

Antipasti

ANTIPASTO BOARD

Prosciutto, Soppressata, Pepperoni, Peppered Salami, Parmigiano & Fontina Cheese, Marinated Olives, Herb Crostini 18.99

FRITTO MISTO

Crispy Shrimp & Calamari, Basil Lemon Aioli, Naples Marinara 14.99

HOT STUFFED PEPPERS

Spicy Italian Sausage, Garlic, Romano, Toasted Ciabatta, Premier Sunday Sauce 13.99

MOZZARELLA FRITTO

Crispy Mozzarella & Naples Marinara 11.99

SEAFOOD FRITTELLA

Crab, Shrimp, Old Bay, Lemon, White Wine, Garlic Aioli 12.99

ARTICHOKE TUFFO

Garlic, Parmigiano, Mascarpone Dip, Herb Crostini 13.99

ARANCINI

Risotto, Fresh Mozzarella, Sunday Premier, Basil Aioli 11.99

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 10.99

SPINACH & ARTICHOKE AL FORNO

Garlic, Romano Cream, Mozzarella, Focaccia Bread 12.99

COZZE ITALIANO

Steamed Mussels, Naples Marinara or Garlic Butter 12.99

BRUSCHETTA CAPRESE

Roma Tomato, Parmigiano, Fresh Mozzarella, Basil, Balsamic, EVOO, Herb Crostini 13.99

STUFFED MUSHROOMS

Italian Sausage, Roasted Red Pepper, Pecorino, Parmigiano, Marsala Wine, Herbs. 13.99

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 6.99/12.99

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

Classico

Served with Insalata & Choice of Side

MARSALA

Floured & Sautéed, Mushrooms, Garlic, Herbs, Marsala Wine
Chicken 25.99 Veal 27.99

PARMIGIANA

Premier Sunday Sauce, Mozzarella
Eggplant 25.99 Chicken 25.99 Veal 27.99

PICATTA

Battered & Sautéed, Lemon, Butter, White Wine
Chicken 25.99 Veal 27.99
Add Artichokes 2.00 Add Capers 1.00

SALTIMBOCCA

Floured & Sautéed, Prosciutto, Fontina, Sage, Cab
Demi Chicken 27.99 Veal 29.99

Sides

Choice of Pasta with Sauce	4.99 & up
Choice of Pasta with Alfredo	6.99
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 or Zuppo & Choice of Side

EGGPLANT ROLLATINI

Mascarpone, Artichokes, Garlic Cream, Naples Marinara 26.99

FILETTO ROMANO

Sautéed 8 oz Center Cut Filet Mignon, Romano Crust, Brandy, Butter 45.99

CHICKEN LUCINO

Crispy Cutlet, Roasted Red Peppers, Portobello Mushrooms, Fontina Cream, Herb 28.99

PORK PASQUALE

Grilled 8 oz Bone-In Chop, Rosemary, Garlic, Lemon, EVOO, Spinach, Tomato 27.99

VEAL CALABRESE

Crispy Cutlet, Prosciutto, Spinach, Mozzarella, Lemon, Butter 28.99

TUSCAN GRILLED FILETTO

Grilled 8 oz Center Cut Filet Mignon, EVOO, Fresh Herbs, Sateed Portobello 45.99

PORK MADEIRA

Grilled 8oz Bone-In Chop, Fontina, Portobello, Tomato, Madeira Wine 29.99

Di Mare

Served with Insalata or Zuppo & Choice of Side

AQUA PAZZA

Seared Scallops, Shrimp, Garlic, Lemon, White Wine, Herb Butter, Parmesan Risotto 31.99

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 28.99

SALMON SALERNO

Blackened Fillet, Garlic Spinach, Lobster Sherry Cream 29.99

FISH FRY (Fridays only)

Crispy Cod, Tartar, Colé Slaw, Fries 24.99

Specialita Di Pasta

Served with Insalata or Zuppo

LASAGNA

Broken Meatballs, Ricotta, Mozzarella, Sunday Premier 25.99

SCAMPI MARGHERITA

Sautéed Shrimp, Fresh Mozzarella, Tomato, Basil, Lemon Garlic Butter, Linguine 26.99

