

—CASA—
SANTO STEFANO



BENVENUTI!

1607 N. 22nd St. Tampa, FL 33605
(813) 248-1925

— ANTIPASTI DELLA CASA —

SCACCIATA SICILIANA (V)

Santo Stefano's Sfinciune bread, tomato sauce, garlic, onion, Pecorino and caciocavallo cheese. 6

AUNT LILY'S CAPONATA (V)

Sicilian classic eggplant tossed with roasted garlic, celery, tomatoes, olives, capers, raisins, red onions, Muffulettu bread. 8

ANTIPASTI SALUMI E FORMAGGI

Antipasto platter of imported meats and cheeses, with Sicilian olives, marinated vegetables, Muffulettu bread. 16

SALSICCIA GRIGLIA PARDO

Grilled Pardo Family Italian sausage with lemon. 10

ARANCINI

Fried breaded risotto balls, mixed with Bolognese, mozzarella and peas, served with tomato sauce. 8

CALAMARI FRITTI

Semolina-dusted fried calamari and zucchini strings with Calabrian pepper spicy tomato sauce. 16

VONGOLE AL FORNO

Oven-baked stuffed middleneck clams with seasoned muddica, Pecorino Romano cheese, garlic, white wine, with roasted grape tomato, lemon. 14

POLPO ALLA GRIGLIA

Grilled Mediterranean octopus. Sliced and served with heirloom tomato, celery, carrots, pickled red onions, Calabrian cherry peppers and lemon vinaigrette. 16

LELE'S STUFFED ARTICHOKE

(Order as an entrée, or as an appetizer to serve 2-4)

Whole artichoke stuffed with ground ham, chopped garlic, shallots, Pecorino Romano cheese and Sicilian muddica, carrots and potatoes. 22

“It's like walking into a Sicilian Nana's kitchen, taking a deep breath and knowing that you are home.”

- Marilyn Favata Messina

(V) =VEGETARIAN

ZUPPA E INSALATE

INSALATA DELLA CASA (V)

Tuscan lettuce, grape tomatoes, celery, sliced red onion, extra sharp Pecorino Siciliano DOP cheese. 10 Side Salad 6

VALENTI'S BURRATA

Burrata cheese, heirloom tomato, pickled red onion and arugula salad dressed with balsamic vinaigrette. 14

INSALATA MISTA

Tuscan lettuce, celery, pickled cipollini onions, sun-dried tomato, Italian salamino, ham and shredded caciocavallo cheese tossed in balsamic vinaigrette. 12

INSALATA D'ARANCE (V)

Blood oranges with fennel, arugula, Sicilian imported olives and lemon vinaigrette. 10 Marinated white anchovies added on request

INSALATA DI CESARE

Romain lettuce with classic Caesar dressing, garlic croutons, Parmesan chip. 10 Side Salad 6

JUJU'S MINESTRA (V)
Light seasonal vegetable broth with escarole, cauliflower, potatoes, onion, garlic, zucchini, legumes, tomato and pastina.
Bowl 7 Cup 4

CONTORNI

SIDES

CAPONATA DI MELANZANE (V)

Sicilian classic eggplant tossed with roasted garlic, celery, tomatoes, olives, capers, raisins, red onions, Sicilian spices. 8

ESCAROLE (V)

Sautéed escarole with Sicilian olives, onions, garlic, spicy Calabrian peppers. 7.50

PEPERONATA (V)

Braised and roasted red peppers, white wine, garlic and onions. 8

VERDURA ALLA GRIGLIA (V)

Grilled vegetable of the day. 7

MACCHERONI AL POMODORO (V)

Sicilian casarecce maccheroni with signature tomato sauce, grated Pecorino Romano. 7

PATATE FRITTE (V)

Seasoned fried potato wedges with pecorino. 6

RISOTTO FRITTO (V)

Saffron risotto, grated Grana Padano cheese, breaded and fried. 8

POLPETTE DELLA NONNA

Blend of two pork, beef, veal meatballs gently braised in house tomato sauce, Grana Padano and basil. 6

— MACCHERONI —

We could have just called it pasta, but where's the fun in that?

