

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, HOUSE MADE REMOULADE AND LEMON.

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.

RIGATONI ALLA VODKA 22.

HOUSE MADE PASTA 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.