

*\*Full trays serve approximately 20 people\**

## **Appetizers ~ Half Tray / Full Tray**

### **Asparagi Rollatina \$60.00 / \$115.00**

Tender asparagus wrapped with prosciutto & fontina cheese topped with bread crumbs, and baked in a white wine butter sauce

### **Calamari Fritti \$60.00 / \$115.00**

Tender calamari lightly floured and fried

### **Clams Casino \$60.00 / \$115.00**

Tangy littleneck clams seasoned & stuffed with red pepper, onion & bacon, drizzled with lemon & white wine

### **Cozze Rosse o Bianche \$60.00 / \$115.00**

Mussels sautéed with garlic in a white wine lemon or marinara sauce

### **Eggplant Rollatini \$60.00 / \$115.00**

Thin slices of eggplant stuffed & baked with ricotta cheese & prosciutto, topped with marinara sauce & romano cheese

### **Gamberi al Forno \$70.00 / \$135.00**

Large shrimp baked with mozzarella in a white wine garlic sauce

### **Mozzarella en Carrozza \$60.00 / \$115.00**

Pan-fried breaded mozzarella served in a light marinara sauce with capers

### **Bruschetta Caprese \$30.00 / \$55.00**

Crostini bread topped with fresh mozzarella cheese & chopped seasoned tomato

### **Vongole & Rapini \$60.00 / \$115.00**

Littleneck clams sautéed with broccoli rabe & mild Italian sausage tossed in a white wine garlic sauce

### **Antipasto Rustico \$70.00 / \$135.00**

Family Style assorted Italian meats and cheeses

### **La Stalla Toscano \$50.00 / \$95.00**

Assorted grilled vegetables and cheese

## **Insalate ~ Half Tray / Full Tray**

### **Insalata Gorgonzola \$30.00 / \$55.00**

Romaine lettuce, green peppers, radishes, cucumbers and crumbled gorgonzola cheese, tossed in a red wine vinaigrette

### **La Stalla Antipasto di Casa \$40.00 / \$75.00**

Fresh spring mix greens with kalamata olives, sharp provolone, salami and pepperoncini tossed in a red wine vinaigrette

### **Insalata di Cesare \$30.00 / \$55.00**

Traditional Caesar salad with toasted croutons

### **Insalata di Arance alla Siciliana \$30.00 / \$55.00**

Spring mix & orange slices, drizzled with a citrus & extra virgin olive oil dressing

### **Arugula Casereccia \$40.00 / \$75.00**

Fresh arugula with grape tomatoes, fresh mozzarella, shaved fennel, chopped roasted red peppers tossed with our homemade balsamic reduction

## **Pasta ~ Half Tray / Full Tray**

### **Osso Buco Ravioli \$70.00 / \$135.00**

Stuffed with a veal & mirepoix mix in a wild mushroom demi-glaze sauce

### **Black Truffle Sacchetti \$70.00 / \$135.00**

Tiny pasta purses stuffed with ricotta & black truffle mushrooms in a roasted almond & sage butter sauce

### **Fusilli Pesto 50.00 / \$95.00**

A traditional fresh pesto sauce with a touch of cream

### **Penne alla Matriciana \$50.00 / \$95.00**

With grape tomatoes, pancetta, onions & seasonings in a red wine pomodoro sauce

### **Penne Arrabiata \$50.00 / \$95.00**

With garlic, hot peppers, fresh tomato & basil with a splash of white wine sauce

### **Rigatoni Carbonara \$50.00 / \$95.00**

Bacon & caramelized sweet onions in an egg cream sauce with parmigiano cheese

### **Linguine con Vongole \$60.00 / \$115.00**

Fresh clams sautéed with garlic in a white wine or pomodoro sauce

### **Gnocchi Sorrento \$50.00 / \$95.00**

Gnocchi topped with tomato sauce & melted mozzarella

### **Ravioli al Pomodoro \$50.00 / \$95.00**

Cheese ravioli in a traditional tomato sauce

### **Tagliatelle Alfredo \$50.00 / \$95.00**

Fresh egg fettuccini tossed in a traditional Alfredo cream sauce

### **Pasta di Marco \$70.00 / \$135.00**

Fresh fusilli calabresi sautéed with veal cubes, aromatic herbs, wild mushrooms in a red wine demi sauce, drizzled with truffle oil and shaved parmesan

