

DINNER MENU

Appetizers

Italian Wedding Soup

Chicken meatballs, escarole, cheese tortellini & chicken broth. 8.95

Pasta Fagioli

Northern beans in a tomato broth with ditalini pasta. 7.95

Fresh Mozzarella Caprese

Thick sliced beefsteak tomatoes, fresh mozzarella, red onion, red roasted peppers served on a bed of mixed field greens. 16.95

Fried Calamari

Tender calamari lightly fried, served with marinara sauce. 19.50

Mussels Marinara

Mussels sautéed with garlic & fresh basil in a zesty marinara sauce. 17.95

Meatball Appetizer

Served with ricotta cheese and fresh basil 10.95

Fried Mozzarella Sticks

Mozzarella lightly breaded and fried, served with marinara sauce. 13.50

Fresh Burrata 17.95

Burrata, prosciutto, roasted peppers, olives, artichokes, pickled onions

Baked Clams Oreganta 16.95

Salads

Tuscan Salad

Mixed field greens with tri-color pasta, tomatoes, fresh mozzarella, black olives, roasted peppers, fresh basil topped with grilled chicken. 18.50

Antipasto salad

Mixed field greens topped with tomatoes, prosciutto, salami, provolone, fresh mozzarella balls, artichoke hearts, roasted peppers, black olives, pepperoncini & fresh basil. 18.95

Cobb Salad

Gorgonzola cheese, bacon, olives, tomatoes, sliced avocado, hard boiled egg and sliced grilled chicken on top of mixed field greens. 18.95

House Garden Salad

Mixed field greens, fresh tomatoes, cucumbers & shredded carrots. 6.95/14.95

Caesar Salad

Crisp romaine, croutons, parmesan cheese 6.95/14.95

Add Grilled Chicken 6.95

Salmon de Pallar

Mixed field greens, grilled salmon, cucumbers, tomatoes, red onion, fresh basil with a balsamic glaze 19.95

Pasta

Penne alla Stallone

Garlic, olive oil, pieces of chicken sautéed with spinach in a pink cream sauce. 25.50

Rigatoni alla Vodka

Peas and mushrooms sautéed with butter & shallots, vodka, tomato sauce and a touch of cream, served over rigatoni pasta. 24.95

Whole Wheat Primavera

Fresh vegetables sauteed with garlic and oil served over whole wheat spaghetti with grilled chicken. \$25.95 For Two 39.95

Gnocchi Meat Sauce

Homemade potato pasta served with meat sauce \$25.50

Baked Pasta

Ziti 21.50 Lasagna 21.50 Ravioli 23.50 Add Meat Sauce 5.95

Pasta with

Meatballs 23.95 Meat Sauce \$23.95 Alfredo 22.95 Pesto 23.95

Add Grilled Chicken 6.95 Add Shrimp (4) 12.00

Entrees

Marsala

marsala wine sauce with mushrooms served over angel hair.

Chicken 25.95 Chicken For Two 38.95 Veal 29.50

Francese

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

Chicken 25.95 Chicken For Two 38.95 Veal 29.50

Parmigiana

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

Eggplant 21.95 Chicken 25.95 Sausage, peppers & onions 24.95 Veal 29.50

Piccata

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

Chicken 25.95 Chicken For Two 38.95 Veal 29.50

Chicken Scarpiello

Sautéed boneless chicken, peppers, onions, mushrooms, artichoke hearts, pepperoncini, sausage & potatoes in a balsamic glaze served over angel hair. 28.95 For Two 41.95

Risotto Pollo Arrabiata

Arborio rice with pieces of chicken, roasted peppers in a light spicy tomato sauce. 29.95

