## No Matter What Type of Event you may be Hosting, La Stalla Catering is the Right Choice

Celebrations are meant to be flavorful. Let La Stalla Catering cater your next event! We deliver deliciousness, anywhere, anytime! We have you covered from meal delivery to equipment rentals, set up, serving and clean up. (Chafing dish rentals available). We make planning your next event effortless! We'll do all the work, just sit back, relax and enjoy the party! Our professional staff will cater to your every whim with as little or as much assistance as you desire. Just call our Event Specialists for your next special occasion. We provide catering services for pick up, drop off and set up, or full-service catering for events such as:

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Anniversaries

Mitzvahs

Birthdays

Christenings

• Communions

Confirmations

Bridal and Baby Showers
 Mozzarella en Carrozza

• Graduation

· Rehearsal Dinners

Holiday PartiesRetirement Parties

Corporate Events

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• Fundraisers and Charity Galas

• Funerals and Memorials

Large or Small, we cater with care in your home, office or any on-site venue of your choice. We are preferred catering partners at these fine local venues:

Rose Bank Winery • Hopewell Valley Vineyards
Villa Milagro Vineyards • Rafters at Newtown
Bowman's Hill Wildflower Preserve



Ordering Amounts
Half Tray Serves 8-12 ppl
Full Tray Serves 16-20 ppl
\*\* gluten free options available

Please contact our Catering and Event Specialist at

**267.759.6611**LaStallaMarket@gmail.com

www.LaStallaMarket.com www.LaStallaRestaurant.com

Margatizano		
Appetizeus 1/2	Tray Full Tray	
Asparagus Rollatini \$6	5.00 \$120.00	Black Truffle
Tender asparagus wrapped with prosciutto & fontina cheese topped with		Pasta purses s almond & sage
bread crumbs & baked in a white wine butter sauce		Fusilli Pesto
	0.00 \$95.00	A traditional fre
Crispy rice balls stuffed with meat sauce & lightly fried, served with marinara		Penne A' Ma Grape tomatoe
Chicken Fingers \$5 Served with french fries	5.00 \$105.00	Penne Arrab
	5.00 \$120.00	Garlic, hot pep
Tangy littleneck clams seasoned & stuffed with red pepper, onion, & bacon,		Rigatoni Car Bacon & Carar
drizzled with lemon & white wine		Linguine cor
Cozze Rosse O Blanche  Mussels sautéed with garlic in a white wine lemon or marinara sauce	5.00 \$120.00	Fresh clams sa
	0.00 \$115.00	Gnocchi Sor Potato dumplir
Pan-fried breaded mozzarella served in a light marinara sauce with capers	0.00 \$115.00	Pasta Di Mai
	0.00 \$55.00	Fresh fusilli cal in a red wine d
Crostini bread topped with fresh mozzarella cheese and chopped seasoned tomato &		Penne alla V
Antipasto Rustico \$7 Assorted Italian meats & cheese	5.00 \$140.00	Penne tossed
La Stalla Toscano \$5 Assorted roasted vegetables & cheese	0.00 \$95.00	Penne Sicilia Penne Sautéed fresh mozzarel
Cheese Platter \$5 Imported & domestic cheeses	0.00 \$95.00	Cavatelli e B Cavatelli sauté
	0.00 \$75.00	Tortellini Bo Meat stuffed to
Medley of fresh, crisp vegetables served with homemade dipping sauce	0.00 475.00	Rigatoni Por
Jumbo Shrimp U15 served with Cocktail Sauce 30 pc \$75.0	00 60 pc \$140.00	Rigatoni tosse
	12 pc Min.	Penne Bosca Prosciutto, pea
Antipasto skewer Salami, tomato & mozzarella served on a skewer	\$2.75/piece	1 Tosciutto, pee
Roman Artichokes Garlic seasoned & stuffed with breadcrumbs	\$2.00/piece	
Bocconcini Tomato Skewers Mini fresh mozzarella & grape tomato skewer	\$1.50/piece	-
Crostini e Caponata	\$1.75/piece	9
Crostini bread topped with chopped eggplant, tomatoes, capers, olives, & onions		5 - L D
Fruit & Cheese Skewer Fresh assorted fruit & cheese served on a skewer	\$2.50/piece	Eggplant Pa Homemade eg
Prosciutto & Melone Fresh melon wrapped with prosciutto	\$2.75/piece	& topped with
Crab cakes Traditional crab cake made with crabmeat, breadcrumbs & seasoning	\$3.50/piece	Baked Ziti
Bacon-Wrapped scallops Oven-baked & topped with a peach bourbon glaze	\$3.00/piece	Tossed with ric
Fresh Mushrooms Topped with Crab Meat in a garlic white wine Sause	\$4.00/piece	Lasagna Qua Lasagna Baker
Bourbon Shrimp	\$4.00/piece	Lasagna Tra
Wrapped with bacon broiled and topped with BBQ bourbon sauce		Traditional mea
Dijon Crusted Lollipop Lamb Chops	\$5.00/piece	Manicotti La
Coconut Shrimp	\$4.00/piece	Rolled pasta st
Mozzarella Sticks Served with a side of marinara	\$2.50/piece	Eggplant Ro
Fried Ravioli Served with a side of Marinara	\$2.00/piece	Thin slices of e with marinara

