CASA
SANTO STEFANO

Benvenuti!

PRANZO

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

CasaSantoStefano.com

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ANTIPASTI DELLA CASA

SCACCIATA SICILIANA (V)
Santo Stefano's Sfinciune bread, tomato sauce, garlic, onion, Pecorino Romano and caciocavallo cheese. 7

MELANZANE A FUNGHETTO
Classic Sicilian eggplant tossed with grape tomato sauce, garlic, extra-virgin olive oil, fresh basil. 9

ANTIPASTI SALUMI E FORMAGGI
Antipasto platter of imported meats and cheeses, with Sicilian olives, marinated vegetables, scacciata bread. 20

SALSICCIA ALLA GRIGLIA
Grilled "Boozy Pig" Italian sausage with lemon. 16

ARANCINI
Fried breaded risotto balls, mixed with Bolognese, mozzarella and peas, served with tomato sauce. 12

CALAMARI FRITTI
Semolina-dusted fried calamari and zucchini strings with spicy Calabrian pepper tomato sauce. 17

MEATBALLS DELLA NANA
Blend of pork, beef, veal meatballs gently braised in house tomato sauce, Grana Padano cheese. 10

POLPO ALLA GRIGLIA
Grilled Mediterranean octopus. Served with heirloom tomato, celery, carrots, pickled red onions, Calabrian cherry peppers, lemon vinaigrette. 23

INVOLTINI DI MELANZANE
Fried eggplant stuffed with ricotta, fresh mozzarella, Casa tomato sauce. 16

GNOCCHI SICILIA
Potato gnocchi with house made meat sauce and fresh mozzarella. 14

"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

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INSALATE

VALENTI'S BURRATA (V)
Burrata cheese, heirloom tomato, pickled red onion and arugula salad dressed with balsamic vinaigrette. 14

INSALATA D'ARANCE (V)
Blood oranges, arugula, imported Sicilian olives, shaved Grana Padano and lemon vinaigrette. 13

INSALATA DI CESARE
Romaine lettuce with classic Caesar dressing, garlic croutons, shaved Grana Padano. 12 Side Salad 7

Insalata Di Cesare with grilled chicken 16

SIMPLE SIDE SALAD
Mixed greens, cherry tomatoes, pickled red onions, balsamic vinaigrette. 7

CONTORNI

SIDES

RAPINI (V)
Broccoli rabe sautéed in extra-virgin olive oil, sliced garlic, pinch red pepper. 9

PEPERONATA (V)
Braised and roasted red peppers, white wine, garlic and onions. 8

SAUTE SPINACI
Fresh sautéed spinach, extra-virgin olive oil, fresh garlic, pinch red pepper. 8

MACCHERONI AL POMODORO (V)
Sicilian casarecce maccheroni with signature tomato sauce, grated Grana Padano cheese. 7

PATATE FRITTE (V)
Seasoned fried potato wedges with pecorino. 7

"I felt like my ancestors were smiling today. Every detail is absolutely stunning, and the food is simply divine."

– Lisa Chillura Knutson

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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. 17

SPAGHETTI NANA MARIA
Meatball, pork shoulder and Italian sausage, hard-boiled egg just like Nana Maria used to make, with tomato sauce, Parmesan. 18

SPAGHETTI CON POLPETTE
"Spaghetti with meatballs" blend of beef, pork and veal, gently braised in rich succo, Parmesan. 15

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. 18

LINGUINE WITH SHRIMP "AGLIANO"
Shrimp sautéed and simmered in white wine, fresh grape tomato sauce, shallots, garlic, spicy crushed red pepper. 18

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. 35

PASTA ALLA NORMA (V)
Casarecce pasta, fried eggplant, Casa sauce, garlic, grated ricotta salata cheese. 17

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

PARMIGIANA DI MELANZANE (V)
Baked Layers of Eggplant, fresh mozzarella, Grana Padano cheese and house tomato sauce. Served with casarecce pasta. 16

"We were overwhelmed with the quality and the creativity of the items we tasted as well as the décor of the restaurant in its entirety. This was perfection."

– Brian Justo

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PANINI
(Sandwiches)

PORCHETTA WITH SALSA VERDE
Juicy, slow-roasted porchetta, salsa verde, pickled onions, pecorino potatoes. 14

PANINO SICILIANO SLICED
Prosciutto, mortadella, ham, salami, provolone, fresh tomato, Calabrian peppers, olives and vinaigrette dressing, pecorino potatoes. 14

PANINO PARMIGIANA
Breast of chicken sautéed with garlic, extra-virgin olive oil, Casa sauce, mozzarella, on Cuban bread, pecorino potatoes. 14

PIATTI DELLA TRADIZIONE
Traditional Plates

POLLO MARSALA
Boneless chicken breasts scaloppine sautéed in Marsala wine, garlic and cremini mushrooms with pecorino potatoes. 20

POLLO PARMIGIANA
Boneless chicken breasts dusted in flour, seared, then baked with signature house tomato sauce, mozzarella, grated parmesan, fresh basil, served with a side of maccheroni pasta pomodoro. 18

