

**Full Trays Serve Approximately 18-20 people

**Half Trays Serve Approximately 8-10 people

Appetizers - Half Tray / Full Tray

Asparagi Rollatina \$60.00 / \$115.00

Tender asparagus wrapped with prosciutto & fontina cheese topped with bread crumbs & baked in a white wine butter sauce

Arancine \$50.00 / \$95.00

Crispy riceballs stuffed with meat sauce & lightly fried, served with chipotle aioli

Clams Casino \$60.00 / \$115.00

Tangy littleneck clams seasoned & stuffed with red pepper, onion & bacon, drizzled with lemon & white wine

Cozze Rosse o Bianche \$60.00 / \$115.00

Mussels sautéed with garlic in a white wine lemon or marinara sauce

Eggplant Rollatini \$60.00 / \$115.00

Thin slices of eggplant stuffed & baked with ricotta cheese & prosciutto, topped with marinara sauce & romano cheese

Gamberi al Forno \$70.00 / \$135.00

Large shrimp baked with mozzarella in a white wine garlic sauce

Mozzarella en Carrozza \$60.00 / \$115.00

Pan-fried breaded mozzarella served in a light marinara sauce with capers

Bruschetta Caprese \$30.00 / \$55.00

Crostini bread topped with fresh mozzarella cheese & chopped seasoned tomato & onion

Vongole & Rapini \$60.00 / \$115.00

Littleneck clams sautéed with broccoli rabe & mild Italian sausage tossed in a white wine garlic sauce

Antipasto Rustico \$70.00 / \$135.00

Assorted Italian meats & cheese

La Stalla Toscano \$50.00 / \$95.00

Assorted roasted vegetables & cheese

Cheese Platter \$50.00 / \$95.00

Imported & domestic cheeses served with a side of balsamic reduction

Crudit  Platter \$40.00 / \$75.00

Medley of fresh, crisp vegetables served with homemade dipping sauce

Insalate - Half Tray / Full Tray

Insalata Gorgonzola \$30.00 / \$55.00

Romaine lettuce, green peppers, radishes, cucumbers and crumbled gorgonzola cheese, tossed in a red wine vinaigrette

La Stalla Antipasto di Casa \$40.00 / \$75.00

Fresh spring mix greens with kalamata olives, sharp provolone, salami and pepperoncini tossed in a red wine vinaigrette

Insalata di Cesare \$30.00 / \$55.00

Traditional Caesar salad with toasted croutons

Insalata di Arance alla Siciliana \$30.00 / \$55.00

Spring mix & orange slices, drizzled with a citrus & extra virgin olive oil dressing

Arugula Casereccia \$40.00 / \$75.00

Fresh arugula with grape tomatoes, fresh mozzarella, shaved fennel, chopped roasted red peppers tossed with our homemade balsamic reduction

Sides - Half Tray / Full Tray

Broccoli Rabe \$45.00 / \$85.00

Potato Croquettes \$40.00 / \$75.00

Roasted Potatoes \$25.00 / \$45.00

Pasta - Half Tray / Full Tray

Osso Buco Ravioli \$70.00 / \$135.00

Stuffed with a veal & mirepoix mix in a wild mushroom demi-glaze sauce

Black Truffle Sacchetti \$70.00 / \$135.00

Tiny pasta purses stuffed with ricotta & black truffle mushrooms in a roasted almond & sage butter sauce

Fusilli Pesto 50.00 / \$95.00

A traditional fresh pesto sauce with a touch of cream

Penne alla Matriciana \$50.00 / \$95.00

Grape tomatoes, pancetta, onions & seasonings in a red wine pomodoro sauce

Penne Arrabiata \$50.00 / \$95.00

Garlic, hot peppers, fresh tomato & basil with a splash of white wine sauce

Spaghetti Carbonara \$50.00 / \$95.00

Bacon & caramelized sweet onions in an egg cream sauce with parmigiano cheese

Linguine con Vongole \$60.00 / \$115.00

Fresh clams sautéed with garlic in a white wine or pomodoro sauce

Gnocchi Sorrento \$50.00 / \$95.00

Potato dumplings topped with tomato sauce & melted mozzarella

Ravioli al Pomodoro \$50.00 / \$95.00

Cheese ravioli in a traditional tomato sauce

Tagliatelle Alfredo \$50.00 / \$95.00

Fresh egg fettuccini tossed in a traditional alfredo cream sauce

Pasta di Marco \$70.00 / \$135.00

Fresh fusilli calabresi sautéed with veal cubes, aromatic herbs, wild mushrooms in a red wine demi sauce, drizzled with truffle oil & shaved parmesan

Pasta (Continued)...