Pasta	1/2 Tray	Full Tray
Black Truffle Sacchetti	\$75.00	\$140.00
Pasta purses stuffed with ricotta & black truffle mushrooms in a roasted almond & sage butter sauce	\$75.00	\$140.00
Fusilli Pesto A traditional fresh pesto sauce with a touch of cream	\$50.00	\$95.00
Penne A' Matriciana Grape tomatoes, pancetta, onions & seasonings in a red wine pomodoro sauce	\$50.00	\$95.00
Penne Arrabbiatta Garlic, hot peppers, fresh tomato & basil with a splash of white wine sauce	\$50.00	\$95.00
Rigatoni Carbonara Bacon & Caramelized sweet onions in an egg cream sauce with parmigiana che	\$50.00 ese	\$95.00
Linguine con Vongole Fresh clams sautéed with garlic in a white wine or pomodoro sauce	\$60.00	\$115.00
Gnocchi Sorrento Potato dumplings topped with tomato sauce & melted mozzarella	\$50.00	\$95.00
Pasta Di Marco Fresh fusilli calabresi sautéed with veal cubes, aromatic herbs, wild mushrooms n a red wine demi sauce, drizzled with truffle oil & shaved parmesan	\$75.00	\$140.00
Penne alla Vodka Penne tossed with a creamy pink vodka sauce, prosciutto & red onions	\$50.00	\$95.00
Penne Siciliana Penne Sautéed with eggplant, cherry tomatoes, Kalamata olives, capers & resh mozzarella tossed in a fresh pomodoro sauce	\$50.00	\$95.00
Cavatelli e Broccoli Cavatelli sautéed with roasted garlic, white wine & chopped broccoli	\$50.00	\$95.00
Fortellini Bolognese Meat stuffed tortellini pasta topped with our rich flavored meat sauce	\$50.00	\$95.00
Rigatoni Pomodoro Rigatoni tossed with fresh tomatoes, basil, garlic, & seasonings	\$50.00	\$95.00
Penne Boscaiola Prosciutto, peas, onions, & mushrooms tossed in a Bolognese cream sauce	\$50.00	\$95.00
– Specialita della Sti	alla	-
	1/2 Tray	Full Tray
Eggplant Parmigiana Iomemade eggplant parmigiana stuffed with mozzarella & topped with Pomodoro sauce	\$50.00	\$95.00
Baked Ziti Tossed with ricotta & tomato sauce, then topped with melted mozzarella	\$60.00	\$115.00
Lasagna Quattro Formaggi Lasagna Baked with four cheeses & topped with our homemade tomato sauce	\$60.00	\$115.00
_asagna Tradizionale fraditional meat lasagna	\$60.00	\$115.00
Manicotti La Stalla	\$50.00	\$95.00
Rolled pasta stuffed with creamy ricotta & topped with fresh tomato sauce		\$115.00

