

STEFANO'S TAKEOUT

ANTIPASTI : APPETIZERS

- CALAMARI FRITTI 15.95
Calamari, lightly dusted and fried served with house marinara and lemon wedges.
- SHRIMP COCKTAIL 16.95
Chilled jumbo shrimp served with classic cocktail sauce and lemon wedges.
- BURRATA & PROSCIUTTO ON PINZA ROMANA 18.95
Silky burrata paired with prosciutto di Parma, finished with extra virgin olive oil.
- MUSSELS MARINARA OR BIANCO 15.95
Fresh steamed mussels in a savory white wine garlic sauce or tomato marinara.
- CLAMS CASINO 17.95
Little neck clams with minced sun-dried tomatoes, bell peppers, imported pancetta, bechamel sauce.
- CREAMY LEMON SHRIMP WITH CROSTINI 17.95
Sautéed shrimp in a bright lemon cream sauce, served with toasted bread crostini.
- STEFANO'S SIGNATURE CHARCUTERIE 28.95
Prosciutto, mortadella, soppressata, fresh mozzarella, pecorino cheese and gorgonzola paired with fruit, nuts, and honey.
not available for takeout
- RICOTTA POLPETTE IN MARINARA 14.95
Lightly breaded ricotta balls on a bed of marinara sauce served with crostini bread.
- BARCA DI CAPRI 13.95
Oven baked cherry tomatoes, chopped fresh mozzarella, olive oil, and oregano drizzled with glazed balsamic reduction on crostini bread.
- CHEESE GARLIC BREAD 8.95
Sautéed sliced garlic cloves with grated mozzarella cheese melted on top of crostini bread.
- ZUPPA DEL GIORNO - SOUP OF THE DAY 6.95
- INSALATE : SALADS
- MEDITERRANEAN SALAD (VEGAN) 8.95
Mixed greens with tomatoes, cucumbers, olives, and extra-virgin olive oil. Add shrimp, chicken, or steak for 6.95
- SALMON SALAD 21.95
Fresh greens topped with grilled salmon.
- CHICKEN TOMATO SALAD 17.95
Grilled chicken with fresh mozzarella, tomatoes, and basil.
- SHAVED PARMIGIANA SALAD 14.95
Romaine and arugula with shaved parmigiana reggiano. Add shrimp, chicken, or steak for 6.95

INSALATE : SALADS

- CHICKEN LEMON SALAD 18.95
Herb-marinated chicken with crispy greens and lemon olive oil.
- RIBEYE STEAK SALAD 20.95
Sliced ribeye served atop mixed greens with cherry tomatoes, red onions, cucumber, crumbled blue cheese, and fresh mozzarella, drizzled with a zesty balsamic vinaigrette in a bread basket.
- TUNA & CHEESE CROUTON SALAD 16.95
Italian tuna with mixed greens, herbs, and baked cheese croutons.
- PASTA : PASTA
- Served with a side salad. Add meatballs or sausage for 6.95
- HOMEMADE TAGLIATELLE 14.95
Silky wide ribbons of pasta with our signature marinara sauce.
- HOMEMADE FETTUCCINE ALFREDO 15.95
Fresh fettuccine in a rich parmigiana cream sauce. Add shrimp or chicken 6.95
- PENNE ALLA VODKA 15.95
Penne pasta in a smooth tomato vodka cream sauce. Add shrimp or chicken 6.95
- LINGUINE ALLE VONGOLE 24.95
Linguine with fresh clams, garlic, and white wine. Your choice of fresh or chopped clams.
- PASTA AL FORNO 19.95
Oven baked rigatoni with rich marinara sauce, creamy ricotta, and a blend of melted mozzarella and parmesan cheeses.
- HOMEMADE PAPPARDELLE BOLOGNESE 20.95
Wide pasta ribbons with slow simmered meat sauce, cubed pancetta, and a splash of pink sauce.
- HOMEMADE GNOCCHI 21.95
Gnocchi in a creamy meat sauce, crowned with melted mozzarella.
- BUCATINI CARBONARA 22.95
Classic Roman style pasta with eggs, cheese, and pancetta.
- TAGLIATELLE CHICKEN PESTO 19.95
Fresh tagliatelle tossed with grilled chicken and basil pesto.
- HOMEMADE LOBSTER RAVIOLI 22.95
Homemade pasta stuffed with lobster and ricotta cheese.
- BAKED CHEESE RAVIOLI 17.95
Homemade pasta stuffed with fresh ricotta cheese.
- SPINACH RAVIOLI LASAGNA 18.95
Fresh-made pasta stuffed with ricotta cheese and spinach baked with fresh-grated mozzarella and slow simmered meat sauce.
- SEAFOOD LASAGNA 25.95
Layers of homemade pasta, shrimp, lobster, and crab meat. Finished with fresh mozzarella, fresh clams, shrimp, cherry tomatoes and bechamel sauce.
- LASAGNA CLASSICA 21.95
Layers of homemade pasta, meat sauce, and parmigiana finished with fresh mozzarella.
- MANICOTTI 19.95
Homemade ricotta-filled pasta baked in tomato sauce.
- NONNA'S STUFFED EGGPLANT 21.95
Slow-baked eggplant filled with savory breadcrumbs, garlic, fresh herbs, and cheese, simmered gently in homemade tomato sauce.