Grilled Chicken Breast

Marinated chicken breast, served with sautéed mixed vegetables. 24.95

Add Soup or Salad to Any Entrée for \$4.95

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. 44.95

Chicken Cutlet Parmigiana & Eggplant Parmigiana

Served with spaghetti. 38.95

Add Soup or Salad to Any Entrée for \$4.95

DINNER MENU

Sandwiches

Stallone Firenze—Fried eggplant, sautéed spinach, fresh tomatoes, red roasted peppers, melted provolone, sun-dried tomato pesto sauce. 16.95

Pollo Milano—Grilled chicken, sautéed onions, sautéed spinach topped with melted provolone cheese. 16.95

Chicken Cutlet Parmigiana—Breaded chicken cutlet topped with tomato sauce and melted mozzarella cheese 16.95

Meatball Parmigiana—Meatballs topped with tomato sauce and melted mozzarella cheese 15.95

Eggplant Parmigiana—Fried eggplant topped with tomato sauce and melted mozzarella cheese 15.95

Veal Cutlet Parmigiana—Breaded veal cutlet topped with tomato sauce and melted mozzarella cheese 19.95

Shrimp Parmigiana—Breaded shrimp topped with marinara sauce and melted mozzarella cheese 19.95

All Sandwiches served with French Fries

Sides

Meatball (2) 8.95

Sausage (2) 9.95

Broccoli 8.95
(Steamed or Sauteed)

Spinach 8.95
(Steamed or Sauteed)

Desserts

Cannoli
crisp shell filled with our home made cannoli cream 6.95

American Cheesecake 6.95

Tiramisu
Lady fingers soaked in espresso, flavored with brandy, topped with mascarpone cheese blended with whipped cream covered with cocoa powder 7.95

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. 7.95

Pistachio Gelato 5.95

Beverages

Coke, Diet Coke, Sprite (20oz) 3.75

IBC Root Beer 2.95

Saratoga Spring Water 3/7

Saratoga Sparkling Water 7

Cappuccino 5.50

Espresso 4.50

Fish Entrees

Snapper Pomodoro w/Spinach

Snapper sautéed with fresh tomatoes, spinach, garlic, olive oil and white wine served with mixed vegetables & roasted potatoes. 34.95

Snapper Francese

Snapper dipped in egg & sautéed in lemon, white wine and butter served with mixed vegetables & roasted potatoes. 34.95

Salmon al Pesto

Grilled salmon topped with our home made pesto sauce served with mixed vegetables & roasted potatoes 34.95

Fruitti Di Mare

Shrimp, clams, mussels, calamari sautéed in a zesty marinara sauce served over linguini 42.95

Shrimp Marinara

sautéed with olive oil, garlic & white wine in a zesty marinara sauce, served over linguini. 28.95

Shrimp Scampi

Shrimp sautéed with butter, garlic, lemon & white wine served over linguini. 28.95

Shrimp Parmigiana

covered with tomato sauce & melted mozzarella cheese, served with linguini. 28.95

Risotto Shrimp & Spinach

Arborio rice with shrimp & spinach with white wine, tomatoes and clam juice 32.95

Linguini with Clams (White or Red Sauce)

Whole & chopped clams sautéed with garlic, olive oil and clam juice served over linguini. 25.95

Add Soup or Salad to Any Entrée for \$4.95

Sharing Plate Charge \$5.00

Pizza	10"	16"
Neapolitan	13	21
Old traditional—tomato sauce, grated parmesan cheese & mozzarella cheese		
Margherita	14	23
(No sauce) pizza dough painted with garlic & olive oil topped with mozzarella cheese, grated parmesan cheese, plum tomatoes & basil.		
Stallone’s Special	15	25
White sauce (Ricotta cheese, parmesan cheese and cream) topped with mozzarella cheese, spinach, plum tomatoes & garlic		
Veggie Pizza	15	27
A Neapolitan pizza covered with spinach, mushrooms, peppers, onions & plum tomatoes		
Bianca Pizza	14	23
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 2.50 each		
16” 1/2 Topping 2.50 each 16” Full Topping 4.00 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.