Cod Oreganato Breadcrumbs, fresh garlic, pars	alau 8 a laman urina anuna	MP	MP
Breaucrumbs, fresh garric, pars	siey & a lerion wine sauce		
- Witello	Et Dolla Ci	lassico	ĵ. —
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Veal Chicken	\$80.00 for a Half Tray \$65.00 for Half Tray	\$150.00 for I \$120.00 for I	
	eggs & sautéed in a white wine lemon sauce		un may
Piccata Sautéed in a simple ler			
Marsala Sautéed with mushroo	oms in a marsala wine sauce		
	& served with fresh arugula & tomato brusch		
	ed & topped with mozzarella & tomato sauce	е	
Dolce Vita Chicken Breast topped with eggs	plant, prosciutto and mozzarella with sun-dried	tomatoes in a tom	nato sauce
	mp asparagus and artichoke bottoms in a c		
Witt-111	C. (1) 111 (1)	. /	,
- "   wewo	TO HOUSE DE	pecial	9 -
Veal	\$85.00 for Half Tray	\$160.00 for I	
Chicken	\$70.00 for Half Tray	\$130.00 for I	
	Topped with spinach, prosciutto, sage & fontina of		
in a white wine blush sauce	d red peppers, asparagus, fresh basil & moz	zarella cheese, ba	iked
	ach & mozzarella, baked in a pink cream sa	uce	
Monte Rosa Topped with spin Sorrentino Topped with eggp	ach & mozzarella, baked in a pink cream sai lant, prosciutto & mozzarella, baked in a whi		ce
Monte Rosa Topped with spin Sorrentino Topped with eggpl Rosemarino		ite wine blush saud	
Monte Rosa Topped with spin Sorrentino Topped with eggpl Rosemarino	lant, prosciutto & mozzarella, baked in a whi	ite wine blush saud	
Monte Rosa Topped with spin Sorrentino Topped with eggpt Rosemarino Topped with roasted peppers, fr	lant, prosciutto & mozzarella, baked in a whi	ite wine blush saud	
Monte Rosa Topped with spin Sorrentino Topped with eggpt Rosemarino Topped with roasted peppers, fr	lant, prosciutto & mozzarella, baked in a whi	ite wine blush saud	
Monte Rosa Topped with spin Sorrentino Topped with eggpt Rosemarino Topped with roasted peppers, fr	lant, prosciutto & mozzarella, baked in a whi	ite wine blush saud	
Monte Rosa Topped with spin Sorrentino Topped with eggpt Rosemarino Topped with roasted peppers, fr	lant, prosciutto & mozzarella, baked in a whi	ite wine blush saud	
Monte Rosa Topped with spin Sorrentino Topped with eggpt Rosemarino Topped with roasted peppers, fr	lant, prosciutto & mozzarella, baked in a whi	ite wine blush saud	balsamic
Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino. Topped with roasted peppers, fit La Stalla Chefs special recipe	lant, prosciutto & mozzarella, baked in a whi resh mozzarella in a white wine rosemary sai Staellae Roass Speciaelitlies	tite wine blush saud uce, drizzled with l	balsamic Full Tray
Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino Topped with rossted peppers, fr. La Stalla Chefs special recipe  Roasted Pork Oven-Roasted pork loin with w	lant, prosciutto & mozzarella, baked in a whi	tite wine blush saud uce, drizzled with l	Full Tray \$105.00
Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino Topped with roasted peppers, fr La Stalla Chefs special recipe  Roasted Pork Oven-Roasted pork loin with v Sausage & Broccoll Rabe Chargnified homemade Italian.	lant, prosciutto & mozzarella, baked in a whi resh mozzarella in a white wine rosemary sai Staellae Roass Speciaelitlies	ite wine blush sau uce, drizzled with I 1/2 Tray \$55.00 \$50.00	Full Tray \$105.00