PESCE : SEAFOOD

- All seafood is served with your choice of one side.
- STUFFED BRANZINO 27.95
Fresh sea bass filet stuffed with jumbo lump crab meat, in a creamy white sauce.
- LINGUINE PESCATORE 27.95
Fresh clams, mussels, lobster tail, and succulent jumbo shrimp in a spicy San Marzano tomato sauce infused with garlic and chili flakes. Finished with parsley and served over delicate linguine.
- SHRIMP SCAMPI LINGUINE 20.95
Jumbo shrimp sautéed in extra-virgin olive oil with fresh garlic, white wine, and lemon, tossed with linguine. Finished with butter, parsley, and chili flakes.
- SEAFOOD PASTA 25.95
Homemade tagliatelle with a medley of shrimp, mussels, clams, and calamari sautéed with extra virgin olive oil, garlic, and white wine with your choice of marinara or arrabbiata sauce.
- MARYLAND CRAB CAKES 28.95
Classic Maryland-style crab cakes made with sweet lump crab meat, lightly seasoned and pan-seared. Served with house remoulade and lemon.
- POLLO : CHICKEN
- All chicken is served with your choice of one side.
- CHICKEN MARSALA 21.95
Chicken sautéed in Marsala wine and mushrooms.
- CHICKEN FRANCESE 21.95
Egg-battered chicken in lemon sautéed in white wine sauce.
- CHICKEN CACCIATORE 21.95
Chicken sautéed with red pepper, black olive, cherry tomatoes, capers, and white wine.
- CHICKEN PICCATA 21.95
Chicken sautéed in lemon, capers, and white wine sauce.
- CHICKEN SALTIMBOCCA 21.95
Chicken sautéed in prosciutto, butter, and sage in a white wine sauce.
- CHICKEN GRANA PADANO IN VODKA SAUCE 21.95
Tender chicken topped with aged Grana Padano, served in a creamy tomato vodka sauce.
- CHICKEN ALFREDO 21.95
Chicken sautéed in creamy Alfredo.
- CHICKEN PIZZAIOLA 21.95
Chicken simmered in tomato sauce with herbs and fresh mozzarella.
- CHICKEN FLORENTINE 21.95
Chicken with fresh spinach and herbs in a light cream sauce.

VITELLO : VEAL

All veal is served with your choice of one side.

VEAL MARSALA 25.95

Veal sautéed in marsala wine and mushrooms.

VEAL FRANCESE 25.95

Egg-battered veal sautéed in lemon and white wine sauce.

VEAL PICCATA 25.95

Veal sautéed in lemon, capers, and white wine.

VEAL SALTIMBOCCA 25.95

Veal sautéed in prosciutto, butter, and sage in a white wine sauce.

