

Appetizers

Italian Wedding Soup

Chicken meatballs, escarole, cheese tortellini & chicken broth. 6.25

Pasta Fagioli

Northern beans in a tomato broth with ditalini pasta. 6.25

Fresh Mozzarella Caprese

Thick sliced beefsteak tomatoes, fresh mozzarella, red onion, red roasted peppers served on a bed of mixed field greens. 10.95

Fried Calamari

Tender calamari served with marinara sauce. 12.50

Mussels Marinara

Mussels sautéed with garlic & fresh basil in a zesty marinara sauce. 12.50

Fried Mozzarella Sticks

Mozzarella lightly breaded and fried, served with marinara sauce. 9.95

Salads

Salad Dressings: Balsamic Vinaigrette, Creamy Italian, Ranch, Creamy Caesar,

Tuscan Salad

Mixed field greens with tri-color pasta, tomatoes, fresh mozzarella, black olives, roasted peppers, fresh basil topped with grilled chicken. 14.95

Antipasto salad

Mixed field greens topped with tomatoes, prosciutto, salami, provolone, fresh mozzarella balls, artichoke hearts, roasted peppers, black olives, pepperoncini & fresh basil. 14.95

Alasio Salad

Mixed field greens, northern beans, tomatoes, cucumbers, red onion and blackened shrimp 16.95

Cobb Salad

Gorgonzola cheese, bacon, olives, tomatoes, sliced avocado, hard boiled egg and sliced grilled chicken on top of mixed field greens. 14.95

Salmon de Pallar

Mixed field greens, grilled salmon, cucumbers, tomatoes, red onion, fresh basil with a balsamic glaze 16.95

House Garden Salad

Mixed field greens, fresh tomatoes, cucumbers & shredded carrots. 9.95

Caesar Salad

Crisp romaine, croutons, parmesan cheese 10.95
Add Grilled Chicken 4.00

Seafood

All Pasta Dishes & Entrees Served with Choice of Soup or Salad & Garlic Rolls (Substitute Spinach, Broccoli or Mixed Vegetables add 3.50)

Snapper Pomodoro w/Spinach

Red snapper sautéed with fresh tomatoes, spinach, garlic, olive oil and white wine served with mixed vegetables & roasted potatoes.

Tilapia Francese

Tilapia dipped in egg & sautéed in lemon, white wine and butter served over angel hair pasta.

Salmon al Pesto

Grilled salmon topped with our home made pesto sauce served with mixed vegetables & roasted potatoes.

Please call for today's prices

Linguini with Clams

Whole clams & chopped clams sautéed with fresh garlic and olive oil. 21.95

Shrimp Marinara

Fresh shrimp sautéed with olive oil, garlic & white wine in a zesty marinara sauce, served over linguini. 21.95

Mussels Marinara

Fresh mussels sautéed with garlic in a zesty marinara sauce, served over linguini. 20.50

Shrimp Parmigiana

Fried Shrimp topped with marinara sauce & melted mozzarella cheese, served with linguini. 21.95

Shrimp Scampi

Shrimp sautéed with butter, garlic, lemon & white wine served over linguini. 21.95

Sandwiches

Stallone Firenze

Fried eggplant, sautéed spinach, fresh tomatoes, red roasted peppers, melted provolone, sun-dried tomato pesto sauce. 12.50

Pollo Milano

Grilled chicken, sautéed onions, sautéed spinach topped with melted provolone cheese. 12.50

Chicken Cutlet Parmigiana

Breaded chicken cutlet, tomato sauce and melted mozzarella cheese 12.50

Meatball Parmigiana 11.50

Meatballs topped with tomato sauce and mozzarella cheese

Eggplant Parmigiana 11.50

Fried eggplant topped with tomato sauce and melted mozzarella cheese

All served on freshly baked Sub, served with French fries or side salad

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Gourmet Pasta

All Pasta Dishes & Entrees Served with Choice of Soup or Salad & Garlic Rolls (Substitute Spinach, Broccoli or Mixed Vegetables add 3.50)

Penne alla Stallone

Garlic, olive oil, tender pieces of chicken sautéed with spinach in a pink cream sauce. 19.50

Rigatoni alla Vodka

Peas and mushrooms sautéed with butter & shallots, vodka, tomato sauce and a touch of cream, served over rigatoni pasta. 19.50

Baked Ziti

Penne with ricotta cheese, tomato sauce and melted mozzarella cheese. 15.75

Whole Wheat Primavera

Sauteed vegetables with garlic and oil served over whole wheat spaghetti with grilled chicken. \$19.50

Gnocchi Meatsauce

Homemade potato pasta served with meatsauce \$18.95

Sausage, Peppers & Onions Parm.