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Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino Topped with roasted peppers, fr. La Stalla Chefs special recipe La Stalla Chefs special recipe Roasted Pork Oven-Roasted Pork Oven-Roasted Pork loin with v Sausage & Broccoll Rabe Chargrilled homemade Italian: Sausage & Poppers	lant, prosciutto & mozzarella, baked in a whi resh mozzarella in a white wine rosemary sai  Stalla Roast  Locast  yeeiastities  wild herbs, served in a natural au jus with car	te wine blush sau uce, drizzled with I  1/2 Tray \$55.00 ramelized onions \$50.00 ons in fresh tomat	Full Tray \$105.00 \$95.00 \$95.00
Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino Topped with roasted peppers, fr La Stalla Chefs special recipe  Rosasted Pork. Oven-Roasted pork loin with v Sausage & Broccoll Rabe Charpilled homemade tallan Sausage & Peppers Charpilled homemade tallan Sausage & Peppers Charpilled homemade tallan c	lant, prosciutto & mozzarella, baked in a white wine rosemary sate and the standard process of the sta	te wine blush sau uce, drizzled with I 1/2 Tray \$55.00 \$50.00	Full Tray \$105.00 \$95.00 \$95.00
Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino Topped with roasted peppers, fr. La Stalla Chefs special recipe Rosasted Pork Oven-Roasted Pork Oven-Roaste	lant, prosciutto & mozzarella, baked in a white wine rosemary sate and the standard of the standard of the sate of	1/2 Tray \$55.00 ons in fresh tomat \$50.00	Full Tray \$105.00 \$95.00 \$95.00 \$95.00
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Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino Topped with organ Topped with roasted peppers, in La Stalla Chefs special recipe  Roasted Pork Oven-Roasted pork loin with v Sausage & Broccoll Rabe Charpfilled homemade Italian: Meatballs Homemade meatballs tossed laby back ribs Oven roasted with spices & se American Lamb Chops Grilled to perfection then finish & Iemon over a bed of broccol Veal & peppers Veal cubes braised with onion.	lant, prosciutto & mozzarella, baked in a white resh mozzarella in a white wine rosemary sate of the control of	1/2 Tray \$55.00 \$50.00 ons in fresh tomat \$50.00 \$50.00 \$50.00 \$50.00 \$50.00	Full Tray \$105.00 \$95.00 \$95.00 \$ sauce \$95.00 \$ MP \$200.00
Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino Topped with rousted peppers, fr La Stalla Chefs special recipe Rosated Pork Oven-Rosated Pork Oven-Rosated Pork India Rosatege & Berccoli Rabe Chargrifled horsemade Italian: Meatballs Homemade meatballs toseed Baby back ribs Oven rosated with spices & se American Lamb Chops Grilled to perfection ther finish & Iemon over a bed of broccol Veal & peppers Veal cubes braised with onion Prime Rib	lant, prosciutto & mozzarella, baked in a white resh mozzarella in a white wine rosemary sate of the process of	1/2 Tray \$55.00 ons in fresh tomat \$50.00 ue glaze \$80.00 nara sauce	Full Tray \$105.00 \$95.00 \$95.00 \$95.00 \$MP \$200.00 \$MP
Monte Rosa Topped with spin Sorrentino Topped with egop Rosemarino Topped with rousted peppers, fr La Stalla Chefs special recipe Rosated Pork Oven-Rosated Pork Oven-Rosated Pork India Rosatege & Berccoli Rabe Chargrifled horsemade Italian: Meatballs Homemade meatballs toseed Baby back ribs Oven rosated with spices & se American Lamb Chops Grilled to perfection ther finish & Iemon over a bed of broccol Veal & peppers Veal cubes braised with onion Prime Rib	lant, prosciutto & mozzarella, baked in a white wine rosemary sate season and a season of the control of the co	1/2 Tray \$55.00 ons in fresh tomat \$50.00 ue glaze \$80.00 nara sauce	Full Tray \$105.00 \$95.00 \$95.00 \$95.00 \$MP \$200.00 \$MP

