

—CASA—  
SANTO STEFANO  
*Benvenuti!*



CENA

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

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



## THE SICILIAN WAVE

1890—1920

Beset and impoverished by taxes, political upheaval and economic strife in their homeland, 1 million Sicilians traveled from their villages – some via donkey cart to Palermo or other ports – heading for the United States.

Virtually none had been outside the country. Many had less than \$10 in their pockets. Most didn't speak English.

In an amazing leap of faith, they headed to an unknown land.

Some landed in New Orleans. Others near Orlando. They worked in sugar fields and on railroad lines.

But many ultimately were drawn to Tampa, specifically Ybor City with its year-round

work and an immigrant network that included social clubs and culture.

And while originally they may have planned to make money to take back to Sicily, many did not return. They bought property and started their own businesses, creating a "Little Italy" in Ybor City.

Sicily sometimes seemed very far away.

"The minute I saw the Statue of Liberty, I left everything behind," said Nina Tagliarini Ferlita. "It was like stepping on a piece of ice and by the time you're on the other side, it's melted."

**Please take a moment to remember those Sicilians who came searching for America and instead helped create it.**



Official Seal Of  
Santo Stefano Quisquina



Official Seal Of  
Alessandria Della Rocca

\*Research assistance thanks: "The Immigrant World of Ybor City," by Gary R. Mormino and George E. Pozzetta



# ALLA FAMIGLIA!

To us, family is everything.

Casa Santo Stefano is a salute to family. It's a new venture for the Gonzmarts, fourth and fifth generation family owners of the Columbia Restaurant.



Much of what we serve here – from the wines in your glass to the cheese on your plate and even the extra-virgin olive oil and the salt on your food – we import directly from family businesses in Sicily.

Those hand-painted, colorful backsplashes, tabletops and countertops we ordered in person from a family in Caltagirone, Sicily.

The vintage pictures artfully scattered around the restaurant represent many of the founding Sicilian families in Tampa, generously shared with us by their proud descendants.

Enjoy your meal with us today.



# — 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 and beef 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

# 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 cheese 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

# 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

# CONTORNI

(Sides)

## **RAPINI (V)**

Broccoli rabe sautéed in extra-virgin olive oil, sliced garlic, pinch of red pepper 9

## **IMPORTED MACCHERONI AL POMODORO (V)**

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 8

# — MACCHERONI —

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

## **CASARECCE BOLOGNESE**

Bolognese blend of pork and beef, plum tomatoes, garlic, celery and carrots, with tomato sauce, Pecorino Romano cheese 22

## **SPAGHETTI NANA MARIA**

Meatball, pork shoulder and Italian sausage, hard-boiled egg, just like Nana Maria used to make, with tomato sauce, Pecorino Romano 23

## **SPAGHETTI CON POLPETTE**

"Spaghetti with meatballs" blend of beef and pork, gently braised in rich succo, with Pecorino Romano 20

## **CASARECCE "RINALDI"**

Imported Sicilian casarecce pasta tossed with sautéed crumbled sausage, peas, garlic and crushed red pepper in a light cream sauce 28

## **LASAGNA**

Baked layers of fresh pasta, garlic ricotta, mozzarella and Pecorino Romano cheese, mix of Italian sausage and Bolognese meat, with tomato sauce 21

## **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 24

## **LINGUINE WITH LOBSTER**

Maine lobster sautéed and simmered in white wine, fresh grape tomato sauce, shallots, garlic, spicy crushed red pepper 44

## **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

## **LINGUINE FRUTTI DI MARE "BUSTER AGLIANO"**

The ultimate linguine Frutti di Mare, with middleneck clams, mussels, lobster, squid and shrimp with fresh garlic, splash of white wine, simmered in a spicy red sauce 38

## **PASTA ALLA NORMA (V)**

Imported Sicilian Casarecce pasta, fried eggplant, house-made tomato sauce, garlic, grated ricotta salata cheese 19

## **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



# 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 marscapone 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

# 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 experience the wines from this beautiful region.*

### WHITE "BIANCO" WINES

**GRILLO** *Fresh, light white wine with nutty, fruit-driven flavors that include lemon & apple - Comparable to a Sauvignon Blanc*