PORK CHOP GRIGLIATO
8 oz. Compart Duroc pork chop chargrilled and glazed with fruit mostarda, vincotto balsamic reduction, pecorino potatoes. 18

GROUPER AL LIMONE
Fresh Gulf of Mexico Grouper sautéed in a lemon butter sauce with capers and white wine. Served with sautéed spinach. 30

RED SNAPPER LIVORNESE
Fresh Red Snapper sautéed in extra-virgin olive oil with julienne onions, Sicilian olives, capers, white wine and grape tomatoes. Served with melanzane a funghetto. 33

SEA BASS GRIGLIATA
Chargrilled Mediterranean sea bass marinated in extra-virgin olive oil, herbs and peperonata, grilled lemon. 33

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

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DOLCI

CANNOLI DI RICOTTA
House-made cannoli with Sicilian ricotta and chocolate chips, candied citrus, pistachio. 8

TIRAMISÙ
Coffee-dipped ladyfingers, rum and mascarpone cream, dark cocoa dust. 10

TORTE AL LIMONE
Vanilla cake layered with lemon marscapone and lemoncello syrup. 10

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. 7

SORBETTO DEL GIORNO
Flavor Of The Day Sorbet. 7

PRENDIAMO UN CAFFÈ!
(Let's get a coffee!)

Caffè Corretto With A Taste Of Sambuca 6

Espresso 3 Espresso Doppio 5 Cappuccino 4 Macchiato 4

DIGESTIVO

LIQUEURS
Luxardo Amaretto 8
Il Tramonto Amaretto 10
Sambuca dei Cesari 8
Strega 9
Galliano 8
Fiorito Limoncello 8
Italicus 9
Solerno Blood Orange 8
Green Chartreuse 12
Yellow Chartreuse 12
Borghetti Liquer di Vero Caffe 7

AMARI
Montenegro Aperitivo 10
Luxardo Aperitivo 7
Cynar Amaro 9
Ramazzotti Amaro 7
Amaro dell' Etna 9
Averna Amaro 11
Fernet Branca 7
Branca Menta 7

GRAPPA
Nonino Vendemmia 11
Nonino Vendemmia RSV 12
Nonino Merlot Grappa 15
Nonino Chardonnay Grappa 15
Nonino Moscato Grappa 15

SPIRITS
Santa Teresa Añejo Gran Reserva 7
Pyrat Rum 8
Facundo Paraiso Rum 50
Bacardi Gran Reserva 22
Angel's Envy Rye 22
Dalmore 25 Year Single Malt Scotch 125
Glenfarclas 12 Year Single Malt Scotch 10
Whistle Pig 6 Year 10
Hillrock Double-Cask Rye 14
The Burning Chair Bourbon 10
Lip Service Rye Whiskey 8
Lost Monarch Bourbon Rye Blend 10

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COCKTAILS

LIMONATA
An herbal "lemonade" made with Italian Strega liqueur, limoncello and rosemary syrup. 12

SICILIAN APEROL SPRITZ
Vulcanica vodka, Fever Tree Sicilian Lemon and Aperol. 12

PARADISO
A blood orange margarita made with Casa Noble Crystal tequila, Martini & Rossi Fiero with fresh blood orange juice. 12

FUMARI
An Old Fashioned made with our own Knob Creek Rye Select Barrel, Nocello Toschi walnut liqueur and Luxardo Apricot in a cherrywood smoked glass. 18

CAMOMILLA
Made with Sicily's Volcano Gin, Sibona Camomilla liqueur, chamomile tea syrup and limoncello. Served up with dried chamomile flower buds. 14

THAT'S S'AMORE
Gasparilla Reserve rum, marshmallow syrup, Frangelico and chocolate bitters, garnished with a toasted marshmallow. 16

1925 MANHATTAN
In honor of the year the Ferlita Macaroni building was built. Burning Chair bourbon and Averna amaro sweetened with a touch of Cherry Heering. 16

SAL'S ESPRESSO MARTINI
Santa Theresa 1796 rum, dry marsala, cream and espresso syrup. Named in honor of 4th generation family member of Sunny Florida Dairy, Sal Guagliardo. It's like Tiramisu in a glass! 14

ROSATO SPRITZ
Imported Italian sparkling wine combined with Ramazzotti Aperitivo Rosato and fresh fruit, creating a refreshing spritzer with hints of hibiscus and orange blossoms. One sip will transport you to the beautiful coast of Sicily.

Medium Pitcher 32 Glass 9

Take home a signed, limited-edition pitcher (without alcohol)
Medium Pitcher 32 Large Pitcher 46

MOCKTAILS

BLUEBERRY LEMON SPRITZ
Fever Tree Sicilian Lemon and fresh muddled blueberries. 7

GRAPEFRUIT BASIL SMASH
Fresh Grapefruit juice and basil syrup. 7

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.

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.

Vincenta and Giuseppe Ferlita

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.

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 Giuntas, who were grocers. The Castellanos and Pardos, who were butchers. The Feliciones and Matassinis, who were fishermen. And so many more now-familiar and prominent families. They touched every aspect of Tampa business.

Nana Maria Guagliardo and daughter Vivian Palori

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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