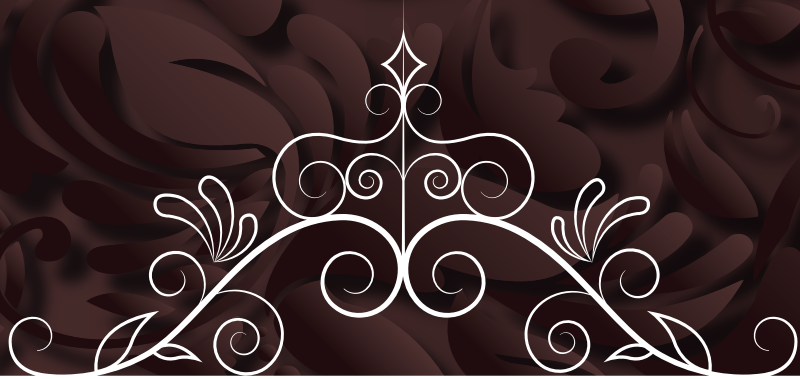




Stefano's



Menu & Wine List





Stefano's

Piatti Piccoli Menu

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



OPENING DAYS / HOURS

May vary on events days
and during December.

17:00 PM - 21:00 PM
Last orders

FRIDAY - SATURDAY
17:00 PM - 21:30 PM
Last orders

Takeaway - Deliveries are available
via Just Eat /UberEats
OR 10% discount
for customer collection.

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.



NAPOLI

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	£ 11.50
Burrata served on a bed of rocket with summer truffle paste & warm toasted bread	
CALAMARI FRITTI	£ 10.95
Fried squid lightly dusted with flour served with a mayo dip	
GAMBERONI ALL'AGLIO	£ 12.50
King & Atlantic prawns with chilli, sweet garlic, parsley & white wine	
ZUPPA DI PESCE	£ 13.50
Mixed fish soup with homemade bread	
POLPETTE	£ 10.95
Homemade Aberdeen Angus beef meatballs in a tomato sauce	
SALSICCIA	£ 10.95
Sweet spicy Italian sausage on a bed of Friarielli (from the Broccoli family), sauteed with garlic & chilli	
CARPACCIO DI MANZO	£ 13.50
Thinly sliced raw beef tenderloin - drizzled with olive oil, lemon juice and topped with rocket, capers and Parmesan shavings - served with toasted crostini	
GRANCHIO	£ 11.50
Fresh crab meat -with mascarpone, basil, chilli & chives - on a bed of a crispy fried polenta	
MINISTRONE	£ 9.50
Homemade ORGANIC vegetable soup - served with homemade bread	

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	
PANE PIZZA	£ 8.50
Sliced 7" pizza bread topped with rosemary & garlic	
OLIVE	£ 6.50
Sicilian green Nocellara olives & grissini	





Pesce

FRESH FILLET OF SEABASS

£ 14.50

With a lemon & garlic sauce

CATCH OF THE DAY

(please ask for details)

Carne

STINCOTTO

£ 15.50

Traditional Italian pork shank
with a wholegrain mustard sauce

POLLO AL LIMONE

£ 14.50

Sliced breast of chicken with a
tangy lemon sauce

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

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

Vegetali & Insalata

OVEN BAKED SAUTE POTATOES

£ 7.50

With rosemary & onions

CHIPS

£ 6.50

SWEET POTATO FRIES

£ 6.50

ZUCCHINE

£ 7.50

Courgette batons - panfried with
mixed herbs & garlic

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

CRISPY FRIED POLENTA

£ 7.50

with rosemary & Parmesan



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

SPAGHETTI MARINARA £ 16.95

With mixed seafood

LASAGNE AL FORNO £ 14.50

Homemade oven baked Aberdeen Angus beef lasagne

GNOCCHI DELLA CASA £ 14.95

Homemade potato gnocchi with a tomato, burrata & basil sauce
OR with Sicilian sundried tomato & almond pesto.
(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

