

Stefano's

MODERN ITALIAN

MOTHERS' DAY 2018

APPETIZERS

SHRIMP COCKTAIL

Poached shrimp, fresh lemon, cocktail sauce. \$11

FRIED CALAMARI

Fresh lemon, aurora and marinara sauces. \$12

CAPRESE

Fresh mozzarella, tomato, roasted red pepper, basil. \$11

MOZZARELLA EN CAROZZA

Breaded and fried fresh mozzarella, marinara sauce. \$11

GAMBERETTI FUOCO

Fried shrimp tossed in Calabrian hot sauce \$11

SALUMI E FORMAGGIO

3 each of seasonal meats and cheeses, accompaniments \$13

BRUSCHETTA CROSTINI

Premise made bread, fresh tomato bruschetta mix, mozzarella, balsamic \$8

MUSSELS MARINARA

Sauteed mussels, house marinara \$12

MELANZANE NUOVO

Grilled eggplant, fresh mozzarella, ricotta, marinara, basil \$9

**Also available as an entree, priced accordingly

CLAMS GARLICA

Fresh clams, garlic and herb cream sauce \$11

GRILLED ROMAINE SALAD

Gorgonzola crumble, bacon, tomato, red onion \$13

CAESAR SALAD

Romaine, house made crouton, pecorino cheese, Caesar dressing \$10

ITALIAN SALAD

Leaf and romaine lettuce, tomatoes, onions, roasted red peppers, hard boiled egg \$10

ADD TO ANY SALAD

CHICKEN \$5, SHRIMP \$6, SALMON \$7, STEAK \$9, MUSHROOMS \$3

PASTA

SERVED WITH SOUP OR SALAD AND BREAD

RISOTTO DI MARE

Chunks of lobster, mussels, clams, shallots, tomatoes, basil, risotto \$27

LINGUINI WHITE CLAM

Fresh clams, oil and garlic, Italian parsley, pepper flakes, \$19

BOCCE BOLOGNESE

Chopped meatballs, creamy tomato sauce, linguini \$18

LASAGNA DELLA NONNA

Ground sausage, beef, ricotta, mozzarella, pecorino, tomato, fresh pasta \$18

CAVATELLI SALSICCIA

Chicken sausage, cavatelli pasta, broccoli rabe, oil and garlic, roasted red peppers \$20

SEAFOOD MARINARA

Clams, shrimp, mussels, calamari, marinara sauce linguini. \$25

FETTUCCINI STEFANO

Chicken, prosciutto, alfredo sauce, fettuccini. \$18

PENNE VODKA NUOVO

Vodka, garlic, onions, pancetta, fresh basil, tomato cream sauce \$18

STEAK AND POTATOES

Sliced steak, gnocchi, diced tomatoes, pesto \$20

RAGU AL D'ORO

Premise-made pappardelli pasta, filet mignon ragu sauce, carrots, celery and onions. \$21

LOBSTER RAVIOLI

Fresh ravioli filled with tender lobster meat, champagne cream sauce, baby shrimp, diced tomatoes. \$25

ENTREES: SERVED WITH ITALIAN WEDDING SOUP, LOBSTER BISQUE(+\$2) OR HOUSE SALAD

GRILLED FILET: 8oz Filet Mignon, mushrooms, onions, white wine demi-glaze, roasted potatoes. \$32

PORK OSSO BUCO: Red wine reduction, mushroom wild rice \$25

ROASTED DUCK BREAST: Garlic, onions, black olives, roasted red peppers, cous cous, balsamic shallots \$25

PAN SEARED SALMON: Sherry, pesto, tomato, spinach, roasted red potatoes \$27

BLACKENED GROUPER: Big mouth grouper filet, cheesy polenta, crisp onion straws \$27

ALLA PARMIGIANA: VEAL \$20 | CHICKEN \$18: Breaded and fried, mozzarella, tomato sauce, spaghetti

ECSTASY: VEAL \$22 | CHICKEN \$19: Bacon, mushrooms, tomato-brandy-cream, rosemary, roasted potatoes

SALTIMBOCA: VEAL \$22 | CHICKEN \$19: Spinach, prosciutto, sage, white wine demi-glaze, mozzarella, roasted potatoes

OVEN ROASTED CHICKEN: Roasted chicken quarters, wild rice, mushrooms, onions \$20

SWAI PICATTA: Capers, roasted red peppers, onions, lemons, white wine butter sauce, angel hair \$20

- 20% Gratuity is added to all tables of 6 or more patrons - No separate checks- Today is a holiday, coupons and discounts do not apply -

- Consuming raw or under-cooked meats may be hazardous to your health-

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WINE LIST

ROSATO

TASCA D'ALMERITA, SICILY A DRY, FRUITY, JUICY ROSE WITH NOTES OF STRAWBERRIES AND RASPBERRY. 10/GLASS 39/BTL

BIANCO

	60Z	500 ML	BTL	1L
PINOT GRIGIO, PIO, VENETO	9	25	--	39
SAUVIGNON BLANC, GIESEN	9	--	35	--
VERMENTINO, COSTAMOLINO, SARDINIA	10	--	39	--
MOSCATO, ZONIN, PUGLIA	9	--	35	--
CHARDONNAY, SEBASTIANI (LIGHT OAK, CRISP)	10	--	39	--
CHARDONNAY, FRANCISCAN ESTATE, NAPA (BUTTERY, OAKY)	10	--	39	--
CHARDONNAY, WOODBRIDGE	9	25	--	39
WHITE ZINFANDEL, WOODBRIDGE	9	25	--	39

