



Antipasti

ITALIAN ANTIPASTO BOARD

Prosciutto, Soppresata, Pepperoni, Peppered Salami, Parmigiano & Fontina Cheese, Marinated Olives, Herb Crostini 15.99

FRITTO MISTO

Crispy Shrimp & Calamari, Basil Lemon Aioli, Naples Marinara 13.99

HOT STUFFED PEPPERS

Spicy Italian Sausage, Garlic, Romano, Toasted Ciabatta, Premier Sunday Gravy 10.99

MOZZARELLA FRITTO

Crispy Mozzarella & Naples Marinara 10.99

SEAFOOD FRITTELLA

Crab, Shrimp, Old Bay, Lemon, White Wine, Garlic Aioli 10.99

ARTICHOKE TUFFO

Garlic, Parmigiano, Mascarpone Dip, Herb Crostini 10.99

ARANCINI

Risotto, Fresh Mozzarella, Premier Sunday Gravy, Basil Aioli 9.99

SPICY CALABRIAN SCAMPI

Sautéed Shrimp, Calabrian Chilis, Fresh Garlic, EVOO, Marinated Olives & Feta 12.99

S.P.O.

Sweet Italian Sausage, Roasted Peppers, Vidalia Onion 9.99

SPINACH & ARTICHOKE AL FORNO

Garlic, Romano Cream, Mozzarella, Focaccia Bread 9.99

COZZE ITALIANO

Steamed Mussels, Naples Marinara or Garlic Butter 12.99

FIRE ROASTED ARTICHOKE

Balsamic Marinade & Garlic Aioli 10.99

BRUSCHETTA CAPRESE

Roma Tomato, Parmigiano, Fresh Mozzarella, Basil, Balsamic, EVOO, Herb Crostini 11.99

STUFFED MUSHROOMS

Italian Sausage, Roasted Red Pepper, Pecorino, Parmigiano, Marsala Wine, Herbs. 11.99

Insalata

CHOPPED

Iceberg, Tomato, Yellow Squash, Carrot, Red Onion, Mozzarella, Italian Dressing 5.99/10.99

MEDITERRANEAN

Romaine, Tomato, Red Onion, Olives, Feta, Balsamic Vinaigrette 5.99/10.99

SWEET PEA

Romaine, Sweet Peas, Crispy Pepperoni, Parmigiano, Peppercorn Parmesan Dressing 5.99/10.99

ANTIPASTI

Romaine, Roasted Red Peppers, Artichokes, Mediterranean Olives, Fontina Cheese, Peppered Salami, Balsamic Vinaigrette 5.99/10.99

HARVEST

Romaine, Cranberries, Candied Pecans, Gorgonzola, Balsamic Vinaigrette 5.99/10.99

SUNSHINE

Romaine, Strawberries, Oranges, Red Onion, Almonds, Sweet & Tangy Dressing 5.99/10.99

INSALATA ADDITIONS

Grilled/Blackened Chicken: + 4.00 Sautéed Shrimp: + 5.00 Grilled/Blackened Salmon: + 8.00

ZUPPA DEL GIORNO

Cup 2.99 Bowl 5.99

Classico

Served with Insalata & Choice of Side

MARSALA

Floured & Sautéed, Mushrooms, Garlic, Herbs, Marsala Wine
Chicken 21.99 Veal 23.99

PARMIGIANA

Premier Sunday Gravy, Mozzarella
Eggplant 21.99 Chicken 21.99 Veal 23.99

PICCATA

Battered & Sautéed, Lemon, Butter, White Wine
Chicken 21.99 Veal 23.99
Add Artichokes 2.00 Add Capers 1.00

SALTIMBOCCA

Floured & Sautéed, Prosciutto, Fontina, Sage, Cabernet Demi
Chicken 22.99 Veal 24.99

