

—CASA—  
**SANTO STEFANO**  
*Benvenuti!*



**PRANZO**

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

[CasaSantoStefano.com](http://CasaSantoStefano.com)

# — ANTIPASTI DELLA CASA —

## **SCACCIATA SICILIANA (V)**

Santo Stefano's sfinciune bread, tomato sauce, garlic, onion, Pecorino Romano and caciocavallo cheese 7

## **TOSTATA TAORMINA**

Toasted homemade focaccia bread, topped with ricotta, tomato, prosciutto, arugula, extra virgin-olive oil, salt, pepper and a splash of vin cotto 14

## **ANTIPASTI SALUMI E FORMAGGI**

Antipasto platter of imported meats and cheeses, with Sicilian olives, marinated vegetables, scacciata bread 20

## **MEATBALLS DELLA NANA**

Blend of pork, beef, veal meatballs gently braised in house-made tomato sauce, Pecorino Romano cheese 10

## **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

## **COZZE MELANIA**

Fresh Prince Edward Island mussels sautéed with Sicilian olive oil, sliced garlic, crushed red pepper and fresh parsley, simmered in a fresh grape tomato sauce. Served with crostini 18

## **GAMBINO MEDITERRANEO**

Sautéed shrimp in "Gambino" prosecco sauce, garlic and citrus 17

## **POLPO ALLA GRIGLIA**

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

## **GNOCCHI SORRENTINA (V)**

Potato gnocchi with house-made tomato sauce and fresh mozzarella 13

(V) = VEGETARIAN

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

- Marilyn Favata Messina

# PIZZA

(12-inch, brick oven, thin-crust Sicilian-style pizza)

## MARGHERITA (V)

Tomato sauce, fresh mozzarella, fresh basil, extra-virgin olive oil 15

## BOSCAIOLA (V)

Mushrooms, artichoke hearts, spinach, mozzarella, tomato sauce, grated pecorino 16

## CARNALE

Crumbled sausage, sopressata, house-made meatballs, tomato sauce, mozzarella 18

## DELLA NANA MEATBALL

House-made meatballs, fresh mozzarella cheese, tomato sauce, fresh basil, grated pecorino 18

## SICILIAN HOT HONEY

Sopressata, ricotta, mozzarella Calabrese cherry pepper, hot honey drizzle 17

## FUNGIA SALSICCIA "RICARDO"

Crumbled sausage, mushrooms, tomato sauce, mozzarella 18

# 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 Pecorino Romano and lemon vinaigrette 13

## INSALATA DI CESARE

Romaine lettuce with classic Caesar dressing, garlic croutons, shaved Pecorino Romano 12      Side Salad 7

With grilled chicken 16

## SIMPLE SIDE SALAD (V)

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

## MACCHERONI AL POMODORO (V)

Imported Sicilian casarecce maccheroni with house-made tomato sauce, grated Pecorino Romano cheese 7

## PATATE FRITTE (V)

Seasoned fried potato wedges with pecorino 7

## SAUTÉ SPINACI (V)

Fresh sautéed spinach, extra-virgin olive oil, fresh garlic, pinch of red pepper 8

# — 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, Pecorino Romano cheese 17

## **SPAGHETTI NANA MARIA**

Meatball, pork shoulder and Italian sausage, hard-boiled egg just like Nana Maria used to make, with tomato sauce, Pecorino Romano 18

## **SPAGHETTI CON POLPETTE**

"Spaghetti with meatballs" blend of beef, pork and veal, gently braised in rich succo, Pecorino Romano 15

## **CASARECCE "RINALDI"**

Imported Sicilian casarecce pasta tossed with sautéed crumbled sausage, peas, garlic and crushed red pepper in a light cream sauce 22

## **LASAGNA**

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

## **ZAPPONE'S LINGUINE CON VONGOLE**

Middleneck 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**

House-made 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)**

Imported Sicilian Casarecce pasta, fried eggplant, house-made tomato sauce, garlic, grated ricotta salata cheese 17

## **RAVIOLI DI RICOTTA (V)**

Ravioli stuffed with ricotta and pesto, tossed in tomato sauce with a sprinkle of Pecorino Romano cheese 22

***"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

# PANINI

(Sandwiches)

## PANINO SICILIANO

Prosciutto, mortadella, ham, sopressata, provolone, fresh tomato, Calabrian peppers, olives and vinaigrette dressing. Served with pecorino potatoes 14

## Panino PARMIGIANA

Breast of chicken sautéed with garlic, extra-virgin olive oil, house-made tomato sauce, mozzarella, on Cuban bread. Served with 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 house-made 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 rapini 32

## SALMON AL PROSECCO

Grilled Verlasso salmon in a "Gambino" prosecco sauce. Served with rapini 28

## SEA BASS GRIGLIATA

Chargrilled Mediterranean sea bass marinated in extra-virgin olive oil and herbs. Served with rapini and grilled lemon 33

## MILLEFOGLIE DI MELANZANE (V)

Baked eggplant terrine layered with layered with Pecorino Romano cheese, served with imported Sicilian casarecce pasta, tomato sauce 19

***"The food here is amazing. Loved the ambiance that Casa Santo Stefano has. Everything feels like it's coming out of your Italian grandma's kitchen. I had the spaghetti and meatballs, and calamari. All of which were delicious. ... Their espresso martini was amazing! Highly recommend this place."***

– Karina M., New York, N.Y., via Yelp

# DOLCI

(Desserts)

## 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 mascarpone and limoncello syrup 10

## AFFOGATO AL CAFFÈ

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 8

## SORBETTO DEL GIORNO

Flavor Of The Day Sorbet 8

## 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  
Green Chartreuse 12  
Yellow Chartreuse 12  
Borghetti Liquer di Vero Caffè 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  
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

## COCKTAILS

### LIMONATA

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

### SICILIAN APEROL SPRITZ

Tito's Handmade vodka, Fever-Tree Sicilian Lemonade and Aperol 12

### CAMOMILLA

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

### 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

### 1925 MANHATTAN

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

### THAT'S S'AMORE

Gasparilla Reserve rum, marshmallow syrup, Frangelico and chocolate bitters, garnished with a toasted marshmallow 16

### TIRAMISU ESPRESSO MARTINI

Santa Teresa 1796 rum, dry marsala, cream and espresso syrup, made from freshly roasted espresso beans from Naviera Coffee Mills. It's like Tiramisù 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 limited-edition pitcher (without alcohol)**

**Medium Pitcher 32 Large Pitcher 46**

## MOCKTAILS

### BLUEBERRY LEMON SPRITZ

Fever-Tree Sicilian Lemonade 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, owners of Florida Sunny Dairy. 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.

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.



*Nana Maria Guagliardo and daughter Vivian Palori*

*Richard Gonzmart*

4th Generation Caretaker  
Columbia Restaurant Group

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