

In the old neighborhood, the Italian section of Borough Park, Brooklyn, the sweet and tough old Italian ladies would use STECCHINO as an expression meaning, ‘skinny as a toothpick’. Well, this is what they would call me. These sweet old ladies used to take me into their homes and feed me. My parents would try to stuff me, but nothing worked. Then, someone got the bright idea to send me to my father’s hometown in Altofonte, Sicily for the summer. This was 1954 and I was eight years old. My pops had eleven brothers and sisters. One was a better cook than the other. Well, that did it... I was cured! I came home at the end of that summer and was never called a stecchino again.

Buon Apetito!

Phil Alotta

Phil Alotta

Stecchino



APPETIZERS

CRISPY CALAMARI	11
HOT CHERRY PEPPERS, MARINARA, HARISSA REMOULADE	
BRUSCHETTA	9
FRESH WHIPPED RICOTTA, SPICY CAPONATA, AND A WHITE BEAN PUREE	
CRAB CAKE	14
PAN CRISPED JUMBO LUMP CRAB, AVOCADO, RADICCHIO SLAW	
PEI MUSSELS	13
PINOT GRIGIO, GUANCIALE, SWEET BASIL, AND GRILLED TUSCAN TOAST	
SHRIMP FRA DIAVOLO	13
SAUTEED SPICY SWEET SHRIMP, GARLIC BRUSCHETTA	
SIRLOIN BEEF SLIDERS	11
STRACCHINO CHEESE, ROSEMARY—GARLIC FRIES BRUSHED WITH CIPOLLINI AIOLI SAUCE	

SALADS

AMERICANO	8.5
SIMPLE MIXED GREEN SALAD WITH PICKLED RADISH, CUCUMBER, GRAPE TOMATO, AND A DILL VINAIGRETTE	
CAPRESE CLASSICO	12
FRESH MOZZARELLA, SUN RIPENED JERSEY TOMATOES WITH FRESH BASIL, BALSAMIC AND OLIVE OIL	
CAESAR SALAD	11
CLASSIC ROMAINE, SHAVED PARMIGIANO-REGGIANO	
PANZANELLA	12
FRESH ROCKET ARUGULA, DRESSED WITH WHITE BALSAMIC AND EXTRA VIRGIN OLIVE OIL, PICKLED BEETS, SHAVED PECORINO WITH FRESH GRAPE TOMATOES WITH TOASTED FOCACCIA	

GRILLED
FLATBREADS

MARGHERITA	17
MARINARA, FRESH MOZZARELLA, BASIL, PARMESAN	
ADD PANCETTA	19
WILD MUSHROOM	18
CARMELIZED ONIONS, GOAT CHEESE, PARMESAN	
GRILLED VEGETARIAN	18
BABY ARUGULA, ARTICHOKES, CARMELIZED ONIONS PARMESAN, CHERRY TOMATOES	
PROSCIUTTO DI PARMA	19
BABY ARUGULA, FRESH MOZZARELLA, PARMESAN	



OUR SIGNATURE
BURGERS

THE STECCHINO “MILANO”	12.5
TURKEY BURGER	
HIGH FASHION IS THE “MODUS OPERANDI” IN THIS TOWN, WHERE SKINNY PANTS RULE THE PAVERS... NO BIG BUNS ALLOWED! EXTRA LEAN TURKEY AND NO BREAD HERE, JUST PERFECTLY DRESSED ARUGULA AND OVEN DRIED TOMATO	
CAESEAR’S PALAZZO	12.5
BEEF BURGER	
BIG & BEEFY FLAVORED ANGUS BEEF PATTY TOPPED WITH SHRED-DED ROMAINE AND “CAESAR’S DRESSING”, ON BAKED HOMEMADE PECORINO ROMANO BUN FIT FOR THE EMPEROR HIMSELF	
THE BUTCHER’S BLOCK	14.5
PORK BURGER	
RUMOR HAS IT THAT THE BEST SURGEONS IN ITALY HAD BEEN TRAINED BY THE BUTCHERS OF NORCIA, ITALY’S PORK AND BLACK TRUFFLE CAPITAL. THESE BUTCHERS HONED THEIR CRAFT USING THE LOCAL WILD BOAR OR “CINGHIALE” AND CURED EVERY PART. FOR THIS FLAVORFUL PATTY WE GRIND CURED SAUSAGE AND BLACK TRUFFLES WITH FRESH PORK SHOULDERWITH A TRUFFLE BASIL AIOLI	
TUSCAN SUN (VEGETARIAN)	12.5
PORTOBELLO BURGER	
SAUTEED BROCCOLI RABE, PECORINO TOSCANO, CHIANTI BRAISED CIPPOLINI, AND TUSCAN WHITE BEAN PUREE HIGHLIGHT THIS SUN-DRENCHED REGION OF CENTRAL ITALY. SERVED WITH SWEET & CRISPY ONION	
THE SICILIAN	14.5
TUNA BURGER	
SURROUNDED BY THE BOUNTY OF THE SEA, SICILY SPICES THINGS UP WITH ALEPPO PEPPER & CRUSHED RED CHILIES. OUR OCEAN FRESH CATCH TUNA, TOPPED WITH ANCHOVY SPIKED SPICY EGG-PLANT CAPONATA AND FRESH BASIL SPICES UP A BURGER WORTHY OF THE NAME AL ’ARRABBIATA’ SERVED WITH A PAPRIKA AIOLI	
AHH CAPRI	13.5
SHRIMP BURGER	
ON THIS SUN DRENCHED ISLAND OF THE RICH AND FAMOUS, THE FRESHEST CATCH IS SERVED ON EVERY PLATE. WE MIX FRESH SWEET SHRIMP WITH TOMATO AND BASIL FOR THE BEST “HAMBURGER DI GAMBERI” ON THIS SIDE OF THE ISLAND. TOPPED WITH LEMON-PICKLED ONION, AND A SIDE OF PARIKA AIOLI	
CALABRIAN KID	13.5
LAMB BURGER	
CALABRIA IS HOME TO CAPRETTO RIPIENO AL FORNO, A ROAST KID GOAT/LAMB STUFFED WITH HERBS. HERE WE’VE TAKEN FRESH GROUND LAMB AND SPICED IT UP WITH OREGANO AND LEMON, AND TOPPED IT WITH CRISPY SAGE AND RICOTTA SALATA CHEESE, SERVED WITH A ROSEMARY AIOLI	

