

Antipasti

ITALIAN ANTIPASTO BOARD

Prosciutto, Soppressata, 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 Sauce 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 Sauce, Basil Aioli 10.99

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

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, Carrot, Red Onion, Mozzarella, Italian Dressing 5.99/11.99

MEDITERRANEAN

Romaine, Tomato, Red Onion, Olives, Feta, Balsamic Vinaigrette 5.99/11.99

SWEET PEA

Romaine, Sweet Peas, Pepperoni, Parmigiano, Peppercorn Parmesan Dressing 5.99/11.99

ANTIPASTI

Romaine, Roasted Red Peppers, Artichokes, Mediterranean Olives, Fontina Cheese, Peppered Salami, Balsamic Vinaigrette 5.99/11.99

HARVEST

Romaine, Cranberries, Candied Pecans, Gorgonzola, Balsamic Vinaigrette 5.99/11.99

SUNSHINE

Romaine, Strawberries, Oranges, Red Onion, Almonds, Citrus Vinaigrette Dressing 5.99/11.99

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 23.99 Veal 25.99

PARMIGIANA

Premier Sunday Sauce, Mozzarella
Eggplant 23.99 Chicken 23.99 Veal 25.99

PICCATA

Battered & Sautéed, Lemon, Butter, White Wine
Chicken 23.99 Veal 25.99
Add Artichokes 2.00 Add Capers 1.00

SALTIMBOCCA

Floured & Sautéed, Prosciutto, Fontina, Sage, Cab Demi
Chicken 24.99 Veal 26.99

Sides

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|------------------------------|-----------|
| Choice of Pasta with Sauce | 4.99 & up |
| Choice of Pasta with Alfredo | 6.50 |
| Gluten free Pasta | 5.99 |
| Steamed Broccoli Florets | 4.99 |
| Vegetable del Giorno | 5.99 |
| Potato del Giorno | 4.99 |
| Parmesan Risotto | 4.99 |
| Garlic Spinach | 4.99 |

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. Outside Dessert Fee \$25

Specialita

Served with Insalata & Choice of Side

EGGPLANT ROLLATINI

Mascarpone, Artichokes, Garlic Cream, Naples Marinara 23.99

FILETTO ROMANO

Sautéed 8 oz Center Cut Filet Mignon, Romano Crust, Brandy, Butter 41.99

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 25.99

FILETTO GIUSEPPE

Grilled 8 oz Center Cut Filet Mignon, Fontina, Portobello, Tomato, Madeira Wine 41.99

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 28.99

CIOPPINO

Littleneck Clams, Shrimp, Mussels, Scallops, White Wine, Herbed Tomato Broth 33.99

SCALLOPS ARAGOSTA

Seared Scallops, Garlic Spinach, Lobster Sherry Cream 31.99

SALMON PORTOFINO

Grilled Fillet, Rosemary, Garlic, Lemon, EVOO, Spinach, Tomatoes, Capers 24.99

SALMON SALERNO

Blackened Fillet, Garlic Spinach, Lobster Sherry Cream 25.99

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 Sauce 22.99

SCAMPI MARGHERITA

Sautéed Shrimp, Fresh Mozzarella, Tomato, Basil, Lemon Garlic Butter, Linguine 23.99

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 23.99

RIGATONI S.P.O

Sweet Italian Sausage, Roasted Peppers, Vidalia Onion, Herbs, Premier Sunday Sauce 22.99

CAVATELLI DI MARE

Sautéed Shrimp, Scallops, Capicola, Garlic, Herbs, White Wine Butter 26.99

BOLOGNESE

Slow braised Pork, Beef & Veal, Cabernet Wine, Tomato, Cream, Parmesan, Rigatoni 23.99

TUTTO PESCE

Sautéed Shrimp, Scallops, Mussels, Garlic, Red or White Clam Sauce, Linguine 27.99

GRANDE AL FORNO

Sweet Italian Sausage, Meatball, Cavatelli, Mozzarella, Classic Butter Cheese 24.99

SCAMPI CAPRI

Sautéed Shrimp, Capicola, Spinach, Tomato, Garlic Butter, White Wine, Lemon, Linguine 24.99

SHELLS AL FORNO

Baked Pasta, Ricotta, Mozzarella, Premier Sunday Sauce 20.99

LINGUINE ALLE VONGOLE

Littleneck Clams, White Wine, Lemon, EVOO, Garlic, Parsley 25.99

Create Your Own Pastabilities

Served with Insalata

PASTA 17.99

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

SAUCE

Premier Sunday Sauce
Marzano Naples Marinara
Parma Broken Meatball + 2.00
Tomato 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 + 4.00
Garlic Spinach + 2.00
Sautéed Portobello + 3.00
Steamed Broccoli + 3.00
Roasted Peppers & Onions + 2.00

Let's Talk Pizza

Traditional Red Sauce or
Garlic Butter Sauce

| 9" SMALL | 12" MEDIUM | 16" LARGE |
|--------------------------------|----------------|-----------------|
| 6 pieces 12.00 | 8 pieces 15.00 | 12 pieces 19.00 |
| Medium Gluten Free Pizza 20.00 | | |

REGULAR TOPPINGS

Small + 2.00 Medium + 2.50 Large + 3.00

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 + 2.50 Medium + 3.00 Large + 3.50