	Glass	Bottle
Planeta La Segreta	11	42
Feudo Maccari Noto		42
Tasca d'Almerita		45
Valle dell'Acate "Zagra"		46
Feudo Montoni della Timpa		48
Donnafugata SurSur		52
M. Barbera Coste al Vento		58

**CARRICANTE** *This indigenous grape of Sicily offers exuberant acidity & savory minerality, along with citrus blossom aromas*

		Bottle
Planeta Etna Bianco		42
Tornatore Etna Bianco		44
Tascante Buonora		45
Alta More Etna Bianco		46
Benanti Etna Bianco	14	52
Terre Nere Etna Bianco		52
Tenuta de Aglaea Bianco		55
Nonna Aurelia		55
Planeta Eruzione 1614		56
Gulfi Carjanti		58
Terre Nere Etna Santo Spirito		58
Pietradolce Archineri Etna Bianco		60
Terre Nere Etna Calderara Sottana		62
Gaja Idda		65
Terre Nere Etna Bianco Superiore		70
Palari Rocca Coeli Etna Bianco		72

**CHARDONNAY** *One of the most popular varieties in Italy. In Sicily they boast their own version with flavors ranging from sweet to dry*

	Glass	Bottle
Stemmari	10	38
Coppola Diamond Collection (CA)	10	38
Principi di Butera		48
Planeta		54
Cusumano Reserve "Jale"		55
Tasca San Francesco		72
Planeta Didacus		114

**UNIQUE WHITES OF SICILY** *There are many grape varieties that only grow in Sicily & other small regions in southern Italy. Sicily's native grapes make great blending partners with both indigenous and international varieties*

	Glass	Bottle
Principi di Butera Insolia Inzolia		48
Terrazze dell'Etna Ciuri Nerello Mascalese		44
Coppola Pinot Grigio (CA)	10	38
Bianco Morgante White Nero d'Avola	11	42
Planeta La Segreta Bianco	10	38
Cusumano Reserve "Angimbe" Blend		40
Stemmari Dalila Reserva Blend		40
Colosi Salina Bianco Blend		44
Donnafugata Anthilia		45
Gulfi Valcanzjria Blend		47
Tenuta di Fessina Erse Etna Bianco		50
Feudo Disia "Lu Bancu" Catarratto	12	46

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

	Glass	Bottle
Tasca d'Almerita Regaleali Rosé		41
Planeta Rosé Syrah	11	42
Terre Nere Etna		42
Feudo Montoni Rose di Adele		42
Alessandro Viola		46

**SPUMANTI** *Known as the sparkling wine of Sicily*

	Glass	Bottle
Le Contesse Pinot Noir Rosé Brut	10	38
Le Contesse Prosecco	12	46
Terrazze dell'Etna Rosé Brut		55
Terrazze dell'Etna Cuvee Brut		55
Planeta Carricante Brut		60

### MOSCATO & ZIBIBBO

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

	Glass	Bottle
Stemmari Moscato	11	42
Corvo Moscato		45
Vino Lauria Solerte Zibibbo		46
Donnafugata Lighea Zibibbo		51
Donnafugata Ben Ryé Zibibbo, 375ml	12	64

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

## RED "ROSSO" WINES.

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

	Glass	Bottle
Nicosia Nerello Mascalese Sicilia DOC	11	42
Tornatore Etna Rosso		46
Terre Nere Etna Rosso		48
Planeta Etna Rosso		49
Santo Spirito Animardente		50
Alta Mora Rosso		51
Terrazze dell'Etna Cirneco		55
Tornatore Pietrarizzo Rosso		56
Pietradolce Archineri Etna Rosso		58
Donnafugata Sul Vulcano Etna Rosso		62
Planeta Eruzione 1614		64
Tenuta di Aglaea Annacare		70
Tenuta di Aglaea Santo Spirito		72
Tascante il Sicilia		72
Terre Nere San Lorenzo Etna Rosso		73
Tascante Contrada Pianodario		73
Tascante Contrada Sciaranuova		74
Pietradolce Contrada Ramparte Etna Rosso		75
Contrada Chiappemacine Rosso		75
Palari Rocca Coeli Etna Rosso		75
Terre Nere Calderara Sottana Etna Rosso		76
Vigneti Vecchio Crasà Contrada		82
Contrada Rampante Rosso		85
Contrada Guardiola Rosso		90
Contrada Porcaria Rosso		94
Pietradolce Vigna Barbagalli Etna Rosso		113