Gamberi La Stalla

Salmone Casalingo

Gamberi alla Griglia

or fra diavolo spicy marinara

Jumbo Shrimp sautéed with garlic, parsley, lemon in a white wine sauce

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

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

1/2 Tray Full Tray

\$75.00 \$140.00

\$75.00 \$140.00

\$75.00 \$140.00

2/	lusalata	Small	Large
ouse Salad		\$40.00	\$75.00
isalata Gorgonzola omaine lettuce, Green peppers, radishe leese, tossed in a red wine vinaigrette	s, cucumbers and crumbled gorgonzola	\$35.00	\$60.00
a Stalla Antipasto di Casa esh spring mix greens with kalamta oliv apperoncini tossed in a red wine vinaign		\$45.00	\$80.00
salata di Cesare aditional Caesar salad with toasted cro	utons	\$35.00	\$60.00
nsalata di Arance alla Sicliana oring mix & orange slices, drizzled with	citrus & extra virgin olive oil dressing	\$35.00	\$60.00
rugula Casareccia resh arugula with grape tomatoes, fresh asted red peppers tossed with our hom	The second secon	\$45.00	\$80.00
tring Bean Salad		\$45.00	\$80.00
ring beans, roasted peppers, red onions d balsamic vinegar  La Stall  linimum 10 ppl, \$16.99  ur package includes: Choice of (	la Hot Buff p.p. (1) Pasta, (1) Entrée, (1) Vegetable ons	\$45.00	\$80.00
ring beans, roasted peppers, red onion do balsamic vinegar  La Stable  Linimum 10 ppl, \$16.99  rur package includes: Choice of ( Fresh Baked Bread, No Substitution)	p.p.  (1) Pasta, (1) Entrée, (1) Vegetable ons Vegetarian	llet	\$80.00
tring beans, roasted peppers, red onion of balsamic vinegar  La Stable  linimum 10 ppl, \$16.99  pur package includes: Choice of ( Fresh Baked Bread, No Substitution)	la Hot Buff p.p. (1) Pasta, (1) Entrée, (1) Vegetable ons	llet	\$80.00
tring beans, roasted peppers, red onion ind belsamic vinegar  La Stable  Ininimum 10 ppl, \$16.99  pur package includes: Choice of the stable beat of the stable beat beat beat beat beat beat beat bea	p.p.  (1) Pasta, (1) Entrée, (1) Vegetable  ons  Vegetarian  • Eggplant parmigiana  • Baked Ziti	<b>yet</b>	
ring beans, roasted peppers, red onlond delasamic vinegar  La Stablinimum 10 ppl, \$16.99 ur package includes: Choice of ( Fresh Baked Bread, No Substitution  asta  Penne Vodka  Cavatelli & Broccoli  ntrée  Chicken  Marsala  Parmigiana  Francaise	p.p.  (i) Pesta, (1) Entrée, (1) Vegetable ons  Vegetarian  - Eggplant parmiglana - Baked Ziti - Rigatoni Pomodoro  Beef - Meatballs - Sliced Roast Beef w/ Gravy - Filet tips w/ mushrooms (M	or Salad	son)
ring beans, roasted peppers, red onion d beissmic vinegar  La Stablinimum 10 ppl, \$16.99  rur package includes: Choice of ( Fresh Baked Bread, No Substitution  - Penne Vodka - Cavatelli & Broccoli  ntrée  Chicken - Marsala - Parmigiana - Francaise	p.p.  (i) Pasta, (1) Entrée, (1) Vegetable ons  Vegetarian  - Eggplant parmigiana - Baked Ziti - Rigatoni Pomodoro  Beef - Meatballs - Sliced Roast Beef w/ Gravy - Filet tips w/ mushrooms (M  Seafood (** please note: \$3.00 extra p - Shrimp parmigiana - Shrimp scampi	or Salad	son)
linimum 10 ppl, \$16.99 ur package includes: Choice of Icreated Penne Vodka - Cavatelli & Broccoli  ntrée Chicken - Marsala - Parmigiana - Francaise Pork - Sausage & peppers	p.p.  (i) Pasta, (1) Entrée, (1) Vegetable ons  Vegetarian  - Eggplant parmigiana - Baked Ziti - Rigatoni Pomodoro  Beef - Meatballs - Sliced Roast Beef w/ Gravy - Filet tips w/ mushrooms (M  Seafood (** please note: \$3.00 extra p - Shrimp parmigiana - Shrimp scampi	or Salad	son)
tring beans, roasted peppers, red onion and balsamic vinegar  La Stabla  linimum 10 ppl, \$16.99  pur package includes: Choice of ( Fresh Baked Bread, No Substitution  as Penne Vodka  - Cavatelli & Broccoli  ntrée  Chicken  Marsala  - Parmigiana  - Francaise  Pork	p.p.  (i) Pasta, (1) Entrée, (1) Vegetable ons  Vegetarian  - Eggplant parmigiana - Baked Ziti - Rigatoni Pomodoro  Beef - Meatballs - Sliced Roast Beef w/ Gravy - Filet tips w/ mushrooms (M  Seafood (** please note: \$3.00 extra p - Shrimp parmigiana - Shrimp scampi	or Salad	son)

