

Stefano's

Rustic North Country Italian

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Choose an Entree and a Pasta, Grain, Lasagna, or Focaccia to go along with that, and Sides to make it a real meal. Pastas and Grains can count as sides as well, but we suggest getting some veggies on the plate. Everything we make is made to order, and while we might not be better than grandma's (who can be) we can at least make her smile. Packages include plates, utensils, and napkins.

Base Package: prices are per person

1 entree and 1 pasta/grain/lasagna/focaccia, with 2 sides

Pickup - \$15.00 Delivery - \$18.50 Service - \$21.75

Advanced: prices are per person

2 entrees and 1 pasta/grain/lasagna/focaccia , with 2 sides

Pickup - \$19.00 Delivery - \$23.75 Service - \$28.50

Meats Entrees:

Meatballs Marinara

Garlic & Rosemary Stuffed Pork Roast

Organic Chicken Parmesan

Shaved Italian Roast Beef in Au Jus

Organic Chicken Marsala

Chicken, Lemon, & Basil (Alla Francaise)

Grilled Italian Sausage

Porchetta – Rolled Herb Stuffed Pork Belly

Rolled Beef Braciole Braised in Tomato and Wine

Veggie Entrees:

Eggplant Parmesan

Paneer Marsala

Pastas and Grains:

Cavatoppi Mac & Cheese, with Caramelized Onion and Tomato

Spaghetti Carbonara

Baked Cannelloni with Fresh Pasta, Ricotta, and Herbs with Red Sauce

Polenta Souffle with Ricotta Cheese

Crepes Florentine – Crepes Rolled with Ricotta, Spinach, and Sun Dried Tomatoes and Baked with Alfredo Cheese Sauce

Rice Pilaf with Lemon & Herbs

Gnocchi in Sage Butter

Lasagna:

Fresh House Made Pasta, Marinara, Ricotta, and Mozzarella

Add Beef Bolognese or Sausage: Add \$4

Focaccia:

Rustic bubbly house made deep dish Italian bread. Flavors include:

Rosemary and Roasted Garlic, Jalapeno & Cheddar, Red Onion and Asiago

Kalamata Olive, Sun Dried Tomato and Basil,

Sides:

Garlic Butter Broccoli and Broccolini

Sauteed Zucchini and Summer Squash

Roasted Vegetables with Parsley Pesto

Caesar Salad with Garlic Oil Croutons Tomato

Braised Mediterranean Greens and Cabbage with Tomato

Grilled and Baked Eggplant with Cheese

Sauteed Green Beans

Panzanella Salad with Tomatoes, Peppers, and Garlic Focaccia Croutons

Baked Ratatouille

Cannelloni Beans with Butter & Herbs

Appetizers: at \$3.50 per person

Meatballs:

- Classic Meatball with Marinara, Parmesan, and Basil*
- Organic Chicken Meatball with Pesto Cream and Romano Cheese*
- Pork Meatball with Roasted Pepper Romesco Sauce and Pecorino*

Fried Tortellini – Crispy Fried Cheese Tortellini with Marinara and Basil

Stromboli – Slices of Rolled Stuffed Pastry Served with Marina:

- Olives, Basil, Salami, and Cheese*
- Mushrooms, Mozzarella, and Roasted Garlic*
- Roasted Red Pepper, Salami, and Fresh Mozzarella*
- Anchovies, Olives, Mozzarella, and Herb Pistou*

Baked Feta – Slices of Feta Baked in Puff Pastry with Roasted Red Pepper and Drizzled with Honey

Cod Baccala Fritters – Fried Balls of Salt Cod and White Fish Served with Sauce

Fried Eggplant Bites – Herb Battered Fried Eggplant Pieces with Sauce

Bacon Wrapped Date Roll – Sliced Baked Roll of Bacon and Date with Gorgonzola

Dip and Trays: at \$4 per person

All dips come with slices of focaccia bread

Antipasto – A Mix of Olives, Marinated Vegetables, Fruits, and Peppers with Crackers and Focaccia Toast Points

- Add a mix of 3 Italian and Local Cheeses: at \$2 per Person

- Add a mix of 3 Italian Meats and Salumes: at \$3 per Person

Cheese Board – Local and Italian Cheeses with Fruit, Olives, and Crackers

Spinach Artichoke Dip

Roasted Tomato and Basil Bruschetta

Roasted Garlic and Cannellini Bean Spread

Desserts: at \$5.00 per person

Panettone – Fluffy Orange Sheet Cake with Almond, and Brandy Soaked Dried Fruit

Layered Tiramisu – Coffee Soaked Lady Finger Pastry Layered with Sweet Mascarpone Cream

Zeppoles – Italian Doughnut Holes

Chocolate Torta Compresse – Slices or Rich Chocolate Cake Made with Melted Bittersweet Chocolate and Butter

- Add Fresh Whipped Cream for \$1.00 per person