

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 KEY LIME AIOLI AND A NAPA CABBAGE SLAW WITH ROASTED CHILES IN A HONEY AND CILANTRO VINAIGRETTE. AVAILABLE AS AN ENTRÉE 36.

ARTICHOKE ALLA ROMANA 16.

MARINATED ARTICHOKE HEARTS FRIED IN A CRISPY EGG BATTER.

ZUPPA E INSALATA

ZUPPA SPECIALE M.P.

HOUSE-MADE SOUP FEATURING SEASONAL INGREDIENTS AND RECIPES.

FRESH BERRY AND FETA 12.

BIBB LETTUCE, ARUGULA, FRESH BERRIES, CANDIED WALNUTS, RED ONION AND FETA CHEESE WITH AN ORANGE, BLACKBERRY AND CHAMPAGNE VINAIGRETTE.

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

SHRIMP MEDITERRANEAN FETTUCINE 32.

SAUTÉED GULF SHRIMP, WITH KALAMATA OLIVES, ARTICHOKEs, CAPERS AND TOMATO. TOPPED WITH FETA CHEESE. SERVED OVER HANDMADE PASTA IN A LIGHT WHITE WINE SAUCE.

SPRING VEGETABLE PRIMAVERA 20.

SUMMER SQUASH AND ZUCCHINI NOODLES, CARROT, ASPARAGUS, SWEET CORN AND TOMATO IN A LIGHT WHITE WINE AND GREEK YOGURT SAUCE. ADD CHICKEN 6. ADD SHRIMP 8.

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.