



407-877-STEF (7833)

FLATBREAD

Unlike any other restaurant, our amazing Flatbreads start with a dough made in house using Italian imported Caputo flour. Caputo flour is designed to create a crisp yet delicate texture like that of what you would find in Italy! We kindly request that only toppings are eliminated, not added.

Greek 10.9

Spinach, Feta Cheese, Imported San Marzano Tomatoes, Locatelli Romano and Kalamata Olives

House Made Meatball 9.9

With Imported San Marzano Tomatoes, Mozzarella and Provolone

Cappicola 8.9

Finest Cappicola around, diced with Onions and Imported San Marzano Tomatoes

Quatro Formaggio (Four Cheese) 8.9

Fresh Mozzarella, Parmigiano-Reggiano, Provolone and Manchego Cheeses - Fine with Wine!!!

Four Meat 10.9

In quarters — Prosciutto di Parma, Genoa Salami, House Made Sausage, Sopressata, Mozzarella, Provolone, San Marzano Tomatoes and Extra Virgin Olive Oil

Avellino Mushroom 10.9

Fresh Mozzarella, Mushrooms, Cream, Imported Prosciutto di Parma, Basil and Extra Virgin Olive Oil

Margherita 8.9

Whole peeled San Marzano Tomatoes, Fresh Sliced Mozzarella, Fresh Basil, Chef Stefano's Extra Virgin Olive Oil, and Imported Parmigiano-Reggiano Cheese

Chef Stefano's Special 11.9

San Marzano Tomatoes, Chef Stefano's Own Extra Virgin Olive Oil, Asiago, Fontinella, Fresh Mozzarella, Provolone, Roasted Garlic, Prosciutto di Parma, House Made Sausage, and Roasted Peppers

Arrabbiata (Means Angry) 9.9

Sopressata, San Marzano Tomatoes, Fresh Mozzarella, Parmesan and Banana Peppers

ANTPASTI

Fried Fresh Mozzarella in Carrozza 8.9

Real, fresh baby mozzarella balls, lightly dusted & fried to perfection

Fried Fresh Mozzarella wrapped with Imported Prosciutto di Parma 9.9

Fresh Mozzarella wrapped with Imported Prosciutto di Parma, not fried 9.9

Pittsburgh Fried Zucchini 6.9

Thinly Sliced and Lightly Floured then fried for a moment, and finished with Fresh Lemon

Calamari Fritti 7.9

Specially Seasoned and Fried

Sautéed Calamari (Puttanesca Style) 8.9

With Imported San Marzano Tomatoes, Fresh Basil, Capers and Kalamata Olives

Jumbo Mediterranean Clams 8.9

Colossal Clam Strips, like you've never seen, lightly breaded and fried

Chef Stefano's Wings (6) 6.9

You're Choice of either Spicy Garlic Parmesan, Seasoned Italian, or Garlic Butter

Homemade Meatballs 6.9

Served on a Bed of Focaccia Bread

Sausage and Polenta 7.9

House Made Sausage, Peppers, and Onions over the Oldest Style of Cornmeal Polenta

When we say House Made Sausage, we mean it! This is Chef Stefano's secret recipe made in house by our top Chef's. Ask your Server about the process as well as our Deli Style Raw goods to go!

ZUPPA

Zuppa di Giorno

Fresh Soups made daily, ask your Server about our amazing selections for the day!!

INSALATA

Caprese 7.9

Fresh Mozzarella, Tomatoes and Basil, Drizzled with Chef Stefano's Own Extra Virgin Olive Oil

Mediterranean 6.9

With Gorgonzola or Feta Cheese, Kalamata Olives, Roasted Peppers, Tomatoes, Cucumbers, Pepperoncini, Chef Stefano's Extra Virgin Olive Oil, Garlic, House Made Balsamic Vinaigrette

Insalata di Casa (House) 4.5

Mixed Greens with Bacon, Carrots, Chi Chi Beans, Cucumbers, Croûtons, Olives and Parmigiano-Reggiano drizzled with our House Made Balsamic Vinaigrette

Mary's Table Side Chop 9.9

Mixed Greens with Genoa Salami, Avocado, Kalamata Olives, Tomatoes, Cucumbers, Fresh Mozzarella, Gorgonzola, Hard Boiled Egg, Artichokes and Hearts of Palm

Caesar 6.9

Romaine tossed in House Made Caesar Dressing with Croûtons, topped with Parmigiano-Reggiano

Add to Any Salad:

Chicken **3.9** Shrimp **5.9** Steak **5.9**

Complimentary Feta or Blue Cheese Crumbles can be added to any Salad

Dressings: House Made Balsamic Vinaigrette, House Made Ranch, French, House Made Blue Cheese, House Made Caesar, House Made Greek

LA PIZZA

Authentic Napoli Pizza (D.O.C.)