Specialita

Served with Insalata & Choice of Side

EGGPLANT ROLLATINI

Mascarpone, Artichokes, Garlic Cream, Naples Marinara 22.99

FILETTO ROMANO

Sautéed 8 oz Center Cut Filet Mignon, Romano Crust, Brandy, Butter 39.99

POLLO NAPOLI

Sautéed Chicken, Prosciutto, Capers, Artichokes, Lemon, White Wine 24.99

PORK PASQUALE

Grilled 8 oz Bone-In Chop, Rosemary, Garlic, Lemon, EVOO, Spinach, Tomato 25.99

VEAL CALABRESE

Crispy Cutlet, Prosciutto, Spinach, Mozzarella, Lemon, Butter 24.99

FILETTO GIUSEPPE

Grilled 8 oz Center Cut Filet Mignon, Fontina, Portobello, Tomato, Madeira Wine 39.99

ITALIAN PORK CHOP

Roasted 8 oz Bone-In Chop, Prosciutto Wrapped, Fontina, Balsamic Reduction, Sage 27.99

Specialita di Mare

Served with Insalata & Choice of Side

AQUA PAZZA

Seared Scallops, Shrimp, Garlic, Lemon, White Wine, Herb Butter, Parmesan Risotto 26.99

CIOPPINO

Braised Cod, Shrimp, Mussels, Scallops, White Wine, Herbed Tomato Broth 31.99

SCALLOPS ARAGOSTA

Seared Scallops, Garlic Spinach, Lobster Sherry Cream 27.99

SALMON PORTOFINO

Grilled Fillet, Rosemary, Garlic, Lemon, EVOO, Spinach, Tomatoes, Capers 23.99

COD SORRENTO

Artichokes, Tomato, Capers, White Wine, Lemon, Butter 24.99

SALMON SALERNO

Blackened Fillet, Garlic Spinach, Lobster Sherry Cream 24.99

FRIDAY FISH FRY

Crispy Cod, Tartar, Cole Slaw, Fries 19.99

Specialita di Pasta

Served with Insalata | Gluten Free Pasta Available

LASAGNA

Broken Meatballs, Ricotta, Mozzarella, Premier Sunday Gravy 21.99

SCAMPI MARGHERITA

Sautéed Shrimp, Fresh Mozzarella, Tomato, Basil, Lemon Garlic Butter, Linguine 22.99

BLACK TRUFFLE MUSHROOM RAVIOLI

Fresh Egg Pasta, Parmigiano Reggiano, Shrimp, Tomato, Basil, Lobster Sherry Cream 24.99

CAVATELLI GENOVESE

Grilled Chicken, Tomato, Basil, Garlic, Pesto Cream 22.99

RIGATONI S.P.O

Sweet Italian Sausage, Roasted Peppers, Vidalia Onion, Herbs, Premier Sunday Gravy 20.99

CAVATELLI DI MARE

Sautéed Shrimp, Scallops, Capicola, Garlic, Herbs, White Wine Butter 24.99

BOLOGNESE

Slow braised Pork, Beef & Veal, Cabernet Wine, Tomato, Cream, Parmesan, Fresh Pappardelle 22.99

TUTTO PESCE

Sautéed Shrimp, Scallops, Mussels, Garlic, Red or White Clam Sauce, Linguine 26.99

GRANDE AL FORNO

Sweet Italian Sausage, Meatball, Cavatelli, Mozzarella, Classic Butter Cheese 23.99

SCAMPI CAPRI

Sautéed Shrimp, Capicola, Spinach, Tomato, Garlic Butter, White Wine, Lemon, Linguine 23.99

SHELLS AL FORNO

Baked Pasta, Ricotta, Mozzarella, Premier Sunday Gravy 19.99

Let's Talk Pastabilities

Served with Insalata

PASTA 16.99

Rigatoni
Spaghetti
Capellini
Fettuccini
Linguine
Cavatelli + 2.00
Gluten Free Pasta + 3.00
Fresh Truffle & Portobello Ravioli + 3.00

