

In the old neighborhood, the Italian section of Borough Park, Brooklyn, the sweet and tough old Italian ladies would use STEC-CHINO 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

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Stecchino

(STEK-KEY-NO)

765 Ninth Avenue, New York City, between 51ST & 52ND Street StecchinoNyc.com 212.397.2377

BRUNCH

EGGS

ALL EGGS ARE SERVED WITH HERBED HOMEFRIES

TWO SLOW COOKED EGGS YOUR WAY 10
ROSEMARY CANDIED BACON

STECCHINO OMELETTE 10
3 EGGS WITH SWISS CHARD, TOMATOES AND MOZZARELLA

STEAK & EGGS 12
GRILLED N.Y. STRIP SLICED AND SERVED WITH 2 EGGS YOUR WAY

CRAB BENEDICT 13
SLOW POACHED EGGS, GRILLED BABY BRIOCHE BASIL HOLLANDAISE

BENEDICTO SICILIANO 11
GRILLED TOAST, NCHILI LEMON HOLLANDAISE

CRISPY SHORT RIB HASH 12
SERVED WITH FRIED EGGS



PLATES

BUCATINI ALL’AMATRICIANA 12
CLASSIC DISH WITH TOMATO, PANCETTA PECORINO AND BASIL.

“ITALIAN” (FRENCH TOAST) 10
TOAST, ROSEMARY AND THYME, MAPLE SYRUP, SEASONAL FRUIT

RICCOTTA BLUEBERRY PANCAKES 11
WHIPPED RICOTTA CREAM, LIMONCELLO SYRUP

HOUSE MADE GRANOLA 10
FRESH YOGURT AND SEASONAL FRUIT

MARGHERITA FLAT BREAD 16
MARINARA, FRESH MOZZARELLA, BASIL, PARMESAN

ITALIAN CHEESE PLATE 16
SELECTION OF THREE REGIONAL ITALIAN CHEESES WITH TRUFFLE HONEY AND TOAST POINTS

OUR SIGNATURE BURGERS

ALL BURGERS COME WITH A CHOICE OF FRIES OR **PASTA**

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

CAESAR’S PALAZZO 12.5
BEEF BURGER

BIG & BEEFY FLAVORED ANGUS BEEF PATTY TOPPED WITH SHREDDED 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 FLAVOR-FUL PATTY WE GRIND CURED SAUSAGE AND BLACK TRUFFLES WITH FRESH PORK SHOULDER

SALADS

AMERICANO 9.5
MIXED GREENS SALAD WITH PICKLED RADISH, CUCUMBER, GRAPE TOMATO AND DILL VINAIGRETTE

CAPRESE CLASSICO 10
FRESH MOZZARELLA, SUN RIPENED JERSEY TOMATOES, FRESH BASIL, BALSAMIC VINEGAR AND OLIVE OIL

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

SALMONE 11.5
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 OLIVE OIL, AND PANFRY IT TO PERFECTION. SERVED WITH A CITRUS ROSEMARY MAYO AND EGGPLANT FRIES.

THE SICILIAN 13.5
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 EGGPLANT CAPONATA AND FRESH BASIL SPICES UP A BURGER WORTHY OF THE NAME AL ’ARRABBIATA’

TUSCAN SUN (VEGETARIAN) 12.5
PORTABELLO BURGER

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

FRESH SQUEEZED ORANGE JUICE, COFFEE, ESPRESSO AND CAPPUCCINO IS AVAILABLE



ALL YOU CAN DRINK 20

WITH BRUNCH PURCHASE
INCLUDES ALL CHAMPAGNE, VODKA, RUM, TEQUILA COCKTAILS RED AND WHITE WINE AND ALL DRAFT BEER



SIDES

ROSEMARY CANDIED BACON 5

SWEET POTATO FRIES 5

SIDE OF HOME FRIES 4

EGGPLANT FRIES (PIPING HOT) 5

GARLIC ROSEMARY FRENCH FRIES 5

SEASONAL FRUIT 5

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

MENUS BY ULRICH STERLING

CHEF DE CUISINE SAUL FLORES

PRIVATE ROOM AVAILABLE

A 20% CHARGE ADDED TO PARTIES OF FIVE OR MORE