

ANTIPASTI

CAVOLETTI CON PANCETTA 12.95

Sautéed Brussels sprouts with Italian pancetta topped with shaved Grana Padano cheese

ARANCINI DI RISO 9.95

Crispy saffron risotto balls filled with mozzarella cheese, peas and bolognese

served over tomato sauce

BURRATA E SPECK 12.95

Fresh burrata cheese served with smoked cured pork meat

POLPETTE DELLA MAMMA 11.95

Veal, pork and beef house made meatballs

CALAMARI FRITTI 12.95

Local deep fried calamari served with aioli sauce

PIATTO DI SALUMI 13.95

Charcuterie Plate

BRUSCHETTA ANATRA E PERA 9.95

Homemade toasted bread topped with Brie cheese, cured duck meat and pear

INSALATE

DELLA CASA 8.95

Organic mixed greens with cherry tomatoes, red onion shaved carrots and Grana in balsamic vinaigrette

CESARE 9.95

Romaine lettuce home made Caesar dressing, croutons and shaved Grana Padano cheese

(Contains raw eggs)

BIETOLE 11.95

Roasted beets, grapefruit and arugula topped with goat cheese and drizzle with citrus dressing

SICILIANA 9.95

Organic wild arugula, fennel, orange and pistachios in a champagne vinaigrette

BENESSERE 9.95

Organic baby kale, avocado, cherry tomatoes, quinoa and shaved pecorino cheese in a avocado dressing

LA STANZA

Cucina Italiana

Since 2020

KIDS MENU

Penne pasta with a choice of,
butter, tomato or pink sauce
7.95

Pollo milanese with vegetables
9.95

Gelato 4.00

Ask server for flavors (one scoop)

PASTE

PAPPARDELLE AL SUGO D'AGNELLO 18.95

Homemade flat ribbons of pasta with tomato lamb stew

RIGATONI ALLA CARCERATA 17.95

Tube shape pasta with ground mild Italian sausage, red bell peppers, peas in tomato cream sauce

GNOCCHI DI PATATE E SPINACI 16.95

Homemade potato and spinach dumplings in gorgonzola cheese cream sauce

MEZZELUNE DI RICOTTA 16.95

Homemade ravioli stuffed with spinach and ricotta cheese served over tomato sauce and topped butter and sage

LINGUINE CON VONGOLE 22.95

Linguine pasta with Fresh Clams light spicy garlic white wine sauce

SACCHETTO VEGETARIANO 17.95

Fresh pasta pocket stuffed with vegetables and mozzarella cheese topped with creamy tomato sauce

QUINOA VEGANA 14.95

Quinoa with sautéed vegetables in fresh tomato sauce V
(whole wheat and gluten free pasta available)

CARNE E PESCE

(All main dishes are served with seasonal vegetables and roasted potatoes)

POLLO SAPORITO 22.95

Natural airline chicken breast with red onions, spinach and fontina cheese in Demi-glacé sauce

GAMBERONI AL BASILICO 26.95

Wild tiger prawns sautéed in garlic white wine lemon sauce and fresh basil

VITELLO AL FUNGHI 27.95

Veal scaloppine sautéed with crimini mushrooms and marsala wine sauce

MAIALE AL BRANDY 22.95

Natural pork tenderloin sautéed with porcini mushrooms, Prosciutto Di Parma and a touch of mustard in brandy cream sauce

COSTOLETTE DI AGNELLO 35.95

Rack of lamb with raspberry reduction sauce

PESCE DEL GIORNO

Daily select fresh local fish (please ask server)

D
I
N
N
E
R