

Antipasti

ITALIAN ANTIPASTO BOARD

Prosciutto, Soppressata, Pepperoni, Peppered Salami, Parmigiano & Fontina Cheese, Marinated Olives, Herb Crostini 17.99

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 11.99

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 12.99

ARANCINI

Risotto, Fresh Mozzarella, Sunday Premier, 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 10.99

COZZE ITALIANO

Steamed Mussels, Naples Marinara or Garlic Butter 12.99

BRUSCHETTA CAPRESE

Roma Tomato, Parmigiano, Fresh Mozzarella, Basil, Balsamic, EVOO, Herb Crostini 12.99

STUFFED MUSHROOMS

Italian Sausage, Roasted Red Pepper, Pecorino, Parmigiano, Marsala Wine, Herbs. 12.99

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

Bowl 5.99

Classico

Served with Insalata & Choice of Side

MARSALA

Floured & Sautéed, Mushrooms, Garlic, Herbs, Marsala Wine
Chicken 24.99 Veal 26.99

PARMIGIANA

Sunday Premier, Mozzarella
Eggplant 24.99 Chicken 24.99 Veal 26.99

PICCATA

Battered & Sautéed, Lemon, Butter, White Wine
Chicken 24.99 Veal 26.99
Add Artichokes 2.00 Add Capers 1.00

SALTIMBOCCA

Floured & Sautéed, Prosciutto, Fontina, Sage, Cab Demi
Chicken 26.99 Veal 28.99

Sides

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 24.99

FILETTO ROMANO

Sautéed 8 oz Center Cut Filet Mignon, Romano Crust, Brandy, Butter 43.99

POLLO NAPOLI

Sautéed Chicken, Prosciutto, Capers, Artichokes, Lemon, White Wine 26.99

PORK PASQUALE

Grilled 8 oz Bone-In Chop, Rosemary, Garlic, Lemon, EVOO, Spinach, Tomato 26.99

VEAL CALABRESE

Crispy Cutlet, Prosciutto, Spinach, Mozzarella, Lemon, Butter 27.99

FILETTO GIUSEPPE

Grilled 8 oz Center Cut Filet Mignon, Fontina, Portobello, Tomato, Madeira Wine 43.99

ITALIAN PORK CHOP

Roasted 8 oz Bone-In Chop, Prosciutto Wrapped, Fontina, Balsamic Reduction, Sage 29.99

Specialita di Mare

Served with Insalata & Choice of Side

AQUA PAZZA

Seared Scallops, Shrimp, Garlic, Lemon, White Wine, Herb Butter, Parmesan Risotto 29.99

CIOPPINO

Littleneck Clams, Shrimp, Mussels, Scallops, White Wine, Herbed Tomato Broth 34.99

SCALLOPS ARAGOSTA

Seared Scallops, Garlic Spinach, Lobster Sherry Cream 32.99

SALMON PORTOFINO

Grilled Fillet, Rosemary, Garlic, Lemon, EVOO, Spinach, Tomatoes, Capers 26.99

SALMON SALERNO

Blackened Fillet, Garlic Spinach, Lobster Sherry Cream 27.99

FISH FRY (Fridays only)

Crispy Cod, Tartar, Cole Slaw, Fries 21.99

Specialita di Pasta

Served with Insalata | Gluten Free Pasta Available

LASAGNA

Broken Meatballs, Ricotta, Mozzarella, Sunday Premier 23.99

SCAMPI MARGHERITA

Sautéed Shrimp, Fresh Mozzarella, Tomato, Basil, Lemon Garlic Butter, Linguine 24.99

BLACK TRUFFLE MUSHROOM RAVIOLI

Fresh Egg Pasta, Parmigiano Reggiano, Shrimp, Tomato, Basil, Lobster Sherry Cream 25.99

CAVATELLI GENOVESE

Grilled Chicken, Tomato, Basil, Garlic, Pesto Cream 23.99

RIGATONI S.P.O

Sweet Italian Sausage, Roasted Peppers, Vidalia Onion, Herbs, Sunday Premier 23.99

