

stella

**PASTA BAR
& BISTRO**

Welcome to Stella. Since we opened in 2016, we have been proud to offer our community delicious home-made meals in a warm and inviting atmosphere ~ filled with music, love and kindness.

From classic Italian dishes to exciting weekly specials and from our famous Family Take out Meal to fresh baked desserts ~ it is a dream come true to share our passion for food with you.

From the bottom of our hearts – we thank you!

Flatbreads

Our Stella Pizza baked fresh, in-house

Stella Flatbread

Marinara sauce with fresh basil and oregano, topped with mozzarella cheese.

Vegetarian

A mouthwatering medley of farm fresh vegetables; eggplant, squash, sweet roasted tomatoes, arugula, and our house-made Tuscan bean garlic spread with a balsamic reduction

The Godmother

Sautéed shiitake and button mushrooms with shallots, heirloom grape tomatoes and fresh mozzarella over a garlic-herb olive oil and finished with arugula and a balsamic reduction. A house favorite!

Sausage & Pepper

Sweet Italian sausage with red and yellow bell pepper and Vidalia onion deglazed with a touch of white wine and mozzarella

Antipasti

Arancini risotto balls 10.
A creamy blend of Arborio rice, parmesan cheese, fresh mozzarella, herbs and spring peas. Served with Stella House Marinara

Bruschetta 10.
A fresh grilled house-made baguette brushed with Saratoga Olive Oil, a sprinkling of salt and pepper and topped with a combination of fresh plum tomatoes, shallots, garlic, basil and perfectly aged balsamic vinegar
Add mozzarella 1.5

Stella Crab Cakes 15.
We use only fresh Lump crab meat combined with herbs, capers, peppers, onion, garlic aioli and topped with heirloom tomatoes and scallions; a customer favorite

Zuppa di Clams 15.
One dozen Littleneck clams simmered in a white wine sauce with garlic and fresh herbs. Served with Stella crostini

Seasonal Soup of the Day 6.5
Ask your server!

Salads

House Salad full 7. | side 4.
A leafy spring mix with sweet heirloom cherry tomatoes and rainbow carrots with our House vinaigrette

Stella Salad full 11. | side 8.
Sweet Heirloom grape tomatoes, English cucumbers, red onion, Maplebrook Farm mozzarella on crisp romaine and arugula with our House vinaigrette

Caesar Salad full 10. | side 7.
Healthy romaine tossed with shavings of imported aged Parmigiano Reggiano Italian cheese, house-made croûtons and our creamy Caesar dressing. Add anchovies 2.

Salad of the Week full only 14.
Ask your server!

Salad additions: Grilled Chicken 5.
Grilled Shrimp 7.
Crab Cakes 9.

Stella Bistro Menu

Our new "keepin' it fresh" Bistro menu is created weekly featuring special items that change with the seasons and availability.

Risotto

Served with side House or Caesar Salad
Market price, ask your server!

Taco

Three of Chef's house-made Tacos 17.

Bistro Burger

a 6-oz. grass-fed patty served with our
Crushed Parmesan Potatoes 16.

Flatbread

Personal sized house-made pizza 14.

*You can find these weekly specials
and more in our weekly newsletter.*

Sign up at www.stellapastabar.com

OR, simply call 518-630-5173

Entrées *Served with House or Caesar Salad,
linguine or tagliatelle and fresh Stella bread*

Chicken Parmesan 20.
Chicken cutlet topped with Stella marinara, mozzarella
and parmesan cheese; a customer favorite at Stella

Chicken Milanese 22.
Breaded chicken cutlet on a bed of arugula & grape
tomato with a side of pasta in a lemony white wine sauce

Chicken Marsala 22.
Pan-seared with shallots, mushrooms and Marsala wine.
Served with gourmet fingerling potatoes with baby spinach

Chicken Piccata 23.
Pan-seared chicken cutlet in a tangy lemon butter sauce
with briny capers and served with Stella linguine

Eggplant Parmesan 19.
Lightly battered eggplant layered with fresh mozzarella,
parmesan cheese and Stella marinara

Luigi's Linguine Alle Vongole 25.
Littleneck clams in a white wine sauce with garlic and fresh
herbs. Finished with baby spinach and heirloom tomatoes

Shrimp Genovese 25.
in a white wine sauce with baby spinach and heirloom
tomatoes over Stella linguine

Fresh Pasta* *Served al-dente with our fresh Stella bread ~ all of our pasta, bread and sauces are
made in-house daily! Imported aged Parmigiano Reggiano cheese as requested ~ *ask about gluten-free options
Make it big and add meat or vegetables from our side dishes ~ see below!*

Linguine or Tagliatelle with Marinara 12.
Crushed tomatoes simmered in garlic, Saratoga Olive Oil,
white wine and fresh herbs

Linguine or Tagliatelle with Meat Sauce 14.
Crushed tomatoes with pork, beef and fresh herbs, slowly
simmered in garlic, onion, Saratoga Olive Oil, and red wine

Tagliatelle with Pomodoro 14.
Pomodoro tomatoes simmered in shaved garlic and white
wine, finished with fresh basil and parsley and served
with our long, flat ribbon pasta

Cavatelli with Vodka Sauce 16.
Fresh crushed tomatoes simmered in vodka, red pepper,
sliced garlic, finished with heavy cream and fresh basil

Cavatelli Alfredo 17.5
Our cavatelli in a creamy cheesy Alfredo sauce with
chicken and mushrooms

Cavatelli with Roasted Vegetables 17.5
Our cavatelli tossed with fresh eggplant, mushrooms,
zucchini, squash, roasted red peppers and shallots

Traditional Cheese Ravioli 14.
Traditional ravioli stuffed with ricotta cheese in our
house-made marinara sauce

Wild Mushroom Ravioli 19.
Ravioli with portobello, porcini and shiitake mushrooms,
mozzarella and pecorino in a sherry wine Alfredo sauce

Side Dishes & Vegetables

Chef's Specialty Meat Balls [3] 7.
in Stella Marinara

Sausage [2] 5.
in Stella Marinara

Grilled Chicken 5.

Crushed Parmesan Potatoes 4.

Sautéed Escarole 9.
with white beans & garlic – a flavorful customer favorite

Sautéed Spinach with Saratoga Olive Oil & garlic 7.

Sautéed Zucchini and Squash 9.
with shallots, tossed with arugula and balsamic reduction

Sautéed Broccoli Rabe 9.
with olive oil & garlic, topped with pecorino romano