini Positano \$18.00 NEW

Capellini pasta with cherry tomatoes, garlic in a white wine sauce topped with crab meat.

****Whole wheat pasta or gluten free pasta available upon request for an additional charge***





VITELLO o POLLO CLASSICO

Veal \$17.00 Chicken \$14.00

Francese

Dipped in seasoned eggs and sautéed in a white wine lemon sauce

Piccata

Sautéed in a simple lemon white wine sauce

Marsala

Sautéed with mushrooms in a Marsala wine sauce

Milanese

Breaded, pan-fried and served with fresh arugula and tomato bruschetta

Parmigiana

Breaded, pan-fried and topped with mozzarella and tomato sauce

VITELLO o POLLO SPECIALE

Veal \$19.00 Chicken \$16.00

Saltimbocca alla Romano

Topped with spinach, prosciutto, sage and fontina cheese baked in a sherry wine sauce

Monte Rosa

Topped with spinach and mozzarella, baked in a pink cream sauce

Sorrentino

Topped with eggplant, prosciutto and mozzarella cheese baked in a white wine blush sauce

Rosemarino

*Topped with roasted peppers, fresh mozzarella in a white wine rosemary sauce,
drizzled with balsamic glaze*

SPECIALITA' della STALLA

Grilled New Zealand Spring Lamb Chops \$22.00

Grilled to perfection then finished with extra virgin olive oil and lemon, served with the vegetable du jour

Melanzane al Forno \$13.00

Homemade eggplant parmigiana stuffed with mozzarella and topped with pomodoro sauce

PESCE

Gamberi La Stalla \$16.00

*Jumbo shrimp sautéed with garlic, parsley, lemon in a white wine sauce or
fra Diavolo spicy marinara*

Salmone Casalingo \$18.00

Salmon filet seasoned with bread crumbs, baked in a white wine and lemon caper broth

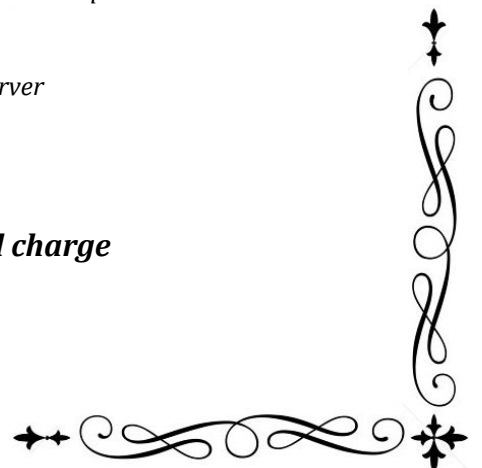
Zuppa di Pesce \$26.00

Chef's choice of fresh fish seafood of the day, ask your server

Fish of the Day MP

Please ask your server for the fish of the day

***Any dish over pasta available for an additional charge**





TRAMEZZINO

Sandwiches

(served with choice of fries or house salad)

Maiale di Pietro \$11.00

Sliced pork, broccoli rabe, and hot peppers topped with provolone

Italiano Sandwich \$11.00

Prosciutto, soppressata, fresh mozzarella and arugula, oil & vinegar

Portobello \$11.00

Slices of portabella, spinach and roasted peppers, topped with fresh mozzarella, oven roasted

Asiago Chicken \$11.00

Grilled chicken breast topped with a roasted pepper-chipotle spread and melted asiago cheese

Luigi's Rib Eye Steak \$13.00

Mushrooms and caramelized onions, topped with mozzarella

Sides

Meatballs or Sausage \$6.00

Broccoli Rabe \$6.00

Escarole & Beans \$6.00

Potato Del Giorno \$6.00

Penne or Angel Hair \$6.00

Tossed in tomato sauce

Children's Menu

Chicken Fingers \$8.00

Spaghetti and Meatballs \$8.00

Ravioli \$8.00

GLUTEN FREE ITEMS AVAILABLE UPON REQUEST
ASK YOUR SERVER WHICH DISHES CAN BE MADE GLUTEN FREE!