ROSSO

PINOT NOIR, PIO, VENETO	9	25	--	39
BARBERA D'ASTI	10	--	39	--
CHIANTI, PIO, TUSCANY	9	25	--	39
MONTEPULCIANO, MASCIARELLI	9	--	35	--
MERLOT, WOODBRIDGE	9	25	--	39
CABERNET, WOODBRIDGE	9	25	--	39
PRIMITIVO, CANTELE, PUGLIA	10	--	39	--

SPARKLING

PROSECCO, RAPIDO, VENETO	10	--	37	--
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KIDS MENU

AVAILABLE FOR KIDS 12 YEARS AND UNDER MEAL INCLUDES
KID'S CUP BEVERAGE, SALAD AND SCOOP OF GELATO. \$9

- KIDS CHICKEN FINGERS & FRIES
- KIDS CHICKEN PARMESAN
- GRILLED CHICKEN BREAST, VEGGIES & POTATOES
- KIDS PASTA & MEAT BALL

DESSERT LIST

HOUSE-MADE TIRAMISU

ITALIAN LADYFINGER COOKIE'S SOAKED IN ESPRESSO THEN LAYERED WITH
A WHIPPED MASCARPONE CUSTARD THEN TOPPED
WITH COCOA POWDER. \$7

NEW YORK CHEESE CAKE

RICH BUT LIGHT AIRY NEW YORK STYLE CHEESE CAKE SITTING ATOP A
GRAHAM CRACKER CRUST. \$7

DARK SIDE OF THE MOON

TWO LAYERS OF FUDGE CAKE SOAKED WITH COFFEE LIQUOR FILLED WITH
CHOCOLATE MOUSSE ALL COVERED WITH DARK CHOCOLATE GANACHE AND
WHITE CHOCOLATE FLAKES. \$7

CHOCOLATE LAVA CAKE

A DENSE CUP-CAKE SIZED CHOCOLATE CAKE SERVED WARM WITH AN
OOZING CHOCOLATE CENTER. \$7

HOUSE-MADE MINI CANNOLI

THREE FINGER-SIZE CANNOLI'S FINISHED WITH
POWDERED SUGAR. \$6

HOT BROWNIE SUNDAY

WARM FUDGE BROWNIE TOPPED WITH A SCOOP OF VANILLA GELATO THEN
FINISHED WITH WHIPPED CREAM AND OREO COOKIE CRUMBS. \$7

GELATO SAMPLER

YOUR CHOICE OF THREE FLAVORS SERVED IN A SMALL
TRI-COMPARTMENT DISH. \$7

COCKTAILS

SPAGHETTI WESTERN: REPOSADO TEQUILA, AMARO, ORANGE BITTERS,
BLOOD ORANGE SODA \$11

GOOMARA MARTINI: LILLETBLANC, APEROL, BLOOD ORANGE SYRUP,
PROSECCO. \$11

SUMMER SANGRIA: DEEP EDDY PEACH VODKA, PINOT GRIGIO, CRUSHED
FRUIT, PEACH NECTAR. \$10

SPARKLING LEMON DROP: FABER CITRUS VODKA, LIMONCELLO,
LIMONATA SPARKLING LEMON SODA. \$11

MOSCOW MULE: FABER VODKA, FRESH LIME, GINGER BEER \$10

50/50 MANHATTAN: BULLEIT RYE, BOURBON, HOUSE ORANGE BITTERS,
AGNOSTURA BITTERS, SWEET VERMOUTH, DRY VERMOUTH. CHERRY. \$12

SONNY'S SOUR: BOURBON, AMARETTO, FRESH LEMON, ORANGE JUICE \$11

POMEGRANATE MARTINI: FABER VODKA, POMEGRANATE JUICE, FRESH
ORANGE AND A SPLASH OF CRANBERRY. \$11

ESPRESSO MARTINI: FABER VANILLA VODKA, KAHLÚA AND A SHOT OF
STRONG ESPRESSO \$11

STEFANO'S SANGRIA: CRUSHED FRUIT, BLACKBERRY BRANDY, PEACH
SCHNAPPS, TRIPLE SEC & SPRITE. \$10

BOTTLE BEER LIST

MILLER LITE | COORS LIGHT | BUD LIGHT | BUDWIESER | MICHELOB ULTRA | CORONA | HEINEKEN | YUENGLING LAGER | STELLA ARTOIS | BROOKLYN
EAST IPA | HOEGARDEN | SIERRA NEVADA PALE ALE | BELLS TWO HEARTED IPA | DOGFISH HEAD 90 MINUTE IPA | SEASONAL BOTTLE SPECIAL

DRAFT BEER LIST

BLUE MOON | GUINNESS | VICTORY HOPDEVIL | COORS LIGHT | PERONI | YUENGLING LAGER | SAM ADAMS SEASONAL | SEASONAL DRAFT SPECIAL