

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

(STEK-KINO)

SOUP OF THE DAY M/P  
CHEFS DAILY SELECTION OF SOUP

MOZZARELLA STICKS 7  
HOME MADE MOZZARELLA BREADED AND SERVED WITH A SIDE OF MARINARA SAUCE

CALAMARI 9  
CRISPY AND CLASSIC CALAMARI WITH CITRUS ROSEMARY MAYO AND RED SAUCE MARINATTED IN BUTTERMILK AND FRIED

ARANCINI 7  
RISSOTO RICE BALLS WITH PROSCUITTO, SERVED WITH A ROASTED TOMATO SAUCE

MARGHERITA FLAT BREAD 16  
MARINARA, FRESH MOZZARELLA, BASIL, PARMESAN  
ADD PANCETTA \$3

OUR HOUSE-MADE GRILLED FLAT-BREADS ARE MADE FROM THE FINEST ALL PURPOSE WHITE FLOUR, ROLLED TO ORDER & BRUSHED WITH OUR SIGNATURE FRESH ROSEMARY, THYME & SAGE OLIVE OIL



SALADS

AMERICANO 8.5  
MIXED GREENS SALAD WITH PICKLED RADISH, CUCUMBER, GRAPE TOMATO AND DILL VINAIGRETTE

CAESAR 9  
CLASSIC ROMAINE, SHAVED PARMIGIANO-REGGIANO  
WITH CHICKEN ADD 3.5 WITH GRILLED SHRIMP ADD 4.5

MIX YOUR OWN SALAD  
CHOOSE A LETTUCE AND ANY 4 ITEMS  
(EACH ADDITIONAL \$3)

MIXED GREENS, BABY ROMAINE HEARTS, ARUGULA

OLIVES, GRAPE TOMATO, FRESH BASIL, PICKLED ONION, RED ONION, CHICK PEAS, RADISH, CROUTONS,BLUE CHEESE, GOAT CHEESE, FRESH MOZZARELLA

ADD GRILLED CHICKEN TO ANY SALAD \$3.5 SHRIMP \$4.5

OUR SIGNATURE BURGERS

ALL BURGERS & SANDWICHES COME WITH A CHOICE OF FRIES OR PASTA

THE STECCHINO “MILANO” 12.50  
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

THE BUTCHER’S BLOCK 14.50  
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 SHOULDER

SALMONE 11.50  
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 OLIVE OIL, AND PANFRY IT TO PERFECTION. SERVED WITH A CITRUS ROSEMARY MAYO AND EGGPLANT FRIES.

TUSCAN SUN (VEGETARIAN) 12.50  
PORTABELLO BURGER

SWISS CHAARD, PECORINO TOSCANO, CHIANTI BRAISED CIPPOLINI, AND TUSCAN WHITE BEAN PU-REE HIGHLIGHT THIS SUN-DRENCHED REGION OF CENTRAL ITALY. SERVED WITH SWEET & CRISPY ONION

CAESAR’S PALAZZO 12.50  
BEEF BURGER

BIG & BEEFY FLAVORED ANGUS BEEF PATTY TOPPED WITH SHREDDED ROMAINE AND “CAESAR’S DRESS-ING”, ON BAKED HOMEMADE PECORINO ROMANO BUN FIT FOR THE EMPEROR HIMSELF

SANDWICHES

SHORT RIB SANDWICH 10  
CHIANTI BRAISED SHORT RIB, PORCINI MUSHROOM CREMA, AVOCADO ON FRESH BAKED CIBATTA

SHRIMP “PO BOY” 11  
CRISPY ARBORIO RICE FLOURED SHRIMP, FRESH BASIL, SHREDDED ICEBERG LETTUCE TOMATO AND HARRISSA MAYO ON TOASTED ITALIAN ROLL

GRILLED N.Y STRIP SANDWICH 11  
GRILLED N.Y. STRIP , WITH PARSLEY CILANTRO PESTO, SLICED TOMATO AND ARUGUL;A ON RUSTIC ITALIAN WHOLE GRAIN BREAD

“MAMBO ITALIANO” 11  
OUR ITALIAN VERSION OF THE CUBAN SANDWICH, SLOW ROASTED BERKSHIRE PORK , AGED GOUDA, MORTADELLA, PICKLES, MUSTARD AIOLI PRESSED TO PERFECTION BETWEEN FRESH BAKED ITALIAN BREAD

ORGANIC FREE RANGE CHICKEN 10  
GRILLED CHICKENWITH BASIL MAYO AND GRILLED BACON OVEN DRIED TOMATOES, ARUGULA ON HOME MADE CIBATTA BREAD

SPAGHETTI & MEATBALLS 11  
SPAGHETTI PASTA IN A FRESH HOME MADE MARINARA SAUCE WITH TRIPLE MEAT-MEATBALLS, PORK, BEEF, LAMB

CONTORNI

MELANZANA FRITTA 7  
(PIPING HOT) CRISP EGGPLANT FRIES, PORCINI MAYO DIP

PAPA FRITTA 6  
ORGANIC POTATO TOSSED ROSEMARY AND GARLIC SERVED WITH ARUGULA PESTO DIP

RAPINI SICILIANA 8  
SAUTEED BROCCOLI RABE, TOASTED PINE NUTS AND GOLDEN RAISINS

SWEET POTATO FRIES 7  
FIRST BAKED THEN FRIED AND SERVED WITH OUR HOUSE MADE MAPLE DIPPING SAUCE

LUNCH SPECIAL

(IN HOUSE ONLY)  
COMES WITH EITHER A SOUP OR SALAD  
COFFEE OR SODA  
\$10.95

GNUDI  
RICCOTTA PASTA SERVED IN A PESTO  
CREAM SAUCE

SALMON  
GRILLED SALMON IN A BALSAMIC GLAZE  
OVER SWISS CHARD

PASTA  
HOME MADE PAPRADELLE PASTA SERVED  
IN A BOLOGNESE SAUCE

ORGANIC CHICKEN  
CRISPY ROSEMARY POTATO, FRIED SAGE,  
MUSHROOM MARSALA GRAVY

DESSERTS

BOMBOLINI 7  
RICOTTA DOUGHNUTS, SALTED CARAMEL  
GELATO, WARM CHOCOLATE DIP

ITALIAN SUNDAE 7  
CANDIED PANCETTA FIOR DI LATTE GELATO,  
FRESH BASIL AND NUTTELLA

CHOCOLATE CAKE 8  
MOLTEN LAVA CENTERED CHOCOLATE CAKE WITH  
VANILLA ICE CREAM

ESPRESSO CHEESECAKE 8  
WITH ESPRESSO CHOCOLATE CHIP GELATO

ASSORTED  
GELATOS AND SORBETS 7

DAILY SELECTION CHOOSE ANY THREE  
DESSERT MINIS

A MINI SAMPLE OF ONE, TWO OR ALL  
THREE OF OUR SWEET TREATS

ONE 4 TWO 6 THREE 8

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

MENU BY ULRICH STERLING

CHEF DE CUISINE SAUL FLORES

PRIVATE ROOM AVAILABLE

A 20% CHARGE ADDED TO PARTIES OF FIVE OR MORE