

® Medium
Gluten Free
Pizza Available
13.00

Red or Garlic Butter

Additional Regular Toppings

Additional Premium Toppings

SMALL
9"/6 pieces
9.00

1.50 each

2.00 each

MEDIUM
12"/8 pieces
11.00

1.75 each

3.00 each

LARGE
16"/12 pieces
14.00

2.00 each

4.00 each

REGULAR TOPPINGS AVAILABLE

Pepperoni • Ham • Sausage • Bacon • Meatballs • Mushrooms • Tri-Colored Peppers • Black Olives • Onions • Banana Peppers • Anchovies • Fresh Garlic • Pineapple • Zesty Green Olives • Fresh Tomatoes• Broccoli • Spinach • Zesty Spices

PREMIUM TOPPINGS AVAILABLE

Portobello Mushrooms • Grilled Chicken • Artichokes • Roasted Garlic • Roasted Red Peppers • Tomato Basil

Specialty Pizzas

SICILIAN

Tomatoes, Salt & Pepper, Dash of Garlic, Basil, Oregano, Olive Oil and Romano Cheese.

SMALL 8.00 MEDIUM 10.00 LARGE 12.00

MARGHERITA

White Pizza with our Award-Winning Garlic Butter and Mozzarella Cheese. Topped with fresh diced Roma Tomatoes, Basil and Sweet Red Onion.

SMALL 9.00 MEDIUM 11.25 LARGE 13.50

TASTE OF ITALY

Award-Winning Garlic Butter, fresh Spinach, Roasted Red Peppers, Portobello Mushrooms and Mozzarella Cheese.

SMALL 10.50 MEDIUM 13.75 LARGE 16.99

TUSCAN SPINACH & ARTICHOKE

Alfredo Sauce with Spinach & Artichokes. Covered with Mozzarella and Provolone. Topped with Tomato Basil.

SMALL 10.50 MEDIUM 13.75 LARGE 16.99

CHICKEN TERIYAKI

Baked with Garlic Butter, Pineapples and Chicken over Mozzarella and Provolone Cheese. Topped with Teriyaki Sauce.

SMALL 10.50 MEDIUM 13.75 LARGE 16.99

MEDITERRANEAN

Kalamata and Manzanilla Olives, Roma Tomatoes, Red Onions, Feta and Mozzarella Cheese with our Garlic Butter

SMALL 10.50 MEDIUM 13.75 LARGE 16.99

HOT STUFFED PEPPER

Roasted Hungarian Hot Peppers stuffed with Sausage, Italian Cheeses and Spices. Very Hot!

SMALL 12.50 MEDIUM 15.75 LARGE 18.99

STAN'S BUTCHER SHOP

Loaded with Pepperoni, Sausage, Meatballs, Bacon and Ham. Topped with Mozzarella Cheese.

SMALL 12.50 MEDIUM 15.75 LARGE 18.99

VEGGIE DELUXE

Mushrooms, Peppers, Onions, Roma Tomatoes and Black Olives.

SMALL 12.50 MEDIUM 15.75 LARGE 18.99

Bambino Menu

CHICKEN TENDERS

Breaded Chicken Tenders and French Fries. 6.99

BURGER & FRIES

Grilled Angus Steak Patty with American Cheese.
Served with French Fries. 5.99

PASTA BOWL

Penne Pasta with our homemade Meatball. 5.99

MINI-ME PIZZA

Plain Cheese or Pepperoni. 6.99

GRILLED CHEESE

Toasted with American Cheese. Served with French Fries. 5.99

Sides

CHOICE OF PASTA WITH ANY SAUCE • STEAMED BROCCOLI FLORETS • VEGETABLE DEL GIORNO • POTATO DEL GIORNO • PARMESAN RISOTTO

Celebration Cakes

SERVES 6-8 • 17.99

DOUBLE CHOCOLATE TRUFFLE • STRAWBERRY SHORTCAKE

RASPBERRY CHANTILLY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

An 18% gratuity is suggested for parties of 8 or more.

