



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
Optional Extras,
Scamorza smoked cheese £2.50
Crispy Parma ham £2.50
- VITELLO SALTIMBOCCA** £ 16.50
Escalopes of veal with sage & Parma ham - served with a white wine sauce
- POLLO ALLA SORRENTINA** £ 15.50
Breast of chicken topped with creamy burrata, basil & a tomato sauce
- FILETTO PEPE NERO** £ 19.95
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 OR a Napoli sauce

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** £ 33.50
(Veneto)
A delicate & fruity bouquet - soft & fresh on the palate
- 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
(Veneto)

£ 25.50

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

TORCOLATO, MACULAN
(Veneto)

£ 39.95

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

**SCAN TO SEE OUR
WEBSITE**



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