

## DINNER MENU

### Appetizers

#### **Italian Wedding Soup**

Chicken meatballs, escarole, cheese tortellini & chicken broth. 6.95

#### **Pasta Fagioli**

Northern beans in a tomato broth with ditalini pasta. 6.95

#### **Fresh Mozzarella Caprese**

Thick sliced beefsteak tomatoes, fresh mozzarella, red onion, red roasted peppers served on a bed of mixed field greens. 13.50

#### **Fried Calamari**

Tender calamari lightly fried, served with marinara sauce. 14.95

#### **Mussels Marinara**

Mussels sautéed with garlic & fresh basil in a zesty marinara sauce. 14.95

#### **Meatball Appetizer**

Served with ricotta cheese and fresh basil 8.95

#### **Fried Mozzarella Sticks**

Mozzarella lightly breaded and fried, served with marinara sauce. 10.95

### Salads

#### **Tuscan Salad**

Mixed field greens with tri-color pasta, tomatoes, fresh mozzarella, black olives, roasted peppers, fresh basil topped with grilled chicken. 15.95

#### **Antipasto salad**

Mixed field greens topped with tomatoes, prosciutto, salami, provolone, fresh mozzarella balls, artichoke hearts, roasted peppers, black olives, pepperoncini & fresh basil. 15.95

#### **Cobb Salad**

Gorgonzola cheese, bacon, olives, tomatoes, sliced avocado, hard boiled egg and sliced grilled chicken on top of mixed field greens. 15.95

#### **House Garden Salad**

Mixed field greens, fresh tomatoes, cucumbers & shredded carrots. 11.95

#### **Caesar Salad**

Crisp romaine, croutons, parmesan cheese 11.95  
Add Grilled Chicken 5.95

#### **Salmon de Pallar**

Mixed field greens, grilled salmon, cucumbers, tomatoes, red onion, fresh basil with a balsamic glaze 17.95

#### **Alasio Salad**

Mixed field greens, northern beans, tomatoes, cucumbers, red onion and blackened shrimp 17.95

### Pasta

#### **Penne alla Stallone**

Garlic, olive oil, pieces of chicken sautéed with spinach in a pink cream sauce. 23.50

#### **Rigatoni alla Vodka**

Peas and mushrooms sautéed with butter & shallots, vodka, tomato sauce and a touch of cream, served over rigatoni pasta. 22.95

#### **Whole Wheat Primavera**

Fresh vegetables sautéed with garlic and oil served over whole wheat spaghetti with grilled chicken. \$23.95 For Two 35.95

#### **Gnocchi Meat Sauce**

Homemade potato pasta served with meat sauce \$21.95

#### **Baked Pasta**

Ziti 18.95 Lasagna 19.50 Ravioli 19.50 Add Meat Sauce 4.95

#### **Pasta with**

Meatballs 20.50 Meat Sauce \$20.50 Alfredo 19.95 Pesto 20.95

Add Grilled Chicken 6.95 Add Shrimp 8.00

### Entrees

#### **Marsala**

marsala wine sauce with mushrooms served over angel hair.

Chicken 23.95 For Two 35.95 Veal 24.50

#### **Francese**

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

Chicken 23.95 For Two 35.95 Veal 24.50

#### **Parmigiana**

covered with tomato sauce & melted mozzarella cheese, served with spaghetti.

Eggplant 19.95 Chicken 23.95 Sausage, peppers & onions 21.95 Veal 24.50

#### **Piccata**

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

Chicken 23.95 For Two 35.95 Veal 24.50

#### **Chicken Scarpiello**

Sautéed boneless chicken, peppers, onions, mushrooms, artichoke hearts, pepperoncini, sausage & potatoes in a balsamic glaze served over angel hair. 26.95 For Two 37.95

#### **Grilled Chicken Breast**

Marinated chicken breast, served with sautéed mixed vegetables. 22.95

*(Substitute Spinach, Broccoli or Mixed Vegetables for Pasta add 4.50)*

### Family Style for Two

#### **Italian Feast**

Homemade cheese lasagna, chicken cutlet parmigiana, eggplant parmigiana, sausage peppers & onions and meatballs. 40.95