SAUCE

Premier Sunday Gravy
Marzano Naples Marinara
Parma Broken Meatball
Classic Butter Cheese + 1.00
Tomato Basil Cream + 2.00
Spicy Calabrian Arrabiata + 1.00
1914 Roman Alfredo + 3.00
Genovese Basil Pesto + 3.00
Aglio E Olio + 1.00

ADD-ONS

Meatball + 2.00
Grilled Chicken + 4.00
Sautéed Shrimp + 5.00
Italian Sausage + 3.00
Garlic Spinach + 2.00
Sautéed Portobello + 3.00
Steamed Broccoli + 3.00
Roasted Peppers & Onions + 2.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity is suggested for parties of 8 or more.



Let's Talk Pizza

Traditional Red Sauce or
Garlic Butter Sauce

9" SMALL	12" MEDIUM	16" LARGE
6 pieces 11.00	8 pieces 14.00	12 pieces 18.00
Medium Gluten Free Pizza 16.00		

REGULAR TOPPINGS

Small + 1.75 Medium + 2.25 Large + 2.75

Pepperoni · Sausage · Ham · Bacon · Meatballs · Mushrooms · Black Olives ·
Tri-Colored Peppers · Onions · Fresh Garlic · Pineapple · Fresh Tomatoes ·
Spinach · Zesty Spices · Banana Peppers

PREMIUM TOPPINGS

Small + 2.25 Medium + 3.00 Large + 4.00

Portobello Mushrooms · Grilled Chicken · Artichokes · Roasted Garlic ·
Roasted Red Peppers · Tomato Basil · Gorgonzola · Balsamic · Feta Cheese ·
Mediterranean Olives

Specialita Pizza

SICILIAN

Pomodoro, Basil, Oregano, EVOO, Garlic, Romano
Small: 8.99 Medium: 11.99 Large: 15.99

MARGHERITA

Garlic Butter, Tomato, Basil, Red Onion, Mozzarella, Provolone
Small: 10.99 Medium: 12.99 Large: 18.99

TASTE OF ITALY

Garlic Butter, Spinach, Roasted Red Peppers, Portobello, Mozzarella
Small: 13.99 Medium: 18.99 Large: 24.99

TUSCAN

Alfredo, Spinach, Artichoke, Tomato, Basil, Mozzarella, Provolone
Small: 13.99 Medium: 18.99 Large: 24.99

THE FORBIDDEN ITALIANO

Garlic Butter, Chicken, Pineapple, Mozzarella, Provolone, Balsamic Glaze
Small: 13.99 Medium: 18.99 Large: 24.99

MEDITERRANEAN

Garlic Butter, Marinated Olives, Tomato, Red Onion, Feta, Mozzarella, Provolone
Small: 13.99 Medium: 18.99 Large: 24.99

HOT STUFFED PEPPER

Spicy Italian Sausage, Hungarian Hot Pepper, Herbs, Mozzarella, Provolone
Small: 11.99 Medium: 16.99 Large: 19.99

STAN'S BUTCHER SHOP

Pepperoni, Sweet Italian Sausage, Meatballs, Bacon, Ham, Mozzarella, Provolone
Small: 15.99 Medium: 21.99 Large: 27.99

VEGETABLE DI LUSSO

Mushroom, Peppers, Onion, Tomato, Olives, Mozzarella, Provolone
Small: 15.99 Medium: 21.99 Large: 27.99

