

—CASA—
SANTO STEFANO
Benvenuti!



PRANZO

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

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

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

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 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

CONTORNI

(Sides)

BROCCOLINI (V)

Broccolini sautéed in extra-virgin olive oil, sliced garlic, 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 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 18

SPAGHETTI NANA MARIA

Meatball, pork shoulder and Italian sausage, hard-boiled egg just like Nana Maria used to make, with tomato sauce, Pecorino Romano 20

SPAGHETTI CON POLPETTE

"Spaghetti with meatballs" blend of beef and pork, gently braised in rich succo, Pecorino Romano 16

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

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 20

LINGUINE WITH SHRIMP "AGLIANO"

Shrimp sautéed and simmered in white wine, fresh grape tomato sauce, shallots, garlic, spicy crushed red pepper. 20

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 18

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

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

CASA'S ITALIAN STEAK SANDWICH

Shaved rib-eye sautéed with green peppers and onions, tossed with chopped romaine lettuce, diced tomatoes and lemon vinaigrette. Served on a Cuban bread roll 18

CASA'S ITALIAN SAUSAGE SANDWICH

Tony Fig's Italian sausage sautéed with green peppers and onions, tossed with chopped romaine lettuce, diced tomatoes and lemon vinaigrette. Served on a Cuban bread roll 18

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 broccolini 32

GROUPER "GIUNTA"

Fresh Gulf of Mexico grouper topped with basil pesto. Served with pecorino potatoes. Inspired by the legacy of Vittoria and Salvatore Giunta who helped bring the essence of sun-kissed Sicilian agriculture to Ybor City in 1907 32

SEA BASS GRIGLIATA

Chargrilled Mediterranean sea bass marinated in extra-virgin olive oil and herbs. Served with broccolini and grilled lemon 34

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 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 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

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

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.

Richard Gonzmart
4th Generation Caretaker
Columbia Restaurant Group



Nana Maria Guagliardo and daughter Vivian Palori

— CASA —
SANTO STEFANO

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

24/04CSL