

# APPETIZER

## **THE MEATBALL** 14.

OUR HOUSE RECIPE MEATBALL STUFFED WITH FRESH MOZZARELLA CHEESE. TOPPED WITH OUR FAMILY RECIPE MEAT SAUCE.

## **STEFANO'S CRABMEAT** TWO PREPARATIONS 17.

TARRAGON WHITE BALSAMIC VINAIGRETTE, ARUGULA, AND LEMON. CRAB COCKTAIL WITH LEMON AND HOUSE RECIPE COCKTAIL SAUCE.

## **ESCARGOT ALLA BOURGUIGNONNE** 14.

BROILED IN ROASTED GARLIC BUTTER, HERBS, AND COGNAC. SERVED WITH A TOASTED BAGUETTE.

## **CRAB CAKES** 18.

MINI PAN SEARED JUMBO LUMP CRAB CAKES WITH ARUGULA, ORANGE, FENNEL AND HOUSE REMOULADE.

## **ARTICHOKE ALLA ROMANA** 13.

MARINATED ARTICHOKE HEARTS FRIED IN A CRISPY EGG BATTER. TOSSED WITH ROMANO CHEESE AND FINISHED WITH A LEMON AND CAPER BUTTER.

# ZUPPA E INSALATA

## **ZUPPA SPECIALE** M.P.

HOUSE-MADE SOUP FEATURING SEASONAL INGREDIENTS AND RECIPES.

## **CHOPPED ITALIAN** 8.

ARTISAN LETTUCES, HERBS, OLIVE, CUCUMBER, TOMATO, AND AGED PROVOLONE CHEESE TOSSED IN OUR FAMOUS OLD MILL DRESSING.

## **STEFANO'S WEDGE** 10.

BABY ICEBERG LETTUCE, ROMA TOMATOES, OLIVE TAPENADE, PANCETTA AND GORGONZOLA CHEESE. FINISHED WITH OUR HOUSE BLUE CHEESE DRESSING AND BALSAMIC REDUCTION.

## **CAESAR** 9.

HEARTS OF ROMAINE IN CAESAR DRESSING, ANCHOVY, CRISP PARMESAN, AND CROUTONS.

# LE PASTE FATTE IN CASSA

## **SEAFOOD FRA DIAVOLO** 36.

FRESH BLUE CRAB, LOBSTER, SHRIMP AND SCALLOPS A SPICY TOMATO AND SAFFRON SAUCE. SERVED OVER HANDMADE TAGLIATELLE.

## **GNOCCHI** 17.

RICOTTA GNOCCHI WITH OUR FAMILY RECIPE MEAT SAUCE, PARMIGIANA-REGGIANO AND HERB. ADD A STUFFED MEATBALL 12.

## **ROTINI ALLA VODKA** 18.

HOUSE MADE ROTINI IN A VODKA-INFUSED ROSA SAUCE. ADD CHICKEN 6. ADD SHRIMP 8.

## **SPAGHETTI MARINARA** 15.

SPAGHETTI WITH FAMILY RECIPE MARINARA SAUCE FINISHED WITH PECORINO ROMANO. ADD A STUFFED MEATBALL 12.

ALL PASTA AND GNOCCHI HAND MADE IN HOUSE USING THE FINEST DURUM FLOURS.