

## ANTIPASTO

Torta di Ricotta	12
italian quiche with spinach and ricotta	
Crostini Amarena	11
toasted italian bread topped with cherry jam and stracciatella cheese	
Zucchini Bolognese	15
zucchini stuffed with bolognese sauce and baked with fresh mozzarella	
Polpetti Di Melanzane	10
eggplantballs simmered in tomato sauce, topped with ricotta	
Cozze e Vongole Al'Amatriciana	14
P.E.I mussels and littleneck clams sautéed with garlic, bacon, plum tomatoes and crushed red pepper in white wine sauce	
Agnolotti Fritti	13
fried half moon pasta stuffed with broccoli rabe and sweet sausage served with fra diavolo sauce	
Calamari Aglio	13
fresh fried calamari tossed with minced garlic and chili flakes, served with tomato sauce	

## INSALATA

Girasole	11
mixed greens, avocado and craisins, topped with sunflower seeds in a mandarin and ginger dressing	
Beet	11
chopped beets, chickpeas, red onions and feta cheese over spinach in olive oil and lemon dressing	
Carciofi	12
baby arugula, prosciutto, figs, applewood smoked blue cheese in a fire roasted artichoke vinaigrette	
Cavoletti	11
baby kale, apples, shaved brussel sprouts, carrots, sliced almonds in pomegranate vinaigrette	
Olivi	11
romaine, chopped tomato, stuffed blue cheese olives, walnuts, roasted peppers and shredded mozzarella in balsamic dressing	
Casa	8
mixed greens with tomatoes, cucumbers, onions and carrots in balsamic vinaigrette	
Rucola	9
arugula, cherry tomatoes, shaved parmesan and walnuts in balsamic vinaigrette	
Caesar	8
classic Caesar	

Add grilled chicken (4) or grilled shrimp (7) to any salad

## PASTA

Rigatoni Salsicca e Pepe	17
tube pasta with sautéed sausage, peppers, onions and garlic in marinara	
Linguini Menta	20
sautéed shrimp, grape tomatoes and caramelized onions in lemon and mint sauce	
Brick Oven Lasagna	16
layered pasta with meat and ricotta in our homemade tomato sauce	
Grano Siciliano	17
whole wheat penne with sautéed eggplant, capers, olives, tomatoes and basil topped with fresh mozzarella	
Sacchetti Formaggi	19
four cheese pasta purses in a chopped truffle cream sauce, topped with baby kale	
Ravioli Autunno	18
pumpkin and mascarpone stuffed ravioli in brown butter sage sauce, topped with walnuts	
Gnocchi Caponata	18
fresh potato pasta tossed with eggplant relish and topped with chopped buffalo mozzarella	
Fusilli Nonni	18
fresh fusilli pasta with mushrooms, peas, crumbled spicy sausage and vidalia onions garlic and oil	

## ENTREES

Pollo Calabrese	21
chicken strips sautéed with sliced sausage, potatoes and cherry peppers in a fresh tomato and white wine gravy sauce, served with broccoli rabe	
Vitello Capperi	23
veal cutlet topped with roasted peppers and fresh mozzarella in lemon and caper reduction, served with penne marinara	
Sole e Gamberi Marechiaro	24
fresh filet of sole and jumbo shrimp broiled with crushed San Marzano tomatoes in a garlic and white wine sauce served with penne in pesto sauce	

## PANINI / HERO

Chipotle	9
chicken cutlet, fresh mozzarella, sautéed onions, peppers and chipotle mayo	
Teriyaki	12
sliced steak in teriyaki with onions, mushroom, peppers and mozzarella	
Zana	9
eggplantballs, caramelized onions, fresh mozzarella and tomato sauce	
Venetto	10
grilled chicken, roasted peppers, arugula, shaved parm, caesar dressing	
N'duja	10
spicy calabrese salumi spread, fresh mozzarella, sweet peppers and spinach	
Figo	11
prosciutto, figs, buffalo mozzarella, arugula and pesto	
Parmigiano	9/9/10/8/11
your choice of chicken, meatball, veal, eggplant or shrimp parmesan	

## DOLCI

Nutella Pizza	10
Tiramisu	7
Pumpkin Cheesecake	7
Mississippi Mud Cake	7
Cannoli	6
NY Apple Crumb Pie	7
Tartufo	7
Sorbet (peach, lemon, coconut)	6
Gelato (vanilla or chocolate)	6
Tortoni	6

## BEVANDE

Peroni	6
Brooklyn Lager	6
Yonkers Lager	6
Blue Moon	6
Captain Lawrence	6
Bud Light	5
Soda	2.25
Espresso	3
Cappuccino	5

Please inquire about our wine list and daily specials.

We appreciate your business!

## BRICK OVEN PIZZA

Traditional Pie 16.75 / 13.50 / 11.25  
choose from large, medium, and personal pies each additional  
topping: 3 / 2 / 1

Sicilian Pie 18.75  
each additional topping: 3

Pepperoni • Sausage • Meatballs • Onions • Mushrooms  
Eggplant • Bacon • Olives • Artichokes • Peppers • Anchovies

Gluten Free (personal size only) 14

## SPECIALTY PIES

Caprino 22 / 18 / 15  
mozzarella, plum tomatoes, spinach, goat cheese and pine nuts

Alla Nonna Caprese 23  
thin sicilian crust with sliced tomatoes, fresh mozzarella, basil and garlic

Spilinga 22 / 18 / 15  
traditional pie topped with spicy calabrese salumi spread and mushrooms

Campagnola 23 / 19 / 16  
traditional pie with sausage, mushrooms, peppers and onions

Fumato 23 / 19 / 16  
mozzarella, mushrooms, smoked applewood blue cheese and drizzled with  
truffle oil

Brooklyn 20 / 16 / 14  
fresh mozzarella, marianara sauce, basil, shaved parmigiano and garlic

Zucchini 22 / 18 / 15  
fresh mozzarella, sautéed zucchini, goat cheese and bacon

BiancaRoni 22 / 18 / 15  
mozzarella, provolone, ricotta garlic and pepperoni

Ragazzo 24 / 20 / 17  
mozzarella, chicken cutlet, caramelized onions, topped with chipotle ranch

Parmatta 24 / 20 / 17  
burratta, prosciutto, plum tomato and basil

please inform owner, manager, chef or server of any food allergies

# STAGIONI

FALL MENU  
2016

*The only brick oven in town!*

2 Bridge Street  
Ardsley, NY 10502  
Phone: 914.231.9346  
[www.stagionipizza.com](http://www.stagionipizza.com)

Tuesday-Saturday:  
11am-10pm  
Sunday: 12pm-9pm  
Closed Mondays

Dine In • Carry Out • Catering