

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. 14.50

Fried Calamari

Tender calamari lightly fried, served with marinara sauce. 16.95

Mussels Marinara

Mussels sautéed with garlic & fresh basil in a zesty marinara sauce. 15.95

Meatball Appetizer

Served with ricotta cheese and fresh basil 9.95

Fried Mozzarella Sticks

Mozzarella lightly breaded and fried, served with marinara sauce. 12.50

Salads

Tuscan Salad

Mixed field greens with tri-color pasta, tomatoes, fresh mozzarella, black olives, roasted peppers, fresh basil topped with grilled chicken. 16.95

Antipasto salad

Mixed field greens topped with tomatoes, prosciutto, salami, provolone, fresh mozzarella balls, artichoke hearts, roasted peppers, black olives, pepperoncini & fresh basil. 16.95

Cobb Salad

Gorgonzola cheese, bacon, olives, tomatoes, sliced avocado, hard boiled egg and sliced grilled chicken on top of mixed field greens. 16.95

House Garden Salad

Mixed field greens, fresh tomatoes, cucumbers & shredded carrots. 12.95

Caesar Salad

Crisp romaine, croutons, parmesan cheese 12.95
Add Grilled Chicken 6.95

Salmon de Pallar

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

Pasta

Penne alla Stallone

Garlic, olive oil, pieces of chicken sautéed with spinach in a pink cream sauce. 22.95

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. \$22.95 For Two 36.95

Gnocchi Meat Sauce

Homemade potato pasta served with meat sauce \$22.95

Baked Pasta

Ziti 18.95 Lasagna 18.95 Ravioli 18.95 Add Meat Sauce 4.95

Pasta with

Meatballs 20.95 Meat Sauce \$20.95 Alfredo 20.95 Pesto 21.95

Add Grilled Chicken 6.95 Add Shrimp (4) 10.00

Entrees

Marsala

marsala wine sauce with mushrooms served over angel hair.

Chicken 23.95 Chicken For Two 36.95 Veal 24.95

Francese

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

Chicken 23.95 Chicken For Two 36.95 Veal 24.95

Parmigiana

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

Eggplant 19.95 Chicken 23.95 Sausage, peppers & onions 22.95 Veal 24.95

Piccata

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

Chicken 23.95 Chicken For Two 36.95 Veal 24.95

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 38.95

Grilled Chicken Breast

Marinated chicken breast, served with sautéed mixed vegetables. 22.95

(Substitute Spinach, Broccoli or Mixed Vegetables for Pasta add 5.50)

Family Style for Two

Italian Feast

Homemade cheese lasagna, chicken cutlet parmigiana, eggplant parmigiana, sausage peppers & onions and meatballs. 42.95

Baked Stuffed Shells

Served with chicken cutlet parmigiana and meatballs. 36.95

Chicken Cutlet Parmigiana & Eggplant Parmigiana

Served with spaghetti. 36.95

Add Soup or Salad to Any Entrée for \$3.95

Sharing Plate Charge \$3.00

DINNER MENU

Sandwiches

Stallone Firenze

Fried eggplant, sautéed spinach, fresh tomatoes, red roasted peppers, melted provolone, sun-dried tomato pesto sauce. 14.95

Pollo Milano

Grilled chicken, sautéed onions, sautéed spinach topped with melted provolone cheese. 14.95

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

All Sandwiches served with French Fries

Sides

Meatball (2) 7.95

Sausage (2) 7.95

Side Salad 6.95

Broccoli 7.95

(Steamed or Sauteed)

Spinach 7.95

Desserts

Cannoli

crisp shell filled with our home made cannoli cream 4.95

American Cheesecake 5.95

Tiramisu

Lady fingers soaked in espresso, flavored with brandy, topped with mascarpone cheese blended with whipped cream covered with cocoa powder 7.50

Italian Brownie Sundae

Warm brownie, cannoli cream, pieces of cannoli shell, chocolate syrup and whipped cream 7.95

Chocolate Thunder

Chocolate layer cake filled with chocolate icing. 5.95

Pistachio Gelato 4.25

Beverages

Fountain Soda - Coke Products 3.75

IBC Root Beer 2.95

Panna Spring Water sm. 4.95 lg. 6.50

San Pellegrino sm. 4.95 lg. 6.50

Cappuccino 4.95

Espresso 3.95

Fish Entrees

Snapper Pomodoro w/Spinach

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

Snapper Francese

Snapper dipped in egg & sautéed in lemon, white wine and butter served with mixed vegetables & roasted potatoes. Mkt.

Salmon al Pesto

Grilled salmon topped with our home made pesto 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. 21.95 For Two 36.95

Marinara

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

Mussels 22.95 Shrimp 25.95 Calamari 23.95

Shrimp Scampi

Shrimp sautéed with butter, garlic, lemon & white wine served over linguini. 25.95

Shrimp Parmigiana

covered with tomato sauce & melted mozzarella cheese, served with linguini. 25.95

Linguini with Clams (White or Red Sauce)

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

Add Soup or Salad to Any Entrée for \$3.95

Sharing Plate Charge \$3.00

<i>Pizza</i>	<i>10"</i>	<i>16"</i>
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<i>Neapolitan</i>	<i>12.45</i>	<i>19.95</i>
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Old traditional—tomato sauce, grated parmesan cheese & mozzarella cheese

<i>Margherita</i>	<i>13.45</i>	<i>21.95</i>
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(No sauce) pizza dough painted with garlic & olive oil topped with mozzarella cheese, grated parmesan cheese, plum tomatoes & basil.

<i>Stallone's Special</i>	<i>14.45</i>	<i>23.95</i>
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White sauce (Ricotta cheese, parmesan cheese and cream) topped with mozzarella cheese, spinach, plum tomatoes & garlic

<i>Veggie Pizza</i>	<i>14.45</i>	<i>25.95</i>
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A Neapolitan pizza covered with spinach, mushrooms, peppers, onions & plum tomatoes

<i>Bianca Pizza</i>	<i>13.45</i>	<i>21.95</i>
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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

10" 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.