

—CASA—
SANTO STEFANO
Benvenuti!



CENA

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

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

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 Tony Fig's 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

MUSSELS "LAZARRA"

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 18

POLPO ALLA GRIGLIA

Grilled Mediterranean octopus. Served with tomato, celery, carrots, pickled red onions, Calabrian cherry peppers, lemon vinaigrette 24

TOASTED GNOCCHI

Toasted fresh gnocchi stuffed with four cheeses, served with house-made tomato sauce 14

MILLEFOGLIE MELANZANE

Baked eggplant terrine layered with Pecorino Romano cheese, tomato sauce 12

ZUPPA DELLA NANA

This hearty soup is a blend of cannellini and kidney beans, Tony Fig's crumbled sausage, elbow pasta, Italian soffritto, stewed tomatoes, all enhanced with olive oil and garlic. Topped with grated cheese 8

(V) = VEGETARIAN

INSALATE

VALENTI'S BURRATA (V)

Burrata cheese, 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 With grilled chicken 16 Side Salad 7

FAMILIA MIXED SALAD (V)

Mixed greens, tomatoes, celery, roasted red beets, Sicilian olives, pickled cipollini
onions, white asparagus, carrot ribbon, hard-boiled egg, balsamic vinaigrette 13

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

PIZZA ORTOLANA (V)

Vegetarian pizza with 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

PIZZA SUPREMA

House-made meatballs, crumbled sausage, mushroom, peppers,
onions, mozzarella, tomato sauce 18

CONTORNI

(Sides)

BROCCOLINI (V)

Broccoli sautéed in extra-virgin olive oil, sliced garlic, 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 26

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 22

LASAGNA

Baked layers of fresh pasta, garlic ricotta, mozzarella and Pecorino Romano cheese, mix of Italian sausage and Bolognese meat, with tomato sauce 22

ZAPPONE'S LINGUINE CON VONGOLE

Littleneck 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 45

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 36

LINGUINE FRUTTI DI MARE "BUSTER AGLIANO"

The ultimate linguine Frutti di Mare, with littleneck 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 20

RAVIOLI DI RICOTTA (V)

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

GNOCCHI ALLE VERDURE

Fresh potato gnocchi tossed with cremini mushrooms, broccolini, baby spinach, peas, garlic and shallots in a light cream sauce with Pecorino Romano cheese 22 Add grilled chicken 5

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 5 Macchiato 4

DIGESTIVO

LIQUEURS

Arvero Limoncello 8
Luxardo Amaretto 10
Sambuca dei Cesari 8
Strega 9
Galliano 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

GRAPPA

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

PRIVATE BARREL COLLECTION

Knob Creek Bourbon 120 Proof 10
Knob Creek Rye 115 Proof 10
Marker's Mark Bourbon 110 Proof 14
Blanton's Single Barrel Bourbon 22
Angel's Envy Private Selection Bourbon 18
Patron Añejo Tequila 12
Casa Noble Reposado 12

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, limoncello and Aperol 12

CASA NEGRONI

Nolet's Dry Gin, Campari and Punt e Mes 17

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, Frangelico and Luxardo Apricot in a cherrywood smoked glass 18

1925 MANHATTAN

In honor of the year the Ferlita Macaroni building was built. Savage & Cooke Rye and Amaro Averna sweetened with a touch of Cherry Heering 16

THE ENVY BOULEVARDIER

Angels Envy Private Selection Bourbon, Campari and Martini Riserva Speciale Rubino 18

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

SICILIAN SUNSET

Imported Italian sparkling wine combined with 21 Seeds Valencia Orange tequila combined with fresh blood orange juice and orange liqueur. One sip will transport you to the beautiful coast of Sicily.

Pitcher 32 Glass 12

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

COCKTAILS

MOCKTAILS

BLUEBERRY LEMON SPRITZ

Fever-Tree Sicilian Lemonade and fresh muddled blueberries 7 Add Ketel One Vodka 14

GRAPEFRUIT BASIL SMASH

Fresh grapefruit juice and basil syrup 7 Add 21 Seeds Grapefruit Hibiscus Tequila 14

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
Feudo Maccari Noto		40
Tasca d'Almerita		40
Planeta La Segreta	11	42
Sibiana Eughenes		43
Feudo Montoni della Timpa		48
Donnafugata SurSur		52
M. Barbera Coste al Vento		52

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

		Bottle
Tenuta de Aglaea Bianco		40
Planeta Etna Bianco		42
Tornatore Etna Bianco		44
Alta More Etna Bianco		50
Terre Nere Etna Bianco		52
Nonna Aurelia		55
Planeta Eruzione 1614		56
Gulfi Carjanti		58
Terre Nere Etna Santo Spirito		58
Benanti Etna Bianco	16	60
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
No Curfew (CA)	10	38
Principi di Butera		40
Stemmari	11	42
Coppola Diamond Collection (CA)		42
Sibiana Sensale		45
Cusumano Reserve "Jale"		57
Planeta		65
Planeta Didacus		95

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

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
Cusumano Insolia		35
Principi di Butera Insolia Inzolia		48
Terrazze dell'Etna Ciuri Nerello Mascalese		44
Coppola Pinot Grigio (CA)	11	42
Bianco Morgante White Nero d'Avola	12	44
Planeta La Segreta Bianco	11	42
Cusumano Reserve "Angimbe" Blend		45
Stemmari Dalila Reserva Blend		42
Colosi Salina Bianco Blend		44
Donnafugata Anthilia		45
Tenuta Regaleali "Leone" Blend		45
Gulfi Valcanzjria Blend		47
Tenuta Regaleali "Nozze D'Oro"		47
<i>Insolia/Sauvignon Blanc</i>		47
Tenuta Regaleali "Buonsenso" Catarratto		40
Sibiana Eughenes Catarratto		42
Feudo Disia "Lu Bancu" Catarratto	13	50