Signature Cocktails & Drinks

Reds

STANCATO'S Cabernet, Veneto	6.99/26.99
TRIBUTE Cabernet, Sonoma	8.99/34.99
JOEL GOTT Cabernet, California	10.99/42.99
FRANCISCAN Cabernet, Napa Valley	42.99
SIMI Cabernet, Alexander Valley	44.99
BERINGER Cabernet, Knights Valley	54.99
STAGS LEAP OAKVILLE Cabernet, Napa Valley	59.99
STANCATO'S Merlot, Veneto	6.99/26.99
SEBASTIANI Merlot, California	9.99/37.99
DECOY Merlot, California	42.99
STANCATO'S Barbera, Veneto	7.99/29.99
CASTELLO D ALBOLA Chianti, Classico	8.99/32.99
CASTELLO BANFI RISERVA Chianti, Italy	39.99
STANCATO'S Primitivo, Puglia	7.99/29.99
STANCATO'S Montepulciano, Abruzzo	7.99/29.99
SECOLI RIPASSO Valpolicella, Veneto	9.99 39.99
MARCHESE MONTEFUSCO Nero D Avola, Sicily	8.99/32.99
ANGELS INK Pinot Noir, Monterey	10.99/43.99
BROQUEL Malbec, Argentina	8.99/34.99
ORIN SWIFT ABSTRACT Red Blend, California	54.99
LOCATIONS I Red Blend, Italy	12.99/51.99
PRISONER Red Blend, California	69.99
MASI Amarone, Classico	64.99
POGGIO AL TESORO Mediterra, Super Tuscan	52.99
SAN POLO Brunello, Tuscany	84.99

Whites

STANCATO'S Chardonnay, Veneto	6.99/26.99
BENZINGER Chardonnay, Sonoma	8.99/34.99
NAPA CELLARS Chardonnay, Napa Valley	37.99
STANCATO'S Pinot Grigio, Delle Venezie	6.99/26.99
SANTA MARGHERITA Pinot Grigio, Trentino	12.99/44.99
POGGIO AL TESORO SOLESOLE Vermentino, Tuscany	52.99
NOBLE VINES Sauvignon Blanc, Monterey	7.99/31.99
WHITEHAVEN Sauvignon Blanc, New Zealand	10.99/43.99
WENTE Reisling, Columbia Valley	7.99/32.99
BERINGER White Zinfandel, St. Helena	5.99/23.99
KIM CRAWFORD Dry Rose, New Zealand	9.99/39.99

Sparkling

RIONDO Prosecco, Veneto	33.99
BALLATORE Spumante, California	19.99
CASTELLO DEL POGGIO Moscato, Piedmont	6.99/27.99
LA MARCA Prosecco, Veneto (split)	9.99

Italian Cocktails 6.99

TUSCAN GRAPE Three Olives Grape, Amaretto, Sour Mix, Soda
RASPBERRY MENTA Stoli Raspberry, Chambord, Lime Juice, Mint, Raspberries, Soda
LIMONCELLO SUNRISE Caravella Limoncello, Bacardi, Orange Juice
ITALIAN MARGHERITA Tequila, Triple Sec, Amaretto, Sour Mix
BLUEBERRY MINT LIMONADA Stoli Blueberry Vodka, Caravella Limoncello, Mint, Lemons, Blueberries, Soda
NUTTY ITALIAN Pinnacle Whipped Vodka, Dark Creme De Cocoa, Espresso, Whipped Cream, Toasted Almonds
MANDARINO Pinnacle Whipped Vodka, Stoli Vanil, Mandarin Oranges, Orange Juice, Cream
TOPO PEACHO Pino Grigio, Peaches, Ginger Ale

Beer

IMPORTED Corona, Heineken, Moosehead, Stella Artois
DOMESTIC Budweiser, Bud Light, Coor's Light, Killian's Irish Red, Michelob Ultra, Miller High Life, Miller Lite, O'Douls, Yuengling Lager
CRAFT Angry Orchard, Blue Moon, Great Lakes Dortmund
DRAFT Great Lakes (Seasonal), Seasonal Craft, Local Craft, Miller Lite, Peroni
HARD SELTZER White Claw; Black Cherry, Lime

Italian Waters

AQUA PANNA 2.99
SAN PELLEGRINO SPARKLING 2.99
SAN PELLEGRINO FRUIT SODA Orange, Orange Prickly Pear, Lemonata 1.99

Italian Sodas

RASPBERRY, MANDARIN, PEACH OR BLUEBERRY MADE WITH FRESH FRUIT (non-Refillable) 2.99
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