



Catherine Lombardi

SERVING NEW BRUNSWICK
SINCE 2005

COLD ANTIPASTI

(Choose 3/\$17.95) (Choose 6/\$26.95) (Choose 9/\$34.95)

Salumi

Sweet
Hot
Sopressata
Pizza Rustica

Vegetables

Sicilian Olives
Marinated Mushrooms
Roasted Peppers

Fish

Calamari
Garlic Shrimp (+3)

CHEESE BOARD

(Choose 3/\$19.95) (Choose 5/\$29.95) (Choose 8/\$39.95)

Parmigiano-Reggiano 🐄 / Kunik 🐄 / Saenkanter 🐄
Barely Buzzed 🐄 / Prairie Breeze 🐄 / Truffle Tremor 🐄
Bellamy Blue 🐄 / Smokey Blue 🐄 / Tea Rose 🐄

APPETIZERS

Hand-Sliced Prosciutto de Parma \$19.95
with Parmigiano & Balsamic Cherries
Jamon Ibercio de Bellota \$39.95
the finest cured ham in the world
House-Made Fresh Mozzarella \$15.95
with Roasted Peppers and Basil
House-Made Burrata \$24.95
with Crostini, Serves Two
Caprese Salad \$19.95
*Jersey Hot House Tomatoes, House-Made Mozzarella
Balsamic & Basil Pesto*

Shrimp Scampi \$19.95
Garlic, Butter & White Wine
Eggplant Rollatini (unrolled) \$19.95
Garlic Ricotta, Mozzarella & Marinara
Mozzarella in Carozza \$14.95
*Mozzarella & Prosciutto Sandwiched
between Bread & Fried (add anchovies +1)*
Fried Calamari \$16.95
with Sweet & Spicy Marinara
Stuffed Mushrooms \$16.95
with Parmigiano-Reggiano

INSALATE

Pear & Gorgonzola \$14.95
Pecans & Honey Vinaigrette
Market Greens \$12.95
Tomatoes, Onions & Balsamic

Caesar Salad \$14.95
Parmigiano-Reggiano & Croutons
Arugula Salad \$14.95
Parmigiano-Reggiano & Pesto Vinaigrette

MACARONI

Orecchiette \$21.95
Sausage (hot or sweet), Garlic & Broccoli Rabe
Long Fusilli \$21.95
Walnut Basil Pesto Cream & Roasted Peppers
Pappardelle \$21.95
Bolognese
Spaghetti \$23.95
Marinara & Meatballs
Crab & Shrimp Fettuccine \$32.95
Parmigiano-Reggiano Cream Sauce

HOUSE SPECIALTIES

Manicotti \$21.95
Marinara
Tortelloni \$27.95
Parmigiano Cream Sauce & Bolognese
Spinach Ravioli \$26.95
*Mushroom & Goat Cheese, Tarragon Cream
Sauce*
Lasagna with Meat Gravy \$28.95
Rustic Lasagna stuffed with Meat & Cheese
Wild Boar Bolognese \$28.95
with Pappardelle Pasta
Garganelli with Truffle Cream \$25.95
Prosciutto & Asparagus
Eggplant Parmigiana \$22.95
with Sautéed Spinach & Marinara
Veal Parmigiana \$36.95
with Macaroni & Marinara

FISH

Shrimp Scampi \$27.95
over Basil Linguini
Seared Salmon \$36.95
Garlic Risotto, Tomato & Fennel Confit
Stuffed Calamari \$28.95
with Sautéed Spinach
Linguini with White Clam Sauce \$26.95

MEAT

Veal Scaloppini alla Marsala \$36.95
Arugula, Mushrooms & Parmigiano-Reggiano
Steak Pizzaiola \$34.95
*Spicy Marinara, Asiago Cheese, Onions
Peppers Mushrooms & Fingerling Potatoes*
Osso Bucco \$36.95
Polenta, Spinach & Braising Jus
Chicken Scarpariello \$28.95
Sausage, Mushrooms, Peppers and Onions
Pork Chop \$32.95
Sausage Stuffing, Polenta & Spinach

ACCOMPANIMENTS

Very Garlic Bread \$9.95
Half Order of Very Garlic Bread \$7.95
Sausage (sweet or hot) \$10.95
Meatballs (red or black) \$15.95
Polenta \$10.95
Sautéed Spinach & Garlic \$10.95
Broccoli Rabe & Garlic \$10.95

WAGYU STRIP STEAK

Served on a Hot Himalayan Salt Block

approx 7 oz

\$79.95

RIBEYE

approx 15oz

\$49.95

BONE-IN STRIP STEAK

28 DAY DRY-AGED PRIME

approx 2 lbs

\$99.95

TOMAHAWK

45 DAY DRY-AGED PRIME

approx 3 lbs

\$139.95

PORTERHOUSE

28 DAY DRY-AGED PRIME

approx 3 lbs

\$139.95

THE STAGE LEFT BURGER

*Aged Vermont Cheddar
& Chipotle Mayo*

\$21.95...Add Amish Bacon \$3

FLAT IRON STEAK

approx 8 oz

\$29.95

PETITE FILET MIGNON

approx 9oz.

\$49.95

BONE-IN FILET

28 DAY DRY-AGED PRIME

approx 1.5lbs

\$79.95

ENGLISH DOUBLE CUT LAMB CHOP

approx 3 lbs

\$59.95

THE CHICKEN SANDWICH

*Aged Vermont Cheddar
& Amish Bacon*

\$21.95

COWBOY STEAK

PRIME

approx 24 oz

\$89.95

STRIP STEAK

28 DRY AGED PRIME

approx 12 oz

\$46.95

Sides

Steak Fries

\$8.95

Truffled Fries

\$9.95

Slab Bacon

\$11.95

Sauteed Spinach

\$10.95

Sauteed Broccoli Rabe

\$10.95

Onion Rings

\$9.95

Stuffed Baked Potato

\$9.95

Fingerling Potatoes

\$9.95

Charred Asparagus

\$10.95

Whipped Potatoes

\$10.95

Sauces

House-made Steak Sauce

Garlic Butter

Horseradish Butter

Mint Jelly