Farfalle e Gamberi \$70.00 / \$135.00

Bowtie pasta with shrimp, grape tomatoes & garlic in a blush pomodoro sauce

Bucatini San Daniel \$70.00 / \$135.00

Bucatini tossed with prosciutto, walnuts & crab meat in a white wine sauce with arugula

Penne alla Vodka \$50.00 / \$95.00

Penne tossed with a creamy pink vodka sauce, prosciutto & red onions

Penne Siciliana \$50.00 / \$95.00

Penne sautéed with eggplant, cherry tomatoes, kalamata olives, capers & fresh mozzarella tossed in a fresh pomodoro sauce

Cavatelli e Broccoli \$50.00 / \$95.00

Cavatelli sautéed with roasted garlic, white wine & chopped broccoli

Tortellini Bolognese \$50.00 / \$95.00

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

Rigatoni Pomodoro \$50.00 / \$95.00

Rigatoni tossed with fresh tomato, basil, garlic & seasonings

Baked Ziti \$60.00 / \$115.00

Tossed with ricotta & tomato sauce, then topped with melted mozzarella

Penne Boscaiola \$50.00 / \$95.00

Prosciutto, peas, onions & mushrooms tossed in a bolognese cream sauce

Manicotti La Stalla \$50.00 / \$95.00

Rolled pasta stuffed with creamy ricotta & topped with fresh tomato sauce

Farfalle e Funghi \$50.00 / \$95.00

Bowtie pasta tossed with a medley of assorted mushrooms in a cognac cream sauce

Lasagna Quattro Formaggi \$60.00 / \$115.00

Lasagna baked with four cheeses & topped with our homemade tomato sauce

Lasagna Tradizionale \$60.00 / \$115.00

Traditional meat lasagna

Specialita della Stalla - Half / Full Tray

Pollo La Stalla \$60.00 / \$115.00

Chef's special recipe

Pollo Scarpariello \$60.00 / \$115.00

Pan-fried bone-in chicken tossed with wild herbs, white wine & lemon juice, then baked in the oven

Melanzane al Forno \$50.00 / \$95.00

Homemade eggplant parmigiana stuffed with mozzarella & topped with pomodoro sauce

Meatballs \$50.00 / 95.00

Homemade meatballs tossed in fresh tomato sauce

Pesce - Half Tray / Full Tray

Gamberi La Stalla \$70.00 / \$135.00

Jumbo shrimp sautéed with garlic, parsley, lemon in a white wine sauce or fra diavolo spicy marinara

Salmone Casalingo \$70.00 / \$135.00

Salmon filet seasoned with bread crumbs, baked in white wine & lemon caper broth

Tilapia Francese \$60.00 / \$115.00

Fresh tilapia dipped in seasoned eggs & sautéed in a lemon wine sauce

Gamberi alla Griglia \$70.00 / \$135.00

Grilled shrimp with a Mediterranean seasoning served over a bed of sautéed spinach

Vitello o Pollo Classico

Veal \$70.00 for Half Tray / \$135.00 for Full Tray
Chicken \$55.00 for Half Tray / \$105.00 for Full Tray

Francese

Dipped in seasoned eggs & sautéed in a white wine lemon sauce

Piccata

Sautéed in a simple lemon white wine sauce

Marsala

Sautéed with mushrooms in a Marsala wine sauce

Milanese

Breaded, pan-fried & served with fresh arugula & tomato bruschetta

Parmigiana

Breaded, pan-fried & topped with mozzarella & tomato sauce

Vitello o Pollo Speciale

Veal \$75.00 for Half Tray / \$145.00 for Full Tray
Chicken \$60.00 for Half Tray / \$115.00 for Full Tray

Saltimbocca alla Romano

Topped with spinach, prosciutto, sage & fontina cheese, in a sherry wine sauce

Pulcinella

Topped with roasted red peppers, asparagus, fresh basil & mozzarella cheese, baked in a white wine blush sauce