CASARECCE BOLOGNESE

Bolognese blend of pork, beef and veal, plum tomatoes, garlic, celery and carrots, with tomato sauce, Grana Padano cheese. 18

SPAGHETTI NANA MARIA

Meatball, pork shoulder and Italian sausage, hard-boiled egg just like Nana Maria used to make, with tomato sauce, Pecorino Romano cheese. 22

SPAGHETTI CON POLPETTE

"Spaghetti with meatballs" blend of beef, pork and veal, gently braised in rich succo, with Pecorino Romano cheese. 18

LASAGNA

Baked layers of fresh pasta, garlic ricotta, mozzarella and Grana Padano cheese, mix of Italian sausage and Bolognese meat, with tomato sauce. 18

ZAPPONE'S LINGUINE CON VONGOLE

Middle neck clams sautéed with garlic, crushed red pepper, fresh parsley, simmered in a white wine tomato sauce, hint of butter and Sicilian extra-virgin olive oil. 22

LINGUINE WITH LOBSTER

Fresh Maine lobster sautéed and simmered in white wine, fresh grape tomato sauce, shallots, garlic, spicy crushed red pepper. 36

SPAGHETTI AL NERO CON POLPO

Fresh black ink spaghetti, grilled Mediterranean octopus, white wine, roasted yellow tomato sauce, garlic, shallots, Sicilian olives, spicy Calabrian peppers, fried breadcrumbs. 24

BUCANTINI CON LE SARDE

White sardines, fennel garlic, shallots and saffron broth, sautéed onions, tomato, crushed red peppers, raisins, toasted pine nuts, fried muddica. 22

CASARECCE ALLA NORMA (V)

Fried eggplant, fresh grape succo sauce, garlic, grated ricotta salata cheese. 16

RAVIOLI DI RICOTTA (V)

Home-made fresh ravioli, stuffed with ricotta and pesto, tossed in tomato sauce with a sprinkle of Grana Padano cheese. 17

MILLEFOGLIE DI MELANZANE (V)

Baked eggplant terrine layered with Grana Padano and Pecorino Romano cheeses, served with imported Sicilian casarecce pasta, tomato sauce. 16

SPAGHETTI AGLIO. OLIO E PEPERONCINO (V)

Sicilian extra-virgin olive oil, finely chopped garlic, crushed red pepper, Grana Padano cheese. 15

PIATTI DELLA TRADIZIONE

Traditional Plates

SCALOPPINE DI POLLO AL MARSALA

Roasted chicken scaloppine sautéed in Marsala wine, garlic and cremini mushrooms with pecorino potatoes. 22

POLLO ALLA DIAVOLA

Seared half-chicken rubbed in mustard and spicy Calabrian peppers, with sherry vinegar, roasted red pepper butter sauce, pecorino potatoes, grilled spring onions. 24

BRACIOLUNI

Braised flank steak roll stuffed with Italian sausage, pancetta, hard-boiled egg, garlic, caciocavallo cheese over casarecce maccheroni and tomato sauce, diced potatoes. 24

PORK CHOPS GRIGLIATO

Two 8 oz. Compart Duroc pork chops chargrilled and glazed with fruit mostarda, vincotto balsamic reduction, pecorino potatoes, escarole. 28

VEAL CHOP GRIGLIATO

14 oz. chargrilled veal rib chop with Marsala sauce, cremini mushrooms, pecorino potatoes, escarole. 35

BISTECCA DI RIBEYE

14 oz. bone-in ribeye with pecorino potatoes, escarole. 36

BISTECCA DI PORTERHOUSE

20 oz. chargrilled porterhouse with roasted peppers, spring onions, pecorino potatoes. 40

FILET MIGNON

8 oz. chargrilled beef tenderloin rubbed in Sicilian extra-virgin olive oil, with eggplant caponata, pecorino potatoes, lemon garlic butter. 38

GROUPER AL LIMONE

Pan-roasted fresh Florida Gulf grouper, butter basted, with lemon caper sauce, seasonal grilled vegetables. 35