CAVATELLI DI MARE

Sautéed Shrimp, Scallops, Capicola, Garlic, Herbs, White Wine Butter 28.99

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 29.99

GRANDE AL FORNO

Sweet Italian Sausage, Meatball, Cavatelli, Mozzarella, Tomato Butter Cheese 25.99

SCAMPI CAPRI

Sautéed Shrimp, Capicola, Spinach, Tomato, Garlic Butter, White Wine, Lemon, Linguine 25.99

SHELLS AL FORNO

Baked Pasta, Ricotta, Mozzarella, Sunday Premier 21.99

LINGUINE ALLE VONGOLE

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

Create Your Own Pastabilities

Served with Insalata

PASTA 18.99

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

SAUCE

Sunday Premier
Naples Marinara
Broken Meatball + 2.00
Tomato Butter Cheese + 1.00
Tomato Basil Cream + 2.00
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
Mozzarella Al Forno + 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: 12.99 Medium: 15.99 Large: 19.99

MARGHERITA

Garlic Butter, Tomato, Basil, Red Onion, Mozzarella, Provolone
Small: 13.99 Medium: 17.99 Large: 22.99

TASTE OF ITALY

Garlic Butter, Spinach, Roasted Red Peppers, Portobello, Mozzarella
Small: 16.99 Medium: 22.99 Large: 29.99

TUSCAN

Alfredo, Spinach, Artichoke, Tomato, Basil, Mozzarella, Provolone
Small: 16.99 Medium: 22.99 Large: 29.99

THE FORBIDDEN ITALIANO

Garlic Butter, Chicken, Pineapple, Mozzarella, Provolone, Balsamic Glaze
Small: 17.99 Medium: 24.99 Large: 32.99

MEDITERRANEAN

Garlic Butter, Marinated Olives, Tomato, Red Onion, Feta, Mozzarella, Provolone
Small: 16.99 Medium: 22.99 Large: 27.99

HOT STUFFED PEPPER

Spicy Italian Sausage, Hungarian Hot Pepper, Herbs, Mozzarella, Provolone
Small: 17.99 Medium: 22.99 Large: 27.99

STAN'S BUTCHER SHOP

Pepperoni, Sweet Italian Sausage, Meatballs, Bacon, Ham, Mozzarella, Provolone
Small: 20.99 Medium: 27.99 Large: 35.99

VEGETABLE DI LUSSO

Mushroom, Peppers, Onion, Tomato, Olives, Mozzarella, Provolone
Small: 16.99 Medium: 22.99 Large: 29.99

Signature Cocktails & Drinks

Reds

STANCATO'S Cabernet, Veneto	7.99/31.99
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	7.99/31.99
SEBASTIANI Merlot, California	9.99/37.99
DECOY Merlot, California	42.99
STANCATO'S Barbera, Veneto	7.99/31.99
CASTELLO D ALBOLA Chianti, Classico	8.99/32.99
CASTELLO BANFI RISERVA Chianti, Italy	39.99
STANCATO'S Primitivo, Puglia	7.99/31.99
STANCATO'S Montepulciano, Abruzzo	7.99/31.99
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

STANCATO'S Chardonnay, Veneto	7.99/31.99
BENZINGER Chardonnay, Sonoma	8.99/34.99
NAPA CELLARS Chardonnay, Napa Valley	37.99
STANCATO'S Pinot Grigio, Delle Venezie	7.99/31.99
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

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

Italian Cocktails

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	12.99
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

IMPORTED Corona, Heineken, Moosehead, Stella Artois
DOMESTIC Budweiser, Bud Light, Coor's Light, Killian's Irish Red, Michelob Ultra, Miller Lite, Yuengling Lager
CRAFT Angry Orchard, Blue Moon, Great Lakes Dortmunder, Cigar City Florida Man
DRAFT Great Lakes (Seasonal), Seasonal Craft, Local Craft, Miller Lite, Peroni
HARD SELTZER White Claw; Black Cherry, Lime
NON-ALCOHOLIC Athletic Brewing Co. Run Wild IPA and Upside Dawn Golden

Italian Waters

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

Italian Sodas 2.99

RASPBERRY, WHITE PEACH OR BLUEBERRY