#### **Baked Stuffed Shells**

Served with chicken cutlet parmigiana and meatballs. 35.95

#### **Chicken Cutlet Parmigiana & Eggplant Parmigiana**

Served with spaghetti. 35.95

*All Pasta Dishes & Entrees Served with Choice of Soup or*

*Salad & Freshly Baked Garlic Rolls*

**DINNER MENU**

**Sandwiches**

***Stallone Firenze***

Fried eggplant, sautéed spinach, fresh tomatoes, red roasted peppers, melted provolone, sun-dried tomato pesto sauce. 14.50

***Pollo Milano***

Grilled chicken, sautéed onions, sautéed spinach topped with melted provolone cheese. 14.50

***Chicken Cutlet Parmigiana***

Breaded chicken cutlet topped with tomato sauce and melted mozzarella cheese 14.50

***Meatball Parmigiana***

Meatballs topped with tomato sauce and melted mozzarella cheese 13.95

***Eggplant Parmigiana***

Fried eggplant topped with tomato sauce and melted mozzarella cheese 13.95

**Sides**

***Meatball (2)*** 6.95

***Sausage (2)*** 7.95

***Side Salad*** 5.95

***Broccoli*** 7.95

(Steamed or Sauteed)

***Spinach*** 7.95

(Steamed or Sauteed)

**Desserts**

***Cannoli***

crisp shell filled with our home made cannoli cream 4.95

***American Cheesecake*** 4.95

***Tiramisu***

Lady fingers soaked in espresso, flavored with brandy, topped with mascarpone cheese blended with whipped cream covered with cocoa powder 6.95

***Italian Brownie Sundae***

Warm brownie, cannoli cream, pieces of cannoli shell, chocolate syrup and whipped cream 6.95

***Chocolate Thunder***

Chocolate layer cake filled with chocolate icing. 5.95

***Pistachio Gelato*** 3.95

**Beverages**

***Fountain Soda*** - Coke Products 3.75

***IBC Root Beer*** 2.95

***Panna Spring Water*** sm. 4.50 lg. 5.95

***San Pellegrino*** sm. 4.50 lg.5.95

***Cappuccino*** 4.50

***Espresso*** 3.25

**Fish Entrees**

***Snapper Pomodoro w/Spinach***

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

***Snapper Francese***

Red snapper dipped in egg & sautéed in lemon, white wine and butter served with mixed vegetables & roasted potatoes. Mkt. With Shrimp add 6.00

***Snapper Oreganata***

Red snapper grilled with seasoned bread crumbs, fresh tomatoes and red onion topped with a champagne lemon sauce served with mixed vegetables & roasted potatoes. Mkt.

With Shrimp add 6.00

***Salmon al Pesto***

Grilled salmon topped with our home made pesto sauce served with mixed vegetables & roasted potatoes or over angel hair pasta. Mkt.

***Salmon Carcioffe***

Grilled salmon topped with artichokes in a lemon white wine sauce served with mixed vegetables & roasted potatoes. Mkt.

***Fruitti Di Mare***

Shrimp, clams, mussels, calamari sautéed in a zesty marinara sauce served over linguini 36.95

***Tilapia Francese***

Tilapia dipped in egg & sautéed in lemon, white wine and butter served over angel hair pasta. 20.95 For Two 34.95

***Marinara***

sautéed with olive oil, garlic & white wine in a zesty marinara sauce, served over linguini. Mussels 21.95 Shrimp 24.95 Calamari 22.95

***Shrimp Scampi***

Shrimp sautéed with butter, garlic, lemon & white wine served over linguini. 24.95

***Shrimp Parmigiana***

covered with tomato sauce & melted mozzarella cheese, served with linguini. 24.95

***Linguini with Clams*** (White or Red Sauce)

Whole & chopped clams sautéed with garlic, olive oil and clam juice served over linguini. 23.95

**Pizza**

***Neapolitan*** 10.95 17.95

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

***Margherita*** 11.95 19.95

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

***Stallone's Special*** 12.95 21.95

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

***Veggie Pizza*** 12.95 23.95

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

***Bianca Pizza*** 11.95 19.95

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

***Create Your Own Pizza***

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

8" Full Topping 2.00 each

16" 1/2 Topping 2.00 each

16" Full Topping 3.50 each

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.