YELLOWFIN TUNA PIZZAIOLA

Grilled fresh yellowfin tuna steak with pizzaiola sauce, risotto fritto. 33

SWORDFISH FELICIONE

Chargrilled fresh Florida swordfish with lemon garlic seasoned muddica, roasted peppers, pecorino potatoes. 32

SEPPIA GRIGLIATA

Chargrilled, marinated cuttlefish with fresh black ink spaghetti, spicy "Aaglio Olio e Peperoncino" sauce. 26

SEA BASS GRIGLIATA

Chargrilled Mediterranean sea bass marinated in extra-virgin olive oil, herbs with eggplant caponata, grilled lemon. 34

— DOLCI e FORMAGGI —

PIATTO DI FORMAGGI

Mix of Sicilian imported cheeses, fruit, orange marmalade. 12

CANNOLI DI RICOTTA

House-made cannoli with Sicilian ricotta and chocolate chips, candied citrus, pistachio. 6

TIRAMISÙ

Coffee-dipped ladyfingers, rum and mascarpone cream, dark cocoa dust. 8

CASSATA SICILIANA

Sponge cake, Limoncello, imported ricotta chocolate chip filling, almond paste crust, candied citrus. 9

PANNA COTTA

Classic vanilla panna cotta with fresh berries coulis. 8

AFFOGATO AL CAFFE

Hazelnut gelato "Drowned" in cold espresso shot, whipped cream, Frangelico liquor, toasted almonds, chocolate chips. 10

GELATO

Casa-made assorted gelatos, flavors: dark cioccolato, vanilla, Sicilian pistachio, hazelnut, stracciatella, Flavor Of The Day. 6

SORBETTO DEL GIORNO

Flavor Of The Week Sorbet. 6

— DIGESTIVO —

LIQUEURS

Amaretto di Saschira	7
Sambuca dei Cesari	7
Strega	8.50
Galliano	8
Lazzaroni Limoncello	7.50
Italicus	9
Solerno Blood Orange	8
Green Chartreuse	12
Yellow Chartreuse	12
Borghetti Liquer di Vero Caffè	7

AMARI

Montenegro Aperitivo	9.50
Luxardo Aperitivo	7
Cynar Amaro	9
Ramazotti Amaro	7
Amaro dell' Etna Averna Amaro	9
Fernet Branca	7
Branca Menta	7



Scan to learn
more about the
Nonino Distillery

GRAPPA

Nonino Vendemmia	10
Nonino Vendemmia RSV	11
Nonino Vegneti Merlot	14
Nonino Merlot Grappa,	14
Nonino Chardonnay Grappa	14
Nonino Moscato Grappa	14
Nonino Monovitig Picol Grappa	60

SPIRITS

Santa Theresa Añejo Gran Reserva	7
Pyrat Rum	7.50
Facundo Paraiso Rum	50
Bacardi Gran Reserva	22
Angel's Envy Rye	22
Dalmore 25 Year	125
Glenfarclas 12 Year	9.50
Whistle Pig 6 Year	10
Hillrock Double-Cask Rye	14

— PRENDIAMO UN CAFFÈ! —

(Let's get a coffee!)

Espresso 3 Espresso Doppio 5 Latte 4 Macchiato 4 Caffé Corretto 5

VINO

WINES OF SICILY

Sicily is part of Italy's ancient winemaking traditions, yet this island in the Mediterranean Sea also is producing some of the country's most modern and exciting wines. Today, quality Sicilian wines are the region's focus, with an emphasis on grape varieties that thrive in the island's hot weather and volcanic soils. It is important to Richard Gonzmart for our guests not only to experience the delicious cuisine of Sicily, but also to experience the wines from this beautiful region.

WHITE "BIANCO" WINES

	Glass	Bottle
Villa Pozzi Pinot Grigio	8	30
Planeta La Segreta Il Grillo	10	38
Alessandro Viola Note di Bianca, Grillo		50
Tasca d'Almerita Catarrato	10	38
Tasca d'Almerita Blanco	10	38
Feudo Zirtari Inzolia Chardonnay	8	30
Passobianco Chardonnay		59
Planeta Chardonnay "Didacus"		102

CARRICANTE

The primary white varietal on Mount Etna. It's dry and medium-bodied with zippy acidity.