Antipasti

ITALIAN ANTIPASTO BOARD

Sliced Prosciutto, Soppressata, Old World Pepperoni, Peppered Salami, Parmesan & Fontina Cheese, Kalamata & Colossal Olives. Served with Asiago Crostini. 11.99

ITALIAN STUFFED MUSHROOMS

A mixture of our Italian Sausage, Roasted Red Peppers, grated Romano and Parmesan Cheese, folded with Marsala Sauce and Breadcrumbs then baked. 8.99

CALAMARI FRITTI

Tender Calamari Rings, lightly breaded and fried. Drizzled with a Basil Pesto Aioli and served with our Marinara Sauce. 9.99

HOT STUFFED PEPPERS

Hungarian Hot Peppers with a blend of Spicy Italian Sausage, Garlic and Romano Cheese. Served with Toasted Ciabatta Bread & Premier Sauce. 8.99

SHRIMP ITALIANO

Sautéed Tiger Shrimp in our Award-Winning Garlic Butter Sauce and tossed with Linguini. 7.99

STUFFED PORTOBELLO MUSHROOM RAVIOLI

Ravioli in a Rich Tomato Basil Lobster Cream Sauce. An Award-Winning Dish! 8.99

STUFFED ROTOLO

Mozzarella, Parmesan and Romano Cheeses. Choose from Garlic or Pepperoni. Served with Premier Sauce. 8.99

FIRE ROASTED ARTICHOKEs

Marinated in Balsamic Vinaigrette and Grilled over an open flame. 9.99

POUND OF MUSSELS

PEI Mussels Simmered in a Sherry Wine Fumé. Tossed with your choice of Marinara Sauce or our Award-Winning Garlic Butter. 9.99

TUSCAN SPINACH & ARTICHOKE DIP

Our Famous Alfredo Sauce with Spinach & Artichokes. Covered with Mozzarella and Provolone and baked to crisp perfection! Served with Foccacia Chips. 7.99

FRIED MOZZARELLA

Hand breaded in our Italian Seasonings and lightly fried. Served with our Basil Aioli Premier Sauce. 8.99

ZUCCHINI PLANKS

Lightly battered, fresh Zucchini planks with crisp Prosciutto. Served with our Basil Aioli Sauce. 8.99

ARANCINI BALLS

Creamy Risotto stuffed with fresh Mozzarella lightly breaded and fried. Served with Tomato Basil Pasta Sauce. 8.99

Specialties

SERVED WITH INSALATA AND CHOICE OF SIDE DISH

ITALIAN PORK CHOP

Bone-in Center Cut, wrapped in shaved Prosciutto and stuffed with Fontina Cheese. Drizzled with an aged Balsamic Vinegar reduction. 19.99

EGGPLANT RUSTICA

Breaded and lightly fried, topped with sautéed Portobello Mushrooms, Artichokes, Roma Tomatoes and Mozzarella Cheese. 16.99

SCALLOPS AL'ROSSO

Seared North Atlantic Dry Scallops in our Roasted Red Pepper Cream Sauce. Served over Creamy Parmesan Risotto. 20.99

CHICKEN RAPALLO

Oven Baked, Stuffed with Fresh Spinach, Artichokes, Three Italian Cheese Blend and Parma Prosciutto. 17.99

ALMOND CRUSTED COD

Rolled in a Roasted Almond Breathing, sautéed and topped with a Buttery Lobster Cream Sauce. 17.99

POTATO CRUSTED COD

Rolled in Idaho Potato Flakes, sautéed and topped with a Lemon Wine Sauce. 17.99

SIGNATURE STEAK ROMANO

Our Signature 8 oz Sirloin, coated in our Romano Cheese Breathing. Sautéed in Butter and flamed with Brandy. 21.99

CLASSIC PEPPERCORN STEAK

Our Signature 8 oz Sirloin coated in Fresh Crushed Black Pepper. Sautéed in Butter and flamed with Brandy. 21.99

SCALLOPS OREGANATO

Sautéed in our Award-Winning Garlic Butter, topped with Oregano Breadcrumb Seasoning and Baked. Served over Creamy Parmesan Risotto. 20.99