Monte Rosa

Topped with spinach & mozzarella, baked in a pink cream sauce

Sorrentino

Topped with eggplant, prosciutto & mozzarella, baked in a white wine blush sauce

Rosemarino

Topped with roasted peppers, fresh mozzarella in a white wine rosemary sauce, drizzled with balsamic

Arrosto alla Brace - Half Tray / Full Tray

Roasted Pork \$55.00 / \$105.00

Oven-roasted porkloin with wild herbs, served in a natural au jus with caramelized onions

Sausage & Broccoli Rabe \$50.00 / \$95.00

Chargrilled homemade Italian sausage tossed with sautéed broccoli rabe

Sausage & Peppers \$50.00 / \$95.00

Chargrilled homemade Italian sausage tossed with sautéed peppers & onions in fresh tomato sauce

Baby Back Ribs \$MP

Oven roasted with spices & seasonings, then topped with a tangy barbeque glaze

American Lamb Chops \$90.00 / \$175.00

Grilled to perfection then finished with extra virgin olive oil & lemon over a bed of broccoli rabe

Veal & Peppers \$65.00 / \$125.00

Veal cubes braised with onions & peppers, tossed in our homemade marinara sauce

Prime Rib \$MP

Wild herb crusted, slowly oven-roasted & served with a rosemary garlic demi-glaze reduction

Filet Tenderloin \$MP

Cooked to perfection in a red-wine demi-glaze

Kids Menu – Half Tray / Full Tray

Chicken Fingers \$50.00 / \$95.00

Served with French fries

Mozzarella Sticks \$50.00 / \$95.00

Served with a side of marinara

Additional Menu Items PER PIECE -

Antipasto Skewer \$2.75/piece

Salami, tomato & mozzarella served on a skewer

Crostini \$2.00/piece

Crostini bread topped with artichoke hearts, olives, sundried tomato spread & basil

Roman Artichokes \$2.00/piece

Grilled, seasoned & stuffed with breadcrumbs

Bocconcini Tomato Skewers \$1.50/piece

Mini fresh mozzarella & grape tomato skewer

Chicken Skewer \$2.75/piece

Grilled chicken with a Mediterranean seasoning served on a skewer

Crostini e Caponata \$1.75/piece

Crostini bread topped with chopped eggplant, tomatoes, capers, olives & onion

Fruit & Cheese Skewer \$2.50

Fresh assorted fruit & cheese served on a skewer

Prosciutto & Melon \$2.75/piece

Fresh melon wrapped with prosciutto

Arancini \$2.00/piece

Meat & cheese stuffed rice balls

Potato Croquettes \$1.50/piece

Crispy croquette with a creamy mashed potato center & fresh mozzarella

Stuffed Mozzarella \$1.50/piece

Fresh mozzarella stuffed with prosciutto, roasted red pepper & asparagus

Goat Cheese Crostini \$1.50/piece

Crostini bread topped with a goat cheese & sundried tomato spread

Caprese Flatbread \$2.75/piece

Fresh tomato & mozzarella baked on a crispy flatbread

Stuffed Phyllo Cup \$0.75/piece

Light, flaky dough cup stuffed with vegetables

Crab Cakes \$3.50/piece

Traditional crab cake made with crabmeat, breadcrumbs & seasonings

Smoked Salmon Tart \$2.50/piece

Puff pastry stuffed with cream cheese & smoked salmon, oven baked

Clams Casino \$2.50/piece

Littleneck clams seasoned & stuffed with red pepper, onion & bacon, drizzled with lemon & white wine

Goat Cheese Ball \$1.50/piece

3oz soft goat cheese ball, lightly breaded & pan-fried, served with truffle honey

Bacon-Wrapped Scallops \$3.00/piece

Oven-baked & topped with a peach bourbon glaze

U-10 Shrimp Cocktail \$MP

Served with cocktail sauce

Stuffed Calamari \$MP

Stuffed with a mixture of raisins, breadcrumbs & crab meat, served with marinara sauce

Signature Sandwiches

The La Stalla Signature \$10.95

Italian pepper ham, soppressata, capocollo, fresh mozzarella, prosciutto di parma & roasted peppers drizzled with a balsamic glaze