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: 11.99 Medium: 14.99 Large: 18.99

MARGHERITA

Garlic Butter, Tomato, Basil, Red Onion, Mozzarella, Provolone
Small: 13.99 Medium: 15.99 Large: 21.99

TASTE OF ITALY

Garlic Butter, Spinach, Roasted Red Peppers, Portobello, Mozzarella
Small: 16.99 Medium: 21.99 Large: 27.99

TUSCAN

Alfredo, Spinach, Artichoke, Tomato, Basil, Mozzarella, Provolone
Small: 16.99 Medium: 21.99 Large: 27.99

THE FORBIDDEN ITALIANO

Garlic Butter, Chicken, Pineapple, Mozzarella, Provolone, Balsamic Glaze
Small: 16.99 Medium: 21.99 Large: 27.99

MEDITERRANEAN

Garlic Butter, Marinated Olives, Tomato, Red Onion, Feta, Mozzarella, Provolone
Small: 16.99 Medium: 21.99 Large: 27.99

HOT STUFFED PEPPER

Spicy Italian Sausage, Hungarian Hot Pepper, Herbs, Mozzarella, Provolone
Small: 14.99 Medium: 19.99 Large: 22.99

STAN'S BUTCHER SHOP

Pepperoni, Sweet Italian Sausage, Meatballs, Bacon, Ham, Mozzarella, Provolone
Small: 18.99 Medium: 24.99 Large: 30.99

VEGETABLE DI LUSSO

Mushroom, Peppers, Onion, Tomato, Olives, Mozzarella, Provolone
Small: 18.99 Medium: 24.99 Large: 30.99

Signature Cocktails & Drinks

Reds

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| STANCATO'S Cabernet, Veneto | 7.99/29.99 |
| BONANZA Cabernet, California | 9.99/39.99 |
| 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 | 64.99 |
| STANCATO'S Merlot, Veneto | 7.99/29.99 |
| 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 |
| FEUDO ZIRTARI 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 | 58.99 |
| LOCATIONS I Red Blend, Italy | 12.99/51.99 |
| PRISONER Red Blend, California | 69.99 |
| CONUNDRUM Red Blend, California | 10.99/42.99 |
| MASI Amarone, Classico | 66.99 |
| POGGIO AL TESORO Mediterra, Super Tuscan | 52.99 |
| SAN POLO Brunello, Tuscany | 89.99 |

Whites

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| STANCATO'S Chardonnay, Veneto | 7.99/29.99 |
| BENZINGER Chardonnay, Sonoma | 8.99/34.99 |
| NAPA CELLARS Chardonnay, Napa Valley | 37.99 |
| STANCATO'S Pinot Grigio, Delle Venezie | 7.99/29.99 |
| 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 Riesling, 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

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| 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

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| RASPBERRY MENTA Stoli Raspberry, Chambord, Mint, Raspberry Puree, Lemon & Lime Sparkling Water | 10.99 |
| SICILIAN SUNRISE Caravella Limoncello, Bacardi, Blood Orange Juice, Fresh Squeezed Lime, Sparkling Water | 9.99 |
| LIMONCELLO MARGHERITA Herradura Reposado, Caravella Limoncello, Grand Marnier, Fresh Squeezed Lime & Orange Juice | 10.99 |
| BLUEBERRY LIMONADA Stoli Blueberry, Caravella Limoncello, Mint, Lemon Peel, Blueberry Puree, Sparkling Water | 10.99 |
| NUTTY ITALIAN Whipped Vanilla, Creme de Cocoa, Lavazza Espresso, Whipped Cream Vodka | 9.99 |
| TOPO PEACHO Stancato's Pinot Grigio, White Peach Puree, Ginger Ale | 9.99 |
| SANGRIA Stancato's Merlot, Grand Marnier, Blood Orange, Lemon & Lime Sparkling Water | 9.99 |
| ESPRESSO MARTINI Stoli, Whipped Vanilla Vodka, Creme de Cocoa, Lavazza Espresso | |
| CLASSIC NEGRONI Tanqueray, Campari, Sweet Vermouth, Orange Peel | 9.99 |
| APEROL SPRITZ Riondo Prosecco, Aperol, Sparkling Water, Orange Peel | 11.99 |
| BELLINI Riondo Prosecco, White Peach Puree | 10.99 |

Beer

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| IMPORTED Corona, Heineken, Moosehead, Stella Artois | |
| DOMESTIC Budweiser, Bud Light, Coor's Light, Killian's Irish Red, Michelob Ultra, Miller Lite, Yuengling Lager, Just the Haze IPA | |

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| CRAFT Angry Orchard, Blue Moon, Great Lakes Dortmunder, Cigar City Florida Man | |
| DRAFT Great Lakes (Seasonal), Seasonal Craft, Local Craft, Miller Lite, Peroni | |

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| HARD SELTZER White Claw; Black Cherry, Lime | |
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Italian Waters

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| AQUA PANNA 3.99 | |
| SAN PELLEGRINO SPARKLING 3.99 | |
| SAN PELLEGRINO FRUIT SODA Orange, Orange Prickly Pear, Lemonata 2.99 | |

Italian Sodas 2.99

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| RASPBERRY, WHITE PEACH OR BLUEBERRY | |
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