TAKE A VIRTUAL CULINARY TOUR OF ITALY WITH OUR REGIONALLY INSPIRED UNIQUE BURGERS WITH FRESH BAKED BUNS FROM SOME OF THE BEST BAKERIES IN THE CITY	
THE PIEDMONTE	13.5
BEEF BURGER	
COWS AND CHEESE ARE THE SPECIALTY OF THIS NORTHERN MOUNTAINOUS PROVINCE, WITH GORGONZOLA BEING THE CHEESE OF CHOICE. OUR 1/2 POUND PIEDMONTESE GRASS FED BEEF IS GRILLED TO YOUR LIKING AND TOPPED WITH WARM FRAGRANT “FORMAGGIO AZZURO” AND RADICCHIO, WITH A SIDE OF GARLIC BASIL AIOLI	
SALMONE	12.5
SALMON BURGER	
ALTHOUGH SALMON IS NOT NATIVE ITALIAN FISH, IT LENDS ITSELF WELL TO ITALIAN PREPARATIONS. FOR THIS BURGER WE CHOP FRESH ORGANIC SALMON WITH CHIVES, GARLIC, PARSLEY AND OL-IVE OIL, AND PANFRY IT TO PERFECTION. SERVED WITH A CITRUS ROSEMARY MAYO AND EGGPLANT FRIES.	
PAN ROASTED ORGANIC 1/2 CHICKEN	18
CRISPY ROSEMARY POTATO, FRIED SAGE, MUSHROOM MARSALA GRAVY.	
TUSCAN BAKED SALMON	22
OVEN DRIED TOMATO, PARSLEY PEA PUREE AND A CRISPY ONION	
GRILLED LINE CAUGHT TUNA	22
PINE NUT PESTO CRUST, SAUTEED SPINACH, RAISINS, CHILI OIL	
DUCK DOPPIO	18
SEARED LONG ISLAND DUCK, BREAST AND OLIVE OIL POACHED LEG	
“IL DULCE”	24
CHIANTI BRAISED BONE IN BEEF SHORT RIB, PAN ROASTED RAPINI AND PORCINI CREMA	
GRILLED NEW YORK STRIP STEAK	28
SEASONAL VEGETABLES, BURRO ROSSO SAUCE AND RUSTIC POTATOES	
HOUSE MADE PAPPARDELLE	17
ROASTED WILD MUSHROOMS, CRISPY GARLIC	
HOUSE MADE RICOTTA GNUDI	17
ARUGULA PESTO, PECORINO TOSCANO	
BUCATINI ALL’AMATRICIANA	16
MARINARA, PANCETTA CRISP, BASIL	

GLUTEN FREE PENNE PASTA AVAILABLE

CONTORNI

MELANZANA FRITTA	(PIPING HOT) 7
CRISP EGGPLANT FRIES, PORCINI MAYO DIP	
PAPA FRITTA	6
ORGANIC POTATO TOSSED WITH ROSEMARY AND GARLIC,SERVED WITH ARUGULA PESTO DIP	
PANELE DI CECI	7
CRISPY HOMEMADE CHICK PEA FRIES, CITRUS MAYO	
RAPINI SICILIANA	8
SAUTEED BROCCOLI RABE, TOASTED PINE NUTS AND GOLDEN RAISINS	
MAC & CHEESE	8
FONTINA, PROVOLONE, CHEDDAR CHEESE WITH GLUTEN FREE ELBOW MACARONI	

DESSERTS

BOMBOLINI	8
RICOTTA DOUGHNUTS, FIOR DI LATTE GELATO, WARM CHOCOLATE NUTELLA DIP	
GRILLED POUNDCAKE	7
OLIVE OIL AND ROSEMARY POUNDCAKE, GRILLED WITH A CHILI LEMON CALIGATA, WHIPPED CREAM	
ESPRESSO CHEESECAKE	8
WITH ESPRESSO CHOCOLATE CHIP GELATO	
ASSORTED GELATOS AND SORBETS	8
CHEF'S DAILY SELECTION CHOOSE ANY THREE	

DESSERT MINIS

A MINI SAMPLE OF ONE, TWO OR ALL THREE OF OUR SWEET TREATS. ASK YOUR SERVER ABOUT TODAYS SELECTION

ONE	4	TWO	6	THREE	8
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ITALIAN CHEESE PLATE	16
CHEF'S SELECTION OF THREE REGIONAL ITALIAN CHEESES WITH TRUFFLE HONEY AND TOAST POINTS	

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

MENUS BY STERLING CONCEPTS

CHEF DE CUISINE SAUL FLORES

PRIVATE ROOM AVAILABLE

A 20% CHARGE ADDED TO PARTIES OF FIVE OR MORE