	Bottle
Porta del Vento	39
Planeta Etna	40
Cru Nonna Aurelia	55
Terre Nere Etna "Santo Spirito"	58
Terre Nere Etna "Calderara Sottana"	58
Terre Nere Etna Bianco 2017 Blend	50
Terre Nere Etna Bianco 2018 Blend	48

ROSATO

	Glass	Bottle
Planeta Rose Syrah	10	38
Terre Nere Etna Rosato		42
Pietradolce Etna Rosato		44
Alessandro Viola Rosato		46

SPUMANTI

	Glass	Bottle
Le Contesse Pinot Noir Rose Brut	10	38
Tasca d'Almerita Brut		65

RED "ROSSO" WINES

	Glass	Bottle
Stemmari Pinot Noir	8	30
Stemmari Cabernet Sauvignon	8	30
Feudo Maccari Nero d'Avola	10	32
Tasca d'Almerita Regaleali Rosso	10	38
Zisola Nero d'Avola		45
Planeta Contradanza Nero d'Avola		48
Planeta La Segreta Il Nero d'Avola, Merlot, Syrah, Cabernet Franc	10	38
Lignum Merlot, Cabernet & Syrah	10	38
Alessandro Viola Rossi Isi Red Blend		48
Alessandro Viola Note Nero d'Avola & Syrah		48
Planeta Burdese Cabernet Sauvignon & Cabernet Franc		62

NERELLO MASCALESE

This elegant red has developed a passionate following over the last 20 years.

	Bottle
Passopisciaro Rosso	48
Terre Nere Etna Rosso "Feudo di Mezzo"	69
Terre Nere Etna Rosso "Santo Spirito"	72
Terre Nere Etna Rosso Moganazz	70
Tascante Sicilia IGT	72
Tascante Contrada Pianodario Etna DOC	73
Tascante Contrada Rampante Etna DOC	74
Tascante Contrada Sciaranuova Etna DOC	74
Contrada Chiappemacine Rosso	75
Terre Nere Rosso "Calderara Sottana"	75
Vigneti Vecchio Crasa Contrada	82
Contrada Rampante Rosso	85
Contrada Guardiola Rosso	90
Contrada Porcaria Rosso	94
Terre Nere Rosso "Prephyloxera"	120
Franchetti Rosso	175

For assistance in finding a Sicilian grape varietal that is similar to your favorite, ask our staff.



A HISTORY OF FRIENDS, FAMILY AND FOOD

Housed in a former 1925 Ybor City macaroni factory, Casa Santo Stefano pays fond tribute to the Sicilian food I ate every Sunday with my best friend Vincent Palori.



*Vincenta and
Giuseppe Ferlita*

Those Nana-cooked meals provide the inspiration for the pastas, sauces and seafood we feature here, not just Sicilian, but Tampa Sicilian.

The Casa interior design offers a showplace of art and craftsmanship, with custom imported elements around every corner.

Casa also pays tribute to the wave of Sicilian immigrants who – along with the Cubans and Spanish – helped build Tampa and Ybor City after coming to America looking for a better life.

Specifically, 60 percent of the Sicilians in Tampa came from Santo Stefano Quisquina. Others came from nearby Alessandria della Rocca. More than 3 million emigrants left Sicily between

1890 and 1920 as friend called to friend and family summoned family.

This restaurant tells their history.



*Nana Maria Guagliardo and
daughter Vivian Palori*

The Ferlitas, who owned this very building. The Guagliardos, whose Sunny Florida Dairy still supplies our restaurants a century later. The Valentis, who farmed the land. The Grecos and the Guintas, who were grocers. The Castellanos and Pardos, who were butchers. The Felicionos and Matassinis, who were fishermen. And so many more now-familiar and prominent families. They touched every aspect of Tampa business.

Begun in friendship, nurtured by family and continued in community, our vision of Casa Santo Stefano offers a look back to Sunday suppers, simpler times and shared stories.

Richard Gonzmart

4th Generation Caretaker
Columbia Restaurant Group

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