

# SANTO'S

## DRINKERIA

*The Rooftop At Casa Santo Stefano*

### PIZZA

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

#### **FUNGIA SALSICCIA "RICARDO"**

Crumbled sausage, mushrooms, tomato sauce, mozzarella 18

#### **CARNALE**

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

#### **CAPRICCIOSA**

Tomato sauce, mozzarella, artichoke hearts, crimini mushrooms, ham, mixed olives, grated pecorino 16

#### **SICILIAN HOT HONEY**

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

#### **DELLA NANA MEATBALL**

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

#### **RUCOLA PARMIGIANO PROSCIUTTO BIANCA**

Fresh mozzarella, prosciutto, grape tomatoes, arugula, grated pecorino 17

#### **QUATTRO FORMAGGI BIANCA (V)**

Fresh mozzarella, provolone, ricotta, gorgonzola crumbles, grated pecorino 16

#### **MARGHERITA (V)**

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

#### **FILETTO DI POMODORO**

Tomato sauce, fresh mozzarella, sun-dried, roasted yellow and marinated tomatoes with oregano 18

#### **BOSCAIOLA (V)**

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

### ANTIPASTI DELLA CASA

(Small Plates)

#### **ANTIPASTI SALUMI E FORMAGGI**

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

#### **SCACCIATA SICILIANA**

Santo Stefano's sfinciune bread, tomato sauce, garlic, onion, pecorino and Sicilian caciocavallo cheese 7

#### **SALSICCIA ALLA GRIGLIA**

Grilled "Boozy Pig" Italian sausage with lemon 16

#### **MEATBALLS DELLA NANA**

Pork, beef and veal mini-meatballs braised in house tomato sauce, sprinkled with Pecorino Romano and basil 10

#### **INSALATA DI CESARE**

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

#### **GNOCCHI SORRENTINA**

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

*"Sicilians build things like they will live forever and eat like they will die tomorrow." - Plato*

### DOLCI

#### **TIRAMISÙ**

Coffee-dipped lady fingers, rum and mascarpone cream, dark cocoa dust 10

#### **CANNOLI RICOTTA**

House-made cannoli with Sicilian ricotta and chocolate chips, candied citrus, pistachio 8

#### **NUTELLA SICILIANA**

Nutella spread on fresh-baked pizza dough with marshmallow, hazelnuts and chocolate drizzle 14



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# COCKTAILS

## PARADISO

A blood orange margarita made with Casa Noble private-barrel tequila, Martini & Rossi Fiero with fresh blood orange juice 12

## MENTA

Bacardi Superior Rum, imported Italian Branca Menta liqueur, fresh lime juice. This Sicilian version of a Cuban classic offers essences of herbs, citrus, mint and spice 13

## PISTACHIO MARTINI

Vulcanica vodka, limoncello, pistachio syrup and fresh mint. Served up, with a pistachio rim 14

## 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

## LIMONATA

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

## CAMOMILLA

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

Glass 9

Pitcher 32

**Take home a signed, limited-edition pitcher (without alcohol) 46**

## BOCCE BALL

Vulcanica vodka, fresh-squeezed orange juice with a touch of almond sweetness from Amaretto di Saschira 12

## 1925 MANHATTAN

In honor of the year the Ferlita Macaroni building opened. David Phinney's The Burning Chair bourbon and Amaro Averna, sweetened with a dash of Heering cherry 16

## THAT'S S'AMORE

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

## BLUEBERRY

## BASIL GIMLET

Fresh muddled blueberries, Italy's Malfy Gin, basil syrup and lime 12

## SICILIAN APEROL SPRITZ

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

## SICILIAN SODA

Malfy Gin or Vulcanica Vodka Siciliana combined with your choice of imported A' Siciliana "Aranciata" blood orange soda or A' Siciliana "Limonata" lemon soda. Diliziusu! 12

**"Your body is not a temple, it's an amusement park. Enjoy the ride." - Anthony Bourdain**

# VINO

## WHITE "BIANCO" WINES

	Glass	Bottle
Planeta La Segreta Grillo	10	38
Coppola Diamond Pinot Grigio (CA)	9	34
Planeta Etna		42
Stemmari Chardonnay	8.5	32
Coppola Diamond Chardonnay (CA)	9	34
Planeta La Segreta Il Bianco Blend	10	38
Stemmari Dalila Reserva	11	40
Feudo Disisa "Lu Bancu" Catarratto	11	44

## ROSATO

The rosé of Italy is made from a range of indigenous Italian grapes. Etna rosatos bring salty, savory notes with hints of fruit

	Glass	Bottle
Planeta Rosé Syrah	10	38

## SPUMANTI

Known as the sparkling wine of Sicily

	Glass	Bottle
Le Contesse Pinot Noir Rosé Brut	10	38
Le Contesse Prosecco	12	46
Planeta Carricante Brut		60
Tasca d'Almerita Brut	14	65

## DESSERT WINES

Moscato and Zibibbo are both white grape variety members of the Muscat family. They are often slightly sparkling and are enjoyed as aperitifs or dessert wines

	Glass	Bottle
Stemmari Moscato	10	37
Donnafugata Ben Rye Zibibbo, 375 ml	12	64

## RED "ROSSO" WINES

	Glass	Bottle
Stemmari Pinot Noir	9	34
Cusumano Merlot		30
Stemmari Cabernet Sauvignon	9	34
Musita Cabernet Sauvignon		38
Lignum Merlot, Cabernet & Syrah	10	38
Donnafugata Mille e Una Notte Blend		90

## NERO D'AVOLA

One of the most renowned grape varieties grown in Sicily, known for sweet tannins and plum or peppery flavors – comparable to a Syrah

	Glass	Bottle
Feudo Maccari	10	36
Planeta "La Segreta"		38
Tasca Regaleali	11	40
Morgante Don Antonio Riserva		60

## NERO D'AVOLA & FRAPPATO BLEND

The blending of two Italian varieties. Frappato provides cherry fragrances and an acid to the blend while the Nero d'Avola adds flesh and structure

	Bottle
Planeta Cersuolo di Vittoria DOCG	44
Centonze Cerasuolo di Vittoria Classico	46
Donnafugata Floramundi DOCG	76

## NERELLO MASCALESE

Highly regarded dark-skinned grape variety that only grows in Sicily, primarily around Mount Etna – comparable to a Pinot Noir

	Glass	Bottle
Tornatore Etna Rosso		46
Planeta Etna Rosso		49
Nicosia Nerello Mascalese Sicilia DOC	10	36

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