Minimum 10 ppl \$14.99 p.p.

Choose 5 of our signature sandwiches or wraps. Also includes your choice of pasta

All prices subject to applicable sales tax

salad, house or Caesar salad and a cookie tray. No Substitutions

- Signature Sandwicker	
The La Stalla Signature Italian pepper ham, soppressata, fresh mozzarella, lettuce, prosciutto di parma & roasted peppers drizzled with balsamic glaze	\$13.95
The Americana	\$13.95
Imported ham, turkey, roast beef, cheddar cheese, lettuce, tomato & choice of mayo or The Roast Beef Newtown	mustard \$13.95
Homemade roast beef, cheddar cheese, hot cherry peppers, lettuce, tomato & mayo	
The Eiffel Tower Imported ham, imported brie cheese, olive tapenade, arugula & whole grain mustard	\$13.95
The La Rupe	\$13.95
Crispy or grilled chicken, prosciutto di parma, broccoli rabe, parmigiana & extra virgin ol The Eggplant Special	ive oil \$13.95
Sicilian eggplant, fresh mozzarella, sundried tomatoes & balsamic glaze	\$13.93
The Sycamore Street	\$13.95
Prosciutto di parma, fresh mozzarella, oven-roasted tomatoes & balsamic glaze  The Primavera	\$13.95
Assorted grilled vegetable medley, feta cheese & raspberry vinaigrette	
The Boss Breaded chicken cutlet, fresh mozzarella & signature vodka sauce on toasted garlic brea	\$13.95 ad
The Frank Sinatra	\$13.95
Imported ham, genoa salami, picante provolone, lettuce, tomato, extra virgin olive oil & red wine vinegar	
The Corleone	\$13.95
Fried Sicilian eggplant, picante soppressata, arugula, fresh mozzarella & basil pesto The Calabria	\$13.95
Imported porchetta, broccoli rabe, hot cheery peppers & melted provolone	\$15.55
The Frosinone Prosciutto di parma, mortadella, soppressata, broccoli rabe & provolone	\$13.95
The La Romana	\$13.95
Prosciutto di parma, imported gorgonzola, fig spread, chopped walnuts & fresh arugula	****
The Chicken Bruschetta Grilled or crispy chicken, tomato, arugula, fresh mozzarella & basil pesto	\$13.95
The Italian Cubano	\$13.95
Porchetta, imported ham, hot cheery peppers, provolone & mustard  The Mozzarella Caprese	\$11.95
Fresh Mozzarella, plum tomatoes, roasted peppers, arugula, basil pesto, extra virgin olive oil	
The Pollo Italiano Grilled or Crispy chicken, roasted peppers, fresh mozzarella, & balsamic glaze	\$13.95
The Joe Pesci	\$13.95
Italian tonnino tuna, bel paese cheese, roasted peppers & tomatoes	¢12.00