RISOTTO CON FUNGHI £ 14.50

with mixed wild mushrooms

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	Pizza
	12"	7"
TOPPINGS	£ 3.00 each	£ 1.50 each
Chillies, Sweetcorn, Onions, Rocket, Capers, Olives, Peppers		

	Pizza	Pizza
	12"	7"
TOPPINGS	£ 4.00 each	£ 2.00 each
Pineapple, Mushrooms, Artichokes, Tuna, Spinach, Anchovies, Cooked Ham, Pepperoni		

	Pizza	Pizza
	12"	7"
TOPPINGS	£ 5.00 each	£ 2.50 each
Bolognese, Parma ham, Atlantic prawns, Nduja		





Stefano's

Wine Menu



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

VERONA





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
- 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		£ 95.00

VINO PER BICCHIERE (by the glass)

small	medium	large
		
125ml	175ml	250ml
£6.00	£7.50	£11.50

RED OR WHITE
HOUSE WINE

PINOT BLUSH

small	medium	large
		
125ml	175ml	250ml
£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	£3.95
SPARKLING WATER - 0.5 litre bottle	£3.95
SOFT DRINKS	£3.50
FLAVOURED SAN PELLEGRINO	£3.50

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**



CONTACT US:

029 2037 2768

14 Romilly Crescent,
Pontcanna, Cardiff CF11 9NR





VEGAN OPTION

BRUSCHETTA FUNGHI £9.95

with wild mushrooms, garlic & a hint of chilli

ARANCINI £10.45

Three deep fried rice balls filled with spinach, sun dried tomato
& Vegan mozzarella

BRUSCHETTA POMODORO £8.95

with mixed marinated cherry tomatoes & balsamic glaze

MELANZANE PARMIGIANA £ 11.50

Layers of deep fried aubergine
- oven baked with Vegan cheese, basil & tomato sauce

RISOTTO PRIMAVERA £12.50

with green vegetables - finished with Vegan butter & Parmesan

SPAGHETTI CON PESTO £12.50

with pine kernels, garlic & basil

PENNE ORTOLANA £ 11.50

with courgettes, aubergines & peppers
- slowly roasted in extra virgin olive oil & tomato passata

PIZZA £11.50

Freshly made 12" Margherita (vegan mozzarella & tomato) pizza

TOPPINGS -

Chillies , Sweetcorn, Onions, Rocket, Olives - £3.00 each

Pineapple, Mushrooms, Artichokes, Spinach - £4.00 each

PANE MISTO - selection of mixed bread - £6.50

PANE AGLIO - garlic bread - £6.50

PANE PIZZA - Sliced 7" pizza bread topped with rosemary & garlic - £8.50

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

Some dishes can be changed.

All dishes are Vegan friendly.

Discretionary 10% service charge

DOLCI - DESSERTS

HOMEMADE TIRAMISU £8.25

A traditional homemade favourite

HOMEMADE CHEESECAKE £8.25

Served with pouring cream

HOMEMADE STICKY TOFFEE PUDDING £8.25

Served with sticky toffee sauce and vanilla ice cream

TORTA DELLA NONNA £8.25

Italian Grandmothers cake with a lemon centre, topped with pine nuts, served with pouring cream

PROFITEROLES £8.25

Profiteroles filled with Crème Anglaise, topped with dark chocolate, served with pouring cream

GELATO

Italian ice cream / sorbet

(2 scoops **£5.50** / 3 scoops **£7.50**)

Choose from Vanilla, Strawberry, Chocolate, Coconut,

Nocciola (hazelnut), Lemon Sorbet

Vegan Vanilla - also available

AFFOGATO £5.95

Vanilla ice cream 'drowned' in espresso

TRIO OF DESSERTS £10.95

A selection of homemade desserts – Tiramisu, Cheesecake & Profiteroles

DESSERT OF THE DAY – please ask for details

VEGAN – Carrot cake with vanilla ice cream **£8.95**

GLUTEN FREE – Caprese cake - Chocolate & Almond

OR Lemon & Almond - served with vanilla ice cream **£8.95**

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

Discretionary 10% Service Charge