SCALLOPS GENOVESE

Sautéed North Atlantic Dry Scallops in a Basil Pesto Cream Sauce. Served over creamy Parmesan Risotto. 20.99

FRIDAY FISH FRY SPECIAL

Atlantic Cod, fried to a golden brown and served with Tartar Sauce, Cole Slaw and French Fries. 14.99

Classico

SERVED WITH INSALATA AND CHOICE OF SIDE DISH

PICCATA

Lightly Battered and pan sautéed. Topped with Lemon Wine Sauce. Chicken 16.99 Veal 18.99 Add Artichokes & Capers 2.00

PARMIGIANA

Breaded and fried. Topped with Premier Sauce and blanketed with melted Mozzarella Cheese. Eggplant 15.99 Chicken 16.99 Veal 18.99

MARSALA

Lightly floured and sautéed with Mushrooms, braised with Marsala Wine and Italian Herbs. Chicken 16.99 Veal 18.99 Pork 19.99

SCALLOPINI

Sautéed with Peppers, Mushrooms and Onions. Simmered with a Premier and Marsala Sauce blend. Chicken 16.99 Veal 18.99

SALTIMBOCCA

Baked with Fontina Cheese, Parma Prosciutto, Sage and laced with our Cabernet Demi Glace. Chicken 17.99 Veal 19.99

Insalata

Sliced Prosciutto, Soppressata, Old World Pepperoni, Peppered Salami, Parmesan & Fontina Cheese, Kalamata & Colossal Olives. Served with Asiago Crostini. 11.99

ITALIAN STUFFED MUSHROOMS

A mixture of our Italian Sausage, Roasted Red Peppers, grated Romano and Parmesan Cheese, folded with Marsala Sauce and Breadcrumbs then baked. 8.99

CALAMARI FRITTI

Tender Calamari Rings, lightly breaded and fried. Drizzled with a Basil Pesto Aioli and served with our Marinara Sauce. 9.99

HOT STUFFED PEPPERS

Hungarian Hot Peppers with a blend of Spicy Italian Sausage, Garlic and Romano Cheese. Served with Toasted Ciabatta Bread & Premier Sauce. 8.99

SHRIMP ITALIANO

Sautéed Tiger Shrimp in our Award-Winning Garlic Butter Sauce and tossed with Linguini. 7.99

STUFFED PORTOBELLO MUSHROOM RAVIOLI

Ravioli in a Rich Tomato Basil Lobster Cream Sauce. An Award-Winning Dish! 8.99

STUFFED ROTOLO

Mozzarella, Parmesan and Romano Cheeses. Choose from Garlic or Pepperoni. Served with Premier Sauce. 8.99

FIRE ROASTED ARTICHOKEs

Marinated in Balsamic Vinaigrette and Grilled over an open flame. 9.99

POUND OF MUSSELS

PEI Mussels Simmered in a Sherry Wine Fumé. Tossed with your choice of Marinara Sauce or our Award-Winning Garlic Butter. 9.99

TUSCAN SPINACH & ARTICHOKE DIP

Our Famous Alfredo Sauce with Spinach & Artichokes. Covered with Mozzarella and Provolone and baked to crisp perfection! Served with Foccacia Chips. 7.99

FRIED MOZZARELLA

Hand breaded in our Italian Seasonings and lightly fried. Served with our Basil Aioli Premier Sauce. 8.99

ZUCCHINI PLANKS

Lightly battered, fresh Zucchini planks with crisp Prosciutto. Served with our Basil Aioli Sauce. 8.99

ARANCINI BALLS

Creamy Risotto stuffed with fresh Mozzarella lightly breaded and fried. Served with Tomato Basil Pasta Sauce. 8.99

GORGONZOLA CRUSTED STEAK

Our Signature 8 oz Sirloin perfectly seasoned and Grilled. Topped with Gorgonzola Crust and our Cabernet Demi Glace. 21.99

PORK CHOP LUIGI

Grilled Bone-in Center Cut, Topped with Sautéed Spinach, Portobello Mushrooms, Roasted Red Peppers and Capers. 19.99