The Pauly Special Chicken cutlet, hor or sweet sopressata, baby arugula, fresh mozzarella, roasted red per basil pesto & balsamic glaze	\$13.95 opers,
The Eggplant Parmigiana Sliced eggplant, mozzarella & fresh tomato sauce	\$13.95
The Mikey Meatball Parmigiana	\$13.95
Meatball with mozzarella cheese and marinara sauce on a toasted hero	
The Asiago Chicken Grilled Chicken, asiago cheese & roasted red peppers with a chipotle mayo on toasted I	\$13.95 nero
The Ultimate Parmigiana Meatball & sausage, fresh mozzarella & marinara sauce on toasted garlic bread	\$13.95
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Balsamic Chicken Wrap	\$10.95
Chicken tenders, peppers & fresh mozzarella tossed in a balsamic glaze Buffalo Chicken wrap	\$10.95
Chicken tenders, spicy buffalo sauce, blue cheese, lettuce & tomato	\$10.95
Chicken Caesar Wrap Crispy or grilled chicken. Romaine lettuce, parmigiana reggiano cheese, & Cesar dressir Chicken Salad Wrap	\$10.95
Chicken salad, cucumber, red cabbage, tomato & romaine lettuce	
	\$10.95
Sliced Smokey turkey, arugula, & bleu cheese crumbles tossed in a raspberry vinaigrette	
Healthy Heart Wrap  Sliced Smokey turkey, arugula, & bleu cheese crumbles tossed in a raspberry vinaigrette  Turkey BLT Wrap  Cracked pepper turkey, bacon, lettuce & tomato tossed in Russian dressing	\$10.95

## Box Lunches

## Box lunches Now Available! \$16.99 p.p. plus 6% tax

10 person minimum Includes:

Choice of Sandwich or Wrap Bag of chips Small Pasta or Potato Salad

Choice of Soda or Bottled Water Chocolate Chip Cookie

Great for outings, business meetings & picnics!
Large orders require advance notice.

No Substitutions





Gift Baskets & Gift Cards Available at La Stalla Market Siidlase

<b>Direces</b>	1/2 Tray	Full Tray	
Broccoli rabe	\$55.00	\$110.00	
Potato Croquettes	\$50.00	\$80.00	
Roasted Potatoes	\$35.00	\$50.00	
Assorted Roasted Vegetables	\$55.00	\$100.00	
Grilled Asparagus	\$70.00	\$115.00	
Sautéed Spinach with Garlic and Oil	\$55.00	\$105.00	
Baby Green Beans with Almonds	\$55.00	\$90.00	

6	Tesservs		ed by
Cannoli	Small \$2.00	large \$4.00	Print
Chocolate Cannoli	small \$3.00	large \$5.00	s pau
Party Cannoli – Jumbo Cannoli s	hell stuffed with 50 small cannoli	\$100.00	esign
ifogliatella	small \$2.00	large 4.00	enu E
talian Cookies:	Small Tray \$40.00	Large Tray \$75.00	M
heesecake Cones:	small \$2.99	large 4.99	