### **Farfalle e Gamberi \$70.00 / \$135.00**

Bowtie pasta with shrimp, grape tomatoes & garlic in a blush pomodoro sauce

### **Bucatini San Daniel \$70.00 / \$135.00**

Bucatini with prosciutto, walnuts & crab meat in a white wine sauce with arugula

### **Penne alla Vodka \$50.00/ \$95.00**

Penne pasta tossed with a creamy pink vodka sauce, prosciutto and red onions

### **Penne Siciliana \$50.00 / \$95.00**

Penne pasta sautéed with eggplant, cherry tomatoes, kalamata olives, capers and fresh mozzarella tossed in our fresh pomodoro sauce

### **Cavatelli and Broccoli \$50.00 / \$95.00**

Cavatelli sautéed with roasted garlic, white wine and chopped broccoli

### **Tortellini Bolognese \$50.00 / \$95.00**

Meat stuffed tortellini pasta topped with our rich flavored meat sauce

### **Rigatoni Pomodoro \$50.00 / \$95.00**

Rigatoni tossed with fresh tomato, basil, garlic and seasonings

### **Baked Ziti \$60.00 / \$115.00**

Tossed with ricotta & tomato sauce, topped with melted mozzarella

## **Sides ~ Half Tray / Full Tray**

### **Meatballs \$50.00 / \$95.00**

### **Sausage and Peppers \$50.00 / \$95.00**

### **Roasted Potatoes \$25.00 / \$45.00**

## **Vitello o Pollo Classico**

Veal \$70.00 for Half Tray / \$135.00 for Full Tray

Chicken \$55.00 for Half Tray / \$105.00 for Full Tray

### **Francese**

Dipped in seasoned eggs and sautéed in a white wine lemon sauce

### **Piccata**

Sautéed in a simple lemon white wine sauce

### **Marsala**

Sautéed with mushrooms in a Marsala wine sauce

### **Milanese**

Breaded, pan-fried and served with fresh arugula and tomato bruschetta

### **Parmigiana**

Breaded, pan-fried and topped with mozzarella and tomato sauce

## **Vitello o Pollo Speciale**

Veal \$75.00 for Half Tray / \$145.00 for Full Tray

Chicken \$60.00 for Half Tray / \$115.00 for Full Tray

### **Saltimbocca alla Romano**

Topped with spinach, prosciutto, sage & fontina cheese, in a sherry wine sauce

### **Pulcinella**

Topped with roasted red peppers, asparagus, fresh basil and mozzarella cheese, baked in a white wine blush sauce

### **Monte Rosa**

Topped with spinach and mozzarella, baked in a pink cream sauce

### **Sorrentino**

Topped with eggplant, prosciutto & mozzarella, baked in a white wine blush sauce

### **Rosemarino**

Topped with roasted peppers, fresh mozzarella in a white wine rosemary sauce, drizzled with balsamic

## **Specialita' della Stalla ~ Half Tray / Full Tray**

Pollo La Stalla \$60.00 / \$115.00

Chef's recipe

Pollo Scarpariello \$60.00 / \$115.00

Pan-fried bone-in chicken tossed with wild herbs and white wine, topped with fresh lemon juice, then baked in the oven

Melanzane al Forno \$50.00 / \$95.00

Homemade eggplant parmigiana stuffed with mozzarella & topped with pomodoro sauce

Grilled New Zealand Spring Lamb Chops \$90.00 / \$175.00

Grilled to perfection then finished with extra virgin olive oil and lemon over a bed of broccoli rabe

## **Pesce ~ Half Tray / Full Tray**

Gamberi La Stalla \$70.00 / \$135.00

Jumbo shrimp sautéed with garlic, parsley, lemon in a white wine sauce or fra Diavolo spicy marinara

Salmone Casalingo \$70.00 / \$135.00

Salmon filet seasoned with bread crumbs, baked in white wine & lemon caper broth

Tilapia Francese \$60.00 / \$115.00

Fresh tilapia dipped in seasoned eggs and sautéed in a lemon wine sauce

Gamberi alla Griglia \$70.00 / \$135.00

Grilled shrimp with a Mediterranean seasoning served over a bed of sautéed spinach

## **Interested in hosting an event at your home or business?**

**Let us cater your party!**

**We offer delivery, set-up & full service as needed...**

**Call us for more information!**



# Catering Menu



**LA STALLA**

Village of Newtown South

18 Swamp Road, Newtown, PA 18940

Phone 215-579-8301

Fax 215-579-8304