The Americana \$9.95

Imported ham, turkey, roast beef, cheddar cheese, lettuce, tomato & choice of mayo or mustard

Roast Beef Newtown \$10.95

Homemade roast beef, cheddar cheese, hot cherry peppers, lettuce, tomato & mayo

The Eiffel Tower \$9.95

Imported ham, imported brie cheese, olive tapenade, mixed greens & whole grain mustard

La Rupe \$10.95

Crispy or grilled chicken, prosciutto di parma, broccoli rabe, parmigiano reggiano & extra virgin olive oil

The Eggplant Special \$8.95

Sicilian eggplant, fresh mozzarella, sundried tomato & balsamic reduction

The Sycamore Street \$9.95

Prosciutto di parma, fresh mozzarella, oven-roasted tomatoes & balsamic glaze

The Primavera \$8.95

Assorted grilled vegetable medley, feta cheese, avocado & raspberry vinaigrette

The Boss \$9.95

Breaded chicken cutlet, fresh mozzarella & signature vodka sauce on toasted garlic bread

The Frank Sinatra \$8.95

Imported ham, genoa salami, picante provolone, lettuce, tomato, extra virgin olive oil & red wine vinegar

The Corleone \$8.95

Fried Sicilian eggplant, picante soppressata, arugula, fresh mozzarella & basil pesto

The Calabria \$9.95

Imported porchetta, broccoli rabe, hot cherry peppers & melted provolone

The Emilia \$8.95

Imported mortadella di bologna, imported swiss, baby arugula & whole grain mustard

The Frosinone \$10.95

Prosciutto di parma, mortadella, soppressata, broccoli rabe & provolone

La Romana \$9.95

Prosciutto di parma, imported gorgonzola, fig spread, chopped walnuts & fresh arugula

Chicken Bruschetta \$9.95

Grilled or crispy chicken, tomato, arugula, fresh mozzarella & basil pesto

The Italian Cubano \$9.95

Roast pork, imported ham, hot cherry peppers, provolone & mustard

The Mozzarella Caprese \$8.95

Fresh mozzarella, plum tomatoes, roasted peppers, basil pesto, extra virgin olive oil & balsamic

The Pollo Italiano \$8.95

Grilled or crispy chicken, roasted peppers, fresh mozzarella & balsamic glaze

Bella Tuna \$8.95

Italian tonnino tuna, bel paese cheese, roasted peppers & tomato

The Piazza \$9.95

Imported prosciutto cotto, imported gorgonzola cheese, artichoke hearts, extra virgin olive oil & fresh lemon juice

Wraps & Paninis

Balsamic Chicken Wrap \$8.95

Chicken tenders, peppers & fresh mozzarella tossed in a balsamic reduction

Buffalo Chicken Wrap \$8.95

Chicken tenders, spicy buffalo sauce, blue cheese, lettuce & tomato

Chicken Caesar Wrap \$8.95

Crispy or grilled chicken, romaine lettuce, parmigiano reggiano cheese & Caesar dressing

Chicken Salad Wrap \$8.95

Chicken salad, cucumber, red cabbage, tomato & romaine lettuce

Healthy Heart Wrap \$8.95

Sliced smoked turkey, arugula & bleu cheese crumbles tossed in a raspberry vinaigrette

Turkey BLT Wrap \$8.95

Cracked pepper turkey, bacon, lettuce & tomato tossed in Russian dressing

Tuscan Wrap \$8.95

Prosciutto, fresh mozzarella, ham cappy & provolone cheese tossed in a basil pesto sauce

Honey Mustard Chicken Wrap \$8.95

Chicken tenders & fresh mozzarella tossed in honey mustard dressing

Asiago Chicken Panini \$9.95

Grilled chicken, asiago cheese & roasted red peppers with a chipotle mayo spread

Porchetta Panini \$9.95

Porchetta & fontina cheese with fresh arugula

Eggplant Parmigiana Panini \$9.95

Sliced eggplant, mozzarella & fresh tomato sauce

The Daniela Panini \$9.95

Prosciutto, ham, salami, mozzarella & provolone

Vegetable Contadina Panini \$8.95

Mixed vegetables, mozzarella & balsamic reduction