



Stefano's



Menu & Wine List





Stefano's

Piatti Piccoli *Menu*

*Small plates - all dishes
are served as a starter portion size.*



OPENING HOURS

MONDAY - THURSDAY

17:00 PM - 21.00 PM
Last orders

FRIDAY - SATURDAY

17:00 PM - 21.30 PM
Last orders

www.stefanos.co.uk

If you suffer from a food allergy - please let us
know when placing your order.

All our chicken is Halal.

Discretionary 10% Service charge.



Aperitivo

ESPRESSO MARTINI	£9.95
BELLINI	£9.35
BUCKS FIZZ	£9.35
APEROL SPRITZ	£9.95
LIMONCELLO SPRITZ	£9.95
NEGRONI	£9.95

Antipasto

SELECTION OF CURED MEAT	£15.95
For two people	
CAPRESE	£10.95
Buffalo mozzarella with mixed cherry tomatoes, rocket & basil oil	
BURRATA	£14.25
Burrata served on a bed of rocket with summer truffle paste & warm toasted bread	
CROQUETTES	£9.95
Two deep fried potato croquettes, with smoked sausage & scamorza cheese	
INVOLTINI DI MELANZANE	£11.50
Aubergine stuffed with mozzarella, Parmesan & basil, topped with Napoli sauce	

Pane (Homemade bread) (Gluten free / Vegan option available)

PANE MISTO	£6.50
Selection of mixed bread & grissini - with extra virgin olive oil & balsamic vinegar	
PANE AGLIO	£6.50
Garlic bread	
PANE MOZZARELLA	£7.50
Garlic bread & mozzarella	
BRUSCHETTA POMODORO	£8.95
With mixed marinated cherry tomatoes & balsamic glaze	
BRUSCHETTA FUNGHI	£9.95
With wild mushrooms, garlic & a hint of chilli	
BRUSCHETTA NDUJA	£9.95
With Burrata & spicy Calabrian sausage, garnished with sweet onion relish	
PANE PIZZA	£8.50
Sliced 7" pizza bread topped with rosemary & garlic	
OLIVE	£6.50
Sicilian green Nocellara olives & grissini	

NAPOLI





Pesce

- CALAMARI FRITTI** £10.95
Fried squid lightly dusted with flour served with a mayo dip
- TORTE DI PESCE** £10.50
Homemade fishcakes - served with a sweet chilli dip
- CAPELANTE** £13.50
Two King scallops on a bed of cauliflower puree, topped with crispy pancetta
- GAMBERONI** £12.50
King & Atlantic prawns in a spinach, garlic & tomato sauce
- FRESH FILLET OF SEABASS** £14.50
With a lemon & garlic sauce
- SALMONE** £13.50
Fresh fillet of Salmon with a creamy dill sauce - topped with crispy capers

Carne

- HOMEMADE PATE** £10.45
Homemade chicken liver & marsala pate, served with toasted bread & onion jam
- POLPETTE** £10.95
Homemade Aberdeen Angus beef meatballs - in a tomato sauce
- ARANCINI** £10.45
Three assorted deep fried rice balls filled with wild mushrooms & Gruyere cheese/ Bolognese, peas & mozzarella / Aubergine, mozzarella & Parmesan
- INVOLTINI DI MAIALE** £14.95
Rolled pork loin, filled with a sultana & pine nut crumb, with wild mushroom gravy
- CHICKEN BURGER** £13.50
Homemade spicy chicken burger served with garnish
- in a homemade burger bun
- VITELLO SALTIMBOCCA** £16.50
Escalopes of veal with sage, Parma ham & wild mushrooms – served in a red wine sauce
- POLLO ALLA SORRENTINA** £15.50
Breast of chicken topped with creamy burrata, basil & a tomato sauce
- FILETTO PEPE NERO** £18.50
Prime 6oz fillet steak served with a peppercorn sauce

Pasta

(Gluten free / Vegan option available)