**OTHER REDS OF SICILY** *Sicily is known for its many indigenous grapes but also grows the more well-known varieties that can be found growing in other wine regions around the world*

	Glass	Bottle
Stemmari Pinot Noir	10	38
Fuedo Disisa "Adhara" Syrah	13	48
Planeta Maroccoli Syrah		78
Centonze Sicilia Frappato		52
Colosi Salina Nerello Cappuccio		46
Colosi Terre Siciliane <i>Nerello Mascalese/Syrah</i>		47
Microcosmo Perricone		56
Cusumano Merlot		30
Principi di Butera Merlot		48
Feudi Pisciotto Valentino Merlot		50
Planeta Sito dell'Ulmo Merlot		76
Stemmari Cabernet Sauvignon	10	38
Musita Cabernet Sauvignon		38
Principi di Butera Cabernet Sauvignon		48
Feudi Pisciotto Missoni Cabernet Sauvignon		51
Palari Sicilia Santa Né 2012		110

**NERO D'AVOLA** *One of the most renowned grape varieties grown in Sicily known for sweet tannins & plum or peppery flavors – Comparable to a Syrah*

	Glass	Bottle
Purato		38
Planeta La Segreta		38
Zabù		40
Feudo Maccari	11	42
Centonze Sicilia		42
Morgante		44
Tasca d'Almerita Lamùri		45
Tasca Regaleali	12	46
Feudo Montoni Lagnusa		46
Lu Còri		46
Principi di Butera Amira		47
Feudo Montoni Lagnusa		48
Planeta Controdanza		48
Feudo Maccari Saia		50
Gulfi Nerojbleo		52
Donnafugata Sherazade		53
Gulfi NeroBaronj		60
Planeta Santa Cecilia		64
Gulfi NeroMaccarij		70
Gulfi NeroSanlore		75
Gulfi NeroBufaleffj		75
Morgante Don Antonio Riserva		75
Stemmari Hedonis Riserva		80

### NERO D'AVOLA & FRAPPATO BLEND

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

	Bottle
Portelli Cerasuolo di Vittoria DOCG	42
Planeta Cersuolo di Vittoria DOCG	44
Centonze Cerasuolo di Vittoria Classico DOCG	46
Gulfi Cerasuolo di Vittoria DOCG	47
Donnafugata Floramundi DOCG	76

**RED BLENDS OF SICILY** *Many Sicilian winemakers have recently started producing red blends by blending indigenous varieties with more common varieties to achieve an international taste with truly refined & exotic results*

	Glass	Bottle
Feudo Zirtari <i>Nero d'Avola, Syrah Blend</i>		34
Stemmari Cantodoro <i>Cabernet Sauvignon, Nero d'Avola</i>		40
La Casematte Peloro Rosso <i>Nerello Mascalese &amp; Nocera</i>		44
Cusumano Reserve "Benuara" <i>Nero d'Avola &amp; Syrah</i>		45
Donnafugata la Bella Sedàra		45
Hauner Hierà <i>Calabrese, Alicante &amp; Nocera</i>		45
Lignum <i>Merlot, Cabernet, Syrah Blend</i>	12	46
Terrazze dell'Etna Carusu		46
Tenuta di Fessina Erse Etna Rosso		50
Benanti Etna Rosso		
<i>Nerello Mascalese, Nerello Cappuccio</i>	14	52
Meridio Liàma <i>Nero d'Avola, Frappato di Vittoria &amp; Alicante</i>		54
Palari Rosso del Soprano		59
Principi di Butera Symposio <i>Bordeaux Blend</i>		68
Donnafugata Tancredi		68
Tasca d'Almerita Rosso del Conte		78
Planeta Burdese <i>Cabernet Sauvignon &amp; Cabernet Franc</i>		80
Cusumano Reserve "Noà" <i>Nero d'Avola, Cab &amp; Merlot</i>		85
Palari Faro <i>Nerello, Nocera, Acitana, Tignolino</i>		86
Donnafugata Mille e Una Notte		90



## 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.**

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 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



*Nana Maria Guagliardo and  
daughter Vivian Palori*

— CASA —  
**SANTO STEFANO**

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