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	11	41
Feudo Montoni Rose di Adele		42
Pietradolce Etna		44
Planeta Rosé Syrah		45
Terre Nere Etna		47

SPUMANTI Known as the sparkling wine of Sicily

	Glass	Bottle
Le Contesse Pinot Noir Rosé Brut	11	42
Le Contesse Prosecco	12	46
Terrazze dell'Etna Rosé Brut		55
Terrazze dell'Etna Cuvee Brut		58
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
Corvo Moscato		38
Sibiana Zibibbo		40
Stemmari Moscato	11	42
Donnafugata Lighea Zibibbo		51
Donnafugata Ben Ryé Zibibbo, 375ml	16	60

VINO

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	12	44
Tornatore Etna Rosso		46
Terre Nere Etna Rosso		48
Alta Mora Rosso		50
Planeta Etna Rosso		55
Terrazze dell'Etna Cirneco		55
Donnafugata Sul Vulcano Etna Rosso		55
Santo Spirito Animardente		58
Pietradolce Archineri Etna Rosso		58
Tornatore Pietrarizzo Rosso		60
Contrada Chiappemacine Rosso		60
Contrada Rampante Rosso		60
Planeta Eruzione 1614		64
Tenuta di Aglaea Santo Spirito		68
Tascante Contrada Pianodario		68
Palari Rocca Coeli Etna Rosso		70
Contrada Porcaria Rosso		70
Tascante Contrada Sciaranuova		74
Pietradolce Contrada Rampante Etna Rosso		75
Terre Nere Calderara Sottana Etna Rosso		76
Tenuta di Aglaea Annacare		77
Terre Nere San Lorenzo Etna Rosso		77
Contrada Guardiola Rosso		90
Pietradolce Vigna Barbagalli Etna Rosso		115

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
No Curfew Pinot Noir (CA)	11	42
Stemmari Pinot Noir	12	44
Cusumano Syrah		40
Fuedo Disisa "Adhara" Syrah	14	50
Planeta Maroccoli Syrah		64
Centonze Sicilia Frappato		44
Colosi Salina Nerello Cappuccio		46
Colosi Terre Siciliane <i>Nerello Mascalese/Syrah</i>		38
Fuedo Disisa Perricone		40
Tenuta Regaleali "Guarnaccio" Perricone		45
Microcosmo Perricone		56
Cusumano Merlot		35
Principi di Butera Merlot		42
Feudi Pisciotto Valentino Merlot		50
Planeta Sito dell'Ulmo Merlot		62
No Curfew Cabernet Sauvignon (CA)	11	42
Stemmari Cabernet Sauvignon	12	44
Musita Cabernet Sauvignon		40
Principi di Butera Cabernet Sauvignon		48
Feudi Pisciotto Missoni Cabernet Sauvignon		51
Tenuta Regaleali Cabernet Sauvignon		
"Vigna san Francesco"		75

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
Avide		40
Cusumano Nero D'Avola		40
Principi di Butera Amira		42
Morgante		44
Tasca d'Almerita Lamùri		45
Tasca Regaleali	12	46
Lu Còri		46
Feudo Maccari		48
Feudo Montoni Lagnusa		48
Planeta Controdanza		48
Gulfi Nerojbleo		52
Donnafugata Sherazade		53
Feudo Maccari Saia		56
Gulfi NeroBaronj		60
Planeta Santa Cecilia		64
Gulfi NeroMaccarj		70
Morgante Don Antonio Riserva		70
Stemmari Hedonis Riserva		70
Gulfi NeroSanlore		75
Gulfi NeroBufaleffj		75

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 Vittorta DOCG	42
Planeta Cersuolo di Vittoria DOCG	50
Gulfi Cerasuolo di Vittoria DOCG	52
Donnafugata Floramundi DOCG	55

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
Stemmari Cantodoro <i>Cabernet Sauvignon, Nero d'Avola</i>		42
La Casematte Peloro Rosso <i>Nerello Mascalese & Nocera</i>		44
Cusumano Reserve "Benuara" <i>Nero d'Avola & Syrah</i>		45
Donnafugata la Bella Sedàra		45
Fuedo Disisa Tornamira		45
Lignum <i>Frappato, Syrah Blend</i>	12	46
Terrazze dell'Etna Carusu		46
Hauner Hierà <i>Calabrese, Alicante & Nocera</i>		48
Tenuta di Fessina Erse Etna Rosso		50
Benanti Etna Rosso		
<i>Nerello Mascalese, Nerello Cappuccio</i>	14	52
Palari Rosso del Soprano		60
Principi di Butera Symposio <i>Bordeaux Blend</i>		68
Donnafugata Tancredi		68
Planeta Burdese <i>Cabernet Sauvignon & Cabernet Franc</i>		68
Tasca d'Almerita Rosso del Conte		78
Cusumano Reserve "Noá" <i>Nero d'Avola, Cab & Merlot</i>		85
Palari Faro <i>Nerello, Nocera, Acitana, Tignolino</i>		88
Donnafugata Mille e Una Notte		95



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, 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.

Richard Gonzmart

4th Generation Caretaker
Columbia Restaurant Group

— CASA — SANTO STEFANO

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

24/03CSD