

# APPETIZER

## **THE MEATBALL** 17.

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

## **STEFANO'S CRABMEAT** TWO PREPARATIONS 21.

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

## **ESCARGOT ALLA BOURGUIGNONNE** 18.

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

## **CRAB CAKE** 21.

PAN SEARED COLOSSAL LUMP CRAB CAKE WITH ARUGULA, ORANGE, FENNEL AND HOUSE MADE  
REMOULADE.. AVAILABLE AS AN ENTRÉE 40.

# ZUPPA E INSALATA

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

HOUSE-MADE SOUP FEATURING SEASONAL INGREDIENTS AND RECIPES.

## **CHOPPED ITALIAN** 12.

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

## **STEFANO'S WEDGE** 14.

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

## **CAESAR** 13.

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

# LE PASTE FATTE IN CASSA

## **GNOCCHI** 22.

RICOTTA GNOCCHI WITH OUR FAMILY RECIPE MEAT SAUCE, PARMIGIANA-REGGIANO AND HERB.  
ADD A STUFFED MEATBALL 14.

## **ROTINI ALLA VODKA** 22.

HOUSE MADE ROTINI IN A VODKA-INFUSED ROSA SAUCE.  
ADD CHICKEN 8. ADD SHRIMP 10.

## **SPAGHETTI MARINARA** 20.

SPAGHETTI WITH FAMILY RECIPE MARINARA SAUCE FINISHED WITH PECORINO ROMANO.  
ADD A STUFFED MEATBALL 14.

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