VEAL PARMIGIANA 25.95

Lightly breaded veal baked in tomato sauce and mozzarella cheese.

AGNELLO BRASATO AL VINO ROSSO CON RAVIOLI 25.95

Slow-braised lamb shank in a rich red wine reduction with aromatics, finished until fork-tender. Served alongside delicate house-made ravioli, lightly dressed with the braising jus for a perfectly balanced, elegant plate.

VEAL BRACIOLE 25.95

Rolled veal slowly simmered in tomato sauce.

BISTECCHES : STEAKS

All steaks are served with your choice of two sides.

steaks not available for takeout

T-BONE STEAK 32.95

16 oz choice cut combining tenderloin and strip steak.

DELMONICO STEAK 37.95

Well-marbled 12 oz Delmonico steak, expertly grilled.

TOMAHAWK RIBEYE 139.95

32 oz bone-in ribeye grilled and finished with sautéed mushrooms and onions.

SURF & TURF 38.95

8 oz filet mignon paired with shrimp and scallops in cherry wine cream sauce.

PROSCIUTTO-WRAPPED FILET MIGNON 36.95

8 oz filet mignon wrapped in prosciutto di Parma, served over creamy risotto carbonara.

CONTORNI : SIDES

HOMEMADE TAGLIATELLE 5.95

Silky wide ribbons of pasta with our signature marinara sauce (optional).

MEDITERRANEAN SIDE SALAD 5.95

Mixed greens with tomatoes, cucumbers, olives, and extra-virgin olive oil.

TWICE-BAKED POTATO 5.95

Whipped potato, blended with cheddar cheese, and mozzarella, returned to a crisp potato shell and baked twice until golden.

GREEN BEANS ALMONDINE 5.95

Sautéed green beans with toasted almonds.

FRESH-CUT FRENCH FRIES 5.95

Hand cut and fried until golden.

ROASTED GARLIC PARMESAN BROCCOLI 5.95

Oven roasted broccoli finished with garlic and parmigiana.

BAMBINI : KIDS MENU

ANGEL HAIR PASTA 9.95

Served with your choice of butter, olive oil, marinara, or alfredo sauce.

PENNE PASTA 9.95

Served with your choice of butter, olive oil, marinara, or alfredo sauce.

CHICKEN CUTLET STRIPS & FRENCH FRIES 9.95

Lightly breaded chicken strips with hand cut fries, fried until golden brown.

PENNE NAPOLI 9.95

Penne in a smooth tomato sauce, served with a meatball.

MAC & CHEESE 9.95

Creamy, cheesy macaroni pasta baked to perfection with a blend of rich cheddar and mozzarella.

CHEESE TORTELLINI 9.95

Ring shaped pasta stuffed with a rich blend of creamy ricotta, parmesan, and romano cheeses. Served in your choice of a light butter sage sauce, a savory marinara, or a creamy Alfredo, topped with a sprinkle of fresh parsley and grated parmesan.

DOLCI : DESSERTS

CANNOLO SICILIANO 8.95

*Crispy pastry shell filled with sweet ricotta cream
Your choice of chocolate chips, pistachio, or citrus zest.*

TIRAMISU CLASSICO 9.95

Espresso-soaked ladyfingers, layered with mascarpone cream, and finished with cocoa powder.

CREME BRULEE ALLA VANIGLIA 9.95

Classic vanilla custard with a caramalized sugar crust.

not available for takeout

CHOCOLATE LAVA CAKE 9.95

(TORTINO AL CIOCCOLATO)

Warm chocolate cake with a molten center .

AFFOGATO AL CAFFE 9.95

Hot espresso poured over vanilla ice cream, finished with chocolate shavings.

not available for takeout

INDIVIDUAL CAKE SLICE 9.95

A slice of our home-made cake, flavors chosen from our rotating weekly selection.

LOBSTER TAIL 9.95

Golden layers of crisp pastry filled with your choice of pistachio cream, Italian custard, or hazelnut cream.