Our pizza is guaranteed to be exactly the same as the pizza made in Naples, Italy, the birthplace of pizza. Chef Stefano utilizes Caputo Pizza Flour, imported from Italy, along with Imported San Marzano Tomatoes and all Imported Cheeses.

Pizza of the Day Priced Daily

Design your own Pizza! 10" 7.9 16" 13.9

Pizza starts with Imported San Marzano Tomatoes, Mozzarella and Provolone

Toppings: 10" 1.2 each 16" 2.5 each

Pepperoni, Sausage, Anchovies, Bacon, Olives, Green Peppers, Hot Banana Peppers, Onions, Artichokes, Mushrooms, Fresh Mozzarella, Ham, Pineapple, Jalapeños

Premium Toppings: 10" 1.9 each 16" 3.5 each

Capicola, Pancetta, Mortadella, Prosciutto, Sopressata, Shrimp, Chicken, Meatball, Steak, Fontinella, Gouda, Gorgonzola, Clams

PASTA

Choice of Pasta: Penne — Rigatoni — Spaghetтата — Linguine — Farfalle — Zitti — Pennette — Perciatelli — Fettucini

Ask about our wheat pasta.

House Made Sweet Sausage over Penne 12.9

Tossed in a Marinara

Marinara 10.9 Add Meat 2.1

Chef Stefano's 'Old School' Sauce. Shhh, it's a secret!

Quattro Formaggi (Four Cheese) 13.9

Fresh Mozzarella, Parmigiano-Reggiano, Provolone and Manchego Cheeses - Fine with Wine!!!

Penne a la Vodka 13.9

Vodka Sauce with Prosciutto, Imported San Marzano Tomatoes, and Cream

Rigatoni Bolognese 13.9

A Creamy Tomato Meat Sauce.

Spaghetтата with Meatball 12.9

Choice of Meatball or Sausage

Ida's Favorite (Stef's Nonni) 13.9

Ricotta and Marinara Sauce, One of Old Europe's Classic Comfort Dishes, served with penne

Pink Salmon Farfalle (Bowties) 15.9

Sautéed with Salmon in a Tomato Cream Sauce

POLLO (CHICKEN)

Romano 14.9

Dipped in Egg Batter and Imported Pecorino Romano Cheese, Sautéed then Baked and topped with fresh Lemon

Parmigiana 15.9

Lightly breaded, Pan-Seared, with Marinara, fresh Mozzarella, Provolone and Parmigiano-Reggiano

Picatta 15.9

Boneless Breast with Lemon, Capers, Mushrooms, Artichoke Hearts, White Wine, Extra Virgin Olive Oil and Butter, then reduced

Marsala 15.90

Boneless Breast Sauteed in a Sweet Marsala Sauce with Mushrooms.

VEAL

Parmigiana 18.9

Lightly breaded, Pan-Seared, with Marinara, fresh Mozzarella, Provolone and Parmigiano-Reggiano

Romano 17.9

Scaloppine Veal Cutlets dipped in Egg batter with Pecorino Romano and Parmigiano-Reggiano Cheese, then sautéed in Light Extra Virgin Olive Oil

Piccata 18.9

Scaloppine Veal Cutlets prepared with Fresh Lemon, Extra Virgin Olive Oil, Garlic, Artichoke Hearts, Capers and Mushrooms, sautéed in a White Wine Sauce

Veal Marsala 18.9

Boneless Breast Sauteed in a Sweet Marsala Sauce with Mushrooms

***Entrees are served with our Vegetable and Starch of the Day!*

Sides

Asparagus **5.9**

Sautéed Spinach **5.9**

Sausage **2.1**

Vegetable of the Day

Garlic Parm Fries **3.9**

Meatball **2.1**

Starch of the Day

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

Stefano's Italian Grille

13424 Summerport Village Parkway

Windermere, FL 34786

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