Served with spaghetti. 17.95

Eggplant Parmigiana

Slices of fried eggplant covered with tomato sauce and mozzarella cheese served with spaghetti. 17.25

Lasagna

Homemade "Cheese filled". 16.00
Add Meat Sauce 3.25

Baked Ravioli

Cheese filled ravioli covered with tomato sauce & melted mozzarella cheese. 15.95

Penne Melanzane

Sauteed eggplant in our marinara sauce served over penne \$17.50

Spaghetti with Meat sauce 16.75

Meatballs with Spaghetti 16.25

DINNER FOR TWO

Include choice of soup or salad

Italian Feast

Homemade cheese lasagna, chicken cutlet parmigiana, eggplant parmigiana, sausage peppers & onions and meatballs. 36.95

Baked Stuffed Shells

Served with chicken cutlet parmigiana and meatballs. 30.95

Chicken Cutlet Parm & Eggplant Parm

Served with spaghetti. 30.95

Chicken Francese

served over angel hair. 30.95

Tilapia Francese

served over angel hair. 32.95

Whole Wheat Primavera

Fresh seasonal vegetables sautéed with garlic & oil served over whole wheat spaghetti topped with grilled chicken. 30.95

Chicken Marsala

served over angel hair. 30.95

Chicken Scarpello

Boneless pieces of chicken, sausage, peppers, onions, potatoes, pepperoncini served over angel hair. 34.95

Chicken & Veal

(Substitute Spinach, Broccoli or Mixed Vegetables add 3.50)

Chicken Marsala

Fresh breast of chicken sautéed in a marsala wine sauce with mushrooms served over angel hair. 19.50

Chicken Sorrentino

Fresh breast of chicken sautéed in marinara sauce with white wine topped with eggplant, prosciutto & mozzarella cheese served over fettuccine. 20.95

Chicken Francese

Fresh breast of chicken dipped in egg & sautéed in lemon, white wine and butter served over angel hair. 19.50

Chicken Cutlet Parmigiana

Breaded chicken cutlet covered with tomato sauce & melted mozzarella cheese, served with spaghetti. 19.50

Chicken Piccata

Fresh breast of chicken sautéed in a lemon, white wine and butter sauce with capers served over angel hair. 19.50

Grilled Chicken Breast

Marinated chicken breast, served with sautéed mixed vegetables. 18.95

Veal Marsala

Tender veal sautéed in a marsala wine sauce with mushrooms served over angel hair. 20.95

Veal Francese

Tender veal dipped in egg & sautéed in lemon, white wine and butter served over angel hair. 20.95

Veal Cutlet Parmigiana

Breaded veal cutlet covered with tomato sauce & melted mozzarella cheese, served with spaghetti. 20.95

Veal Piccata

Tender veal sautéed in a lemon, white wine and butter sauce with capers served over angel hair. 20.95

Desserts

Cannoli 3.95

American Cheese Cake

Homemade with cream cheese & sour cream with a graham cracker crust 3.25

Tiramisu

Lady fingers soaked in espresso, flavored with brandy, topped with mascarpone cheese blended with whipped cream covered with cocoa powder 4.95

Chocolate Cake

Chocolate layer cake filled with chocolate icing. 3.95

Side Orders

Meatballs (2) 5.95

Sausage (2) 6.95

Side Salad 4.95

Mixed greens, tomatoes, cucumbers and carrots

Broccoli 6.95

(Steamed or Sauteed)

Spinach 6.95

(Steamed or Sauteed)

Side Pasta 6.95

Served with tomato or marinara sauce

Pizza Pizza Pizza

Neapolitan

Old traditional—tomato sauce, grated parmesan cheese & mozzarella cheese

Margherita

(No sauce) pizza dough painted with garlic & olive oil topped with mozzarella cheese, plum tomatoes & basil.

Stallone's Special

White sauce (Ricotta cheese, parmesan cheese and cream) topped with mozzarella cheese, spinach, plum tomatoes & garlic

Veggie Pizza

A Neapolitan pizza covered with spinach, mushrooms, peppers, onions & plum tomatoes

Bianca Pizza

White sauce (Ricotta cheese, parmesan cheese and cream) topped with mozzarella cheese.

Personal

9.95

16"

15.95

10.95

17.95

11.95

19.95

11.95

20.95

10.95

17.95

Create Your Own Pizza

Toppings: Extra cheese, Pepperoni, Meatballs, Olives, Mushrooms, Plum Tomatoes, Garlic, Sausage, Peppers, Onions, Ricotta, spinach, Anchovies

8"

Full Topping
1.50 ea.

16"

1/2 Topping
1.75 ea.

16"

Full Topping
3.00 ea.

Beverages

20oz. Soda 2.25

Coke, Diet Coke, Sprite

Panna Spring Water sm. 3.50 lg. 4.95

San Pellegrino sm. 3.50 lg. 4.95

IBC Root Beer 1.99

Dasani Water 20oz. 1.89

Dinner Menu



We Deliver

9181 Glades Road
Boca Raton, FL 33434

Phone: 561-483-0009

Fax: 561-483-0093

For information about catering,
please call (561) 483-0009

www.stallones.com

Prices subject to change without notice