SALMON PORTOFINO

Grilled Atlantic Filet, topped with Artichoke Hearts, Capers and a Roma Tomato Compote. 18.99

LEMON BASIL MAHI MAHI

Sautéed Roma Tomatoes, Capers and Basil in a light Lemon Wine Butter Sauce. 17.99

GARDEN

Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Black Olives, Mozzarella Cheese and House Made Croutons. Served with House Italian or our Creamy Peppercorn Parmesan Dressing. 3.99/7.99

SUNSHINE

Romaine Lettuce with fresh Strawberries, Mandarin Oranges, Scallions and Toasted Almonds. Served with Sweet and Tangy Dressing. 4.99/8.99

SWEET PEA

Romaine Lettuce, Sweet Peas, Crispy Pepperoni, Parmesan Cheese with our creamy Peppercorn Parmesan Dressing. 4.99/8.99

Add Chicken 2.99 Add Sirloin Steak 5.99 Add Salmon 5.99

Pastabilities

SERVED WITH INSALATA | GLUTEN-FREE PASTA AVAILABLE

HOMEMADE LASAGNA

Stancato's Homemade Meatballs folded with a delicate mixture of Ricotta and Mozzarella Cheese, Baked between layers of Pasta Sheets and Premier Sauce. 14.99

SHRIMP ITALIANO

Tiger Shrimp sautéed in our Award-Winning Garlic Butter Sauce. Served over a bed of Linguini. 16.99

ITALIAN SAUSAGE & PEPPERS

Fresh Italian Sausage roasted with fresh Onions, Bell Peppers and Seasonings. Tossed with Penne Pasta. 16.99

MEDITERRANEAN DI MARE

Sautéed Shrimp, Scallops, Capicola Ham and ExtraVirgin Olive Oil. Tossed with Parsley Garlic Butter and Cavatelli. 18.99

STUFFED SHELLS

Stuffed with Ricotta Cheese and covered with Premier Sauce. Topped with melted Mozzarella Cheese. 14.99

TUTTO PESCE MARINARA OR ALFREDO

A medley of plump, tender Shrimp, Clams, Scallops and Mussels in House Made Marinara or Alfredo Sauce. Served over a bed of Linguini. 19.99

STUFFED PORTOBELLO MUSHROOM RAVIOLI

An Award-Winning Dish! Ravioli in a Rich Tomato Basil Lobster Cream Sauce. 15.99 Add Shrimp 2.99

SHRIMP CAPRI

Sautéed Shrimp, Capicola Ham, Broccoli, Tomatoes and Red Onions in our Award-Winning Garlic Butter. Tossed with Linguini. 17.99

GNOCCHI GENOVESE

Potato Gnocchi with Grilled Chicken, Roma Tomatoes, Fresh Basil and Garlic tossed in Pesto Cream Sauce. 16.99

LINGUINI PALLADINO

PEI Mussels and plump tender Clams, seasoned and sautéed in a Lemon Wine Sauce over a bed of Linguini. 16.99

GNOCCHI PEPPERANATA

Fluffy light Potato Gnocchi with hand pulled Italian Sausage & sautéed Zucchini in our Roasted Red Pepper Cream Sauce. 16.99

GRANDE GRATIN

Fresh Italian Sausage, Homemade Meatballs and Cavatelli tossed in our rich Classic Cheese Sauce then baked with freshly shredded Mozzarella and Provolone. 16.99

Create Your Own

Served with Insalata

PENNE, SPAGHETTI, ANGEL HAIR, FETTUCCINI, LINGUINI 13.99

GLUTEN FREE PASTA 15.99

PREMIER

Traditional smooth House Made Roma Tomato Sauce

AUTHENTIC MEAT

Fresh Ground Beef and Italian Spices

MARINARA

Vine-Ripened Tomato Sauce with fresh Basil and Garlic

ALFREDO

Romano Cheese and Garlic in a rich Butter Cream Sauce

CLASSIC CHEESE

Our Premier Sauce blended with imported Pecorino Romano Cheese

GARLIC & OIL

Extra Virgin Olive Oil, Fresh Garlic and Italian Cheese

Add Sausage or Meatball 1.50