

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 19.

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 CAKE 19.

PAN SEARED COLOSSAL LUMP CRAB CAKE WITH ARUGULA, FENNEL, ORANGE AND HOUSE MADE
REMOULADE. AVAILABLE AS AN ENTRÉE 36.

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

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 IS HAND MADE IN HOUSE USING THE FINEST DURUM FLOURS.