SPAGHETTI BOLOGNESE £13.50

With a traditional Aberdeen Angus beef sauce

SPAGHETTI CARBONARA £12.50

With egg, pancetta, & black pepper

PENNE SPEZZATINO £16.50

With strips of prime steak, chilli, peppers & Napoli sauce

SPAGHETTI CON PESTO £12.50

With Sicilian sundried tomato & almond pesto

RAVIOLI SPINACI £15.50

Homemade spinach & ricotta ravioli - served with sage & butter

TAGLIATELLE GAMBERONI £16.50

With King prawns, Atlantic prawns, spinach & garlic in a creamy tomato sauce

TAGLIATELLE NDUJA £14.50

With aubergines, spicy Calabrian sausage, Parmesan & tomato sauce

PENNE DELLA CASA £16.95

With fresh Monkfish, asparagus & a light creamy cherry tomato sauce

SPAGHETTI MARINARA £16.95

With mixed seafood

LASAGNE AL FORNO £14.50

Homemade oven baked Aberdeen Angus beef lasagne

GNOCCHI DELLA CASA £15.95

Homemade potato gnocchi - with a tomato, burrata & basil sauce (Gluten free gnocchi available)

RISOTTO ZAFFERANO £16.50

With Italian sausage & saffron - finished with butter & Parmesan

RISOTTO PRIMAVERA £12.50

With green vegetables - finished with butter & Parmesan

MILANO



Pizza

(Homemade pizza dough)

MARGHERITA PIZZA 12" £11.50

Mozzarella & tomato,
(buffalo mozzarella alternative - £4.50 extra)

CALZONE £11.50

Mozzarella & tomato (folded pizza)

GLUTEN FREE PIZZA 12" £12.50

Mozzarella & tomato,
(vegan cheese alternative - £2.20 extra)

MARGHERITA PIZZA 7" £9.50

Mozzarella & tomato

	Pizza 12"	Pizza 7"
TOPPINGS	£3.00 each	£1.50 each

Chillies, Sweetcorn, Onions, Rocket,
Capers, Olives, Peppers

	Pizza 12"	Pizza 7"
TOPPINGS	£4.00 each	£2.00 each

Pineapple, Mushrooms, Artichokes,
Tuna, Spinach, Anchovies, Cooked
Ham, Pepperoni

	Pizza 12"	Pizza 7"
TOPPINGS	£5.00 each	£2.50 each

Bolognese, Parma ham, Atlantic
prawns, Nduja

Vegetali & Insalata

OVEN BAKED SAUTE POTATOES £7.50

With rosemary & onions

CHIPS £6.50

SWEET POTATO FRIES £6.50

ZUCCHINE FRITTE £7.50

Fried courgette sticks

FRESH ASPARAGUS £7.50

Lightly cooked in butter

HONEY GLAZED CARROTS £6.50

LONG STEAM BROCCOLI £7.50

With garlic, olive oil & chilli

MIXED SALAD £8.50

TOMATO & ONION SALAD £6.50

P I S A





Stefano's

Wine Menu



VERONA

Vino Bianco

TREBBIANO D'ABRUZZO £25.50

(Abruzzi)

Delicate wine with clean, elegant fruit & a crisp dry finish

MONTALTO ORGANIC CATARRATTO £27.50

(Sicilia)

Fruity & dry with fresh citrus notes & a crisp, fruity palate

VERDICCHIO DEI CASTELLI DI JESI CLASSICO £32.50

(Marche)

An elegant, soft, fresh wine

PINOT GRIGIO £32.50

(Veneto)

Light straw colour. Clean & intense in aroma - a lively, easy to drink wine

ORVIETO CLASSICO AMABILE £32.50

(Umbria)

Lightly medium sweet white wine soft, fresh & balanced with a pleasantly fragrant aroma

ABERGAVENNY WHITE £32.50

(Wales)

Green apple & citrus form this incredibly refreshing Welsh wine - accompanied by herbal notes & youthful flavours

CIRO BIANCO SEGNO, LIBRANDI £36.50

(Calabria)

A refreshing, dry & fruity wine

SAUVIGNON BLANC £39.50

(Veneto)

A light straw yellow colour wine. Rich, fragrant & aromatic with a natural acidity

VERMENTINO £39.95

(Sardegna)

Pale straw yellow, intensely floral, fresh & fruity with a hint of spiced apple

GAVI DI GAVI £42.50

(Piemonte)