PUTANESCA

Roasted Eggplant, Capers, Olives, Calabrian Chili Arrabbiata Sauce, Spaghetti 24.99

GENOA

Artichokes, Roasted Red Peppers, Feta, Basil Pesto, Cavatelli 26.99

RIGATONI S.P.O

Sweet Italian Sausage, Roasted Peppers, Vidalia Onion, Herbs, Sunday Premier 25.99

DI MARE

Sautéed Shrimp, Scallops, Capicola, Garlic, Herbs, White Wine Butter, Cavatelli 29.99

BOLOGNESE

Slow braised Pork, Beef & Veal, Cabernet Wine, Tomato, Cream, Parmesan, Fettuccini 24.99

TUTTO PESCE

Sautéed Shrimp, Scallops, Mussels, Garlic, Red or White Clam Sauce, Linguine 30.99

GRANDE AL FORNO

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

CARBONARA

Smoked Spec, Peas, Egg Yolk, Pecorino Romano, Black Pepper, Spaghetti 26.99

SHELLS AL FORNO

Baked Pasta, Ricotta, Mozzarella, Sunday Premier 23.99

ALLE VONGOLE

Littleneck Clams, White Wine, Lemon, EVOO, Garlic, Parsley, Linguine 26.99

Pastabilities

Served with Insalata or Zuppa

PICK YOUR PASTA 18.99

Rigatoni
Spaghetti
Capellini
Fettuccini
Linguine
Cavatelli + 2.00 Gluten Free
Pasta + 3.00

CHOOSE YOUR SAUCE

Sunday Premier
Naples Marinara
Broken Meatball + 2.00
Tomato Butter Cheese + 1.00
Tomato Basil Cream + 2.00
Calabrian Arrabbiata + 1.00
1914 Roman Alfredo + 3.00
Genovese Basil Pesto + 3.00
Aglio E Olio + 1.00

TOP IT OFF

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

The Pizzeria

Crushed Red Sauce or
Garlic Butter Sauce

9" SMALL

6 pieces 12.00

12" MEDIUM

8 pieces 16.00

16" LARGE

12 pieces 20.00

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 Red
Pepper · Tomato Basil · Gorgonzola · Balsamic · Feta Cheese ·
Mediterranean Olives

Specialita Pizza

SICILIAN

Pomodoro, Basil, Oregano, EVOO, Garlic, Romano

Small: 13.99

Medium: 16.99

Large: 20.99

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	11.99/43.99
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
RODNEY STRONG Merlot, Sonoma	9.99/37.99
BENZINGER 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 Alambicco Limoncello, Bacardi, Blood Orange Juice, Fresh Squeezed Lime, Sparkling Water	9.99
LIMONCELLO MARGHERITA Herradura Reposado, Alambicco Limoncello, Grand Marnier, Fresh Squeezed Lime & Orange Juice	10.99
BLUEBERRY LIMONADA Stoli Blueberry, Alambicco 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
CHOCOLATE MARTINI Torani Chocolate, Baileys, Kalua, Vanilla Stoli	12.99
PAT'S OLD FASHION Buffalo Trace, Disaronno Amaretto, Fresh Orange, Bada Bing Cherry	12.99

Birra

IMPORTED Corona, Heineken, Moosehead, Stella Artois
DOMESTIC Budweiser, Bud Light, Goor's Light, Killian's Irish Red, Michelob Ultra, Miller Light, Yuengling Lager
CRAFT Angry Orchard, Blue Moon, Great Lakes Dortmund, Cigar City Florida Man
DRAFT Great Lakes (Seasonal), Fat Heads (Seasonal), Rhinegeist (Seasonal), Seasonal Craft, Local Craft, Peroni
HARD SELTZER White Claw, Black Cherry, Lime, Wild Cherry Vodka Soda
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