Clear straw yellow - full & flavoursome, yet soft with a hint of green fruit

Vino Rosato

PINOT BLUSH £28.50

(Veneto)

A delicate & fruity bouquet - soft & fresh on the palate

CANNONAU ROSADA £32.50

(Sardegna)

Light pink - with hints of cherry, strawberry & watermelon

GIARDINO ROSATO, SANTA CRISTINA £34.50

(Sardegna)

Aromas of blackcurrant & cherry, and an attractive crisp balance





Vino Rosso

MONTEPULCIANO D'ABRUZZO £25.50

(Abruzzi)

Soft subtle fruits. A vibrant, rich & smooth wine

MONTALTO ORGANIC NERO D'AVOLA £29.50

(Sicilia)

Notes of ripe red fruits, sweet spices & liquorice

LAMBRUSCO £30.50

(Emilia Romagna)

A full flavoured, fruity, slightly sparkling wine - served cold. From Stefano's family region!

MERLOT £31.50

(Veneto)

A full bodied wine with rich, spicy and plummy flavours on the nose

ABERGAVENNY RED £32.50

(Wales)

Light Summer berries precede with a light oak finish. A well rounded, easy drinking Welsh red wine

CANNONAU £34.50

(Sardegna)

Intense ruby red - good bodied wine with sensors of forest fruit

RIPASSO CLASSICO £37.50

(Veneto)

A rich & bright ruby red wine, with fragrances of prune & sour cherry

CHIANTI CLASSICO £37.50

(Toscana)

Very pleasant, bright ruby red wine, with aromas of mature fruits & a medium well balanced flavour

PASSICATO £39.50

(Sicilia)

Deep ruby colour - with a strong aroma of ripe red fruits & sweet spices

PRIMITIVO £39.95

(Puglia)

A smooth, medium-bodied wine with red berry flavour

DUCA SANFELICE CIRO CLASSICO SUPERIORE RISERVA, LIBRANDI £39.95

(Calabria)

A full bodied, rich, ruby red wine. Aromas of ripe red fruits & subtle spices

BAROLO £55.50

(Piemonte)

A dry, full bodied wine, with a long finish. A complex & elegant bouquet

BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE, ANTINORI £75.95

(Toscana)

Complex with ripe aromas of cherries & raspberries. Elegant fruit leading to a very long finish

(MAGNUM - £175.00) - (DOUBLE MAGNUM - £360.00)

FIRENZE



Sparkling Wine and Champagne



200ml
bottle



750ml
bottle

PROSECCO	£11.50	£39.95
PROSECCO ROSE	£12.50	£42.50
HOUSE CHAMPAGNE		£54.50
VEUVE CLICQUOT, BRUT		£89.50
LAURENT PERRIER, CUVEE ROSE, BRUT		£110.00

VINO PER BICCHIERE (by the glass)

small

medium

large



125ml

175ml

250ml

**RED OR WHITE
HOUSE WINE**

£6.00

£7.50

£11.50

small

medium

large



125ml

175ml

250ml

PINOT BLUSH

£6.50

£8.50

£12.50

SPIRITS FROM	£6.50
LIQUEURS FROM	£7.50
PORT FROM	£6.50
BRANDY FROM	£7.50

BIRRA

PERONI - 330ml	£5.95
PERONI RISERVA - 330ml	£7.50
CIDER - 568ml	£8.50

DRINKS

STILL WATER- 0.5 litre bottle	£4.95
SPARKLING WATER - 0.5 litre bottle	£4.95
SOFT DRINKS	£4.50
FLAVOURED SAN PELLEGRINO	£4.50

VENEZIA

Dessert Wine Half Bottles

DINDARELLO, MACULAN

£25.50

(Veneto)

Sweet on the palate - balanced & medium bodied white wine - aromas of grapes, honey & orange blossom

TORCOLATO, MACULAN

£39.95

(Veneto)

Sweet & full bodied white wine - aromas of honey, vanilla & wood spices

**SCAN TO SEE OUR
WEBSITE**



CONTACT US:

029 2037 2768

14 Romilly Crescent,
Pontcanna, Cardiff CF11 9NR



