



PASTA BAR & BISTRO

PROUD TO BE LOCATED AT THE FAMOUS VAN DYCK



IN SCHENECTADY'S STOCKADE HISTORIC DISTRICT

ANTIPASTI

Stella's Famous Arancini

our Homemade Risotto Balls are a fan favorite!
choose your size & sauce!!

Marinara - Vodka - Pesto

Personal	13.	15.	16.
<i>3 Arancini</i>			
Shareable	17.	19.	20.
<i>5 Arancini</i>			

Stella Crab Cakes 18.

Lump crab meat with herbs, capers, peppers, & onion, topped with house garlic aioli, scallions and tomatoes.

Broccoli Rabe & Italian Sausage 15.

Broccoli rabe and sliced sausage sautéed with garlic, red pepper, salt & pepper; topped with pecorino romano.

Ricotta Fritters 13.

Ricotta cheese, garlic, and spinach fried in panko bread crumbs, fried and topped with a drizzle of balsamic.

Bruschetta 10.

A combination of fresh plum tomatoes, shallots, garlic, and basil, served on Stella crostini. Add mozzarella +2.

Sweet Corn Fritters 12.

Classic fritters made with sweet corn & served with a side of Melba Sauce - a Stella family favorite!

Crispy French Fries 8.

Served salted or seasoned.

SALADS

Stella Salad 12.

Sweet heirloom grape tomatoes, English cucumbers, red onion, and mozzarella cheese with crisp romaine and arugula, served with our white balsamic herb vinaigrette.

Caesar Salad 12.

Crisp romaine with house-made croûtons and creamy caesar dressing, topped with imported parmigiano reggiano

House Salad 9.

Spring greens with sweet heirloom grape tomatoes, shaved carrots, served with our white balsamic herb vinaigrette.

Mediterranean Shrimp Salad 18.

Grilled shrimp, feta cheese, kalamata olives, grape tomatoes, cucumbers, red onions, and romaine, served with Chef's roasted garlic parmesan dressing.

Salad Additions:

Grilled Chicken 7.	Crab Cakes 12.
Crispy Chicken 8.	Grilled Shrimp 9.
6oz Steak Filet 12.	Anchovies 3.

STELLA'S BISTRO MENU

Sign up for our WEEKLY NEWSLETTER online to stay up to date with Specials, Live Music, & More here at Stella & Seven Points!

Ravioli of the Week Market Price.

- Served with side House or Caesar Salad.

Appetizer of the Week Market Price.

- Exciting new dishes & spins on Stella classics.

SEVEN POINTS SANDWICHES

Burgers & Subs made fresh to order.
Craft Beers available from SEVEN POINTS BREWERY!

Bacon BBQ Angus Burger 16.

Crispy Bacon, House BBQ Sauce, Smoked Cheddar, LTO; served on a Toasted & Buttered Brioche Bun.

Stockade Patty Melt 15.

Angus Burger, Caramelized Onions, Russian Dressing, Swiss Cheese, served on Toasted & Buttered Marble Rye.

Buffalo Chicken Sandwich 16.

Grilled Chicken, Signature Buffalo Sauce, Blue Cheese Dressing, L&T; on a Toasted & Buttered Brioche Bun.

The Roasted Eggplant 16.

Roasted Eggplant, Roasted Red Peppers, & Ricotta, with Balsamic Glaze & Arugula on a Garlic Buttered Roll.

Stella's Signature Submarines 15.

Served on a Garlic Buttered Roll; your choice of:

Chicken Parmesan - Meatball Parmesan
- Sausage & Peppers -

* add a side of Parmesan Potatoes OR Crispy Fries *

* to pair with your Seven Points Sandwich +4. *



*** THE PASTA BAR ***

*Served 'Al-Dente' with our fresh Stella Bread and House Salad (sub Caesar or Stella Salad +3)
Our Linguine & Tagliatelle is made fresh here at Stella alongside our famous Italian Bread, Sauces, and Desserts!*

PASTAS

CHOOSE ANY OPTION - 16.

LINGUINE
TAGLIATELLE
CAVATELLI
RIGATONI
CHEESE RAVIOLI
GNOCCHI

SAUCES

CHOOSE ONE OPTION:

STELLA
MARINARA
MEAT SAUCE +2.
ALFREDO +4.
VODKA SAUCE +5.
BASIL PESTO +6.
BOLOGNESE +5.
CACIO E PEPE +3.

ADD-ONS

CHOOSE UP TO THREE:

MEATBALLS +6. MUSHROOMS +2.
GRILLED CHICKEN +6. SPINACH +2.
SAUSAGE +6. ROASTED RED PEPPERS +2.
GRILLED SHRIMP +9. RICOTTA CHEESE +3.

* substitute Gluten Free Penne in any Pasta Bar dish or Entrée at no charge! *

SPECIALTY RAVIOLI

*with Stella Bread & House Salad
(sub Caesar or Stella Salad +3)*

Lobster Ravioli - \$24. Served in a lemon & white wine cream sauce.
Wild Mushroom Ravioli - \$24. Served in a sherry & herb alfredo sauce.
Short Rib Ravioli - \$24. Served in a sherry mushroom & herb cream sauce.

ENTRÉES

Served with our fresh Stella Bread and House Salad (sub Caesar or Stella Salad 3)

Chicken Parmesan 25. Breaded chicken cutlet topped with marinara sauce & mozzarella, served with Stella Linguine.	Fish & Chips 25. Beer battered Haddock filet served with classic tartar sauce & an order of crispy french fries.
Chicken Francese 26. Lightly fried chicken cutlet finished in a lemony white wine sauce with butter and herbs, served with Stella Linguine.	Steak Frites 28. [3] 3oz Beef Tenderloin medallions topped with rosemary compound butter & an order of crispy french fries.
Cacio e Pepe 26. Classic cheese & ground black pepper sauce paired with Stella Tagliatelle, served with a crispy chicken cutlet topped with pecorino romano and fresh basil.	RISOTTO OF THE WEEK MP. A weekly rotating dish utilizing in-season ingredients; Subscribe to our WEEKLY NEWSLETTER to stay up to date!
Chicken Marsala 26. Pan-seared chicken cutlet with shallots & mushrooms, deglazed with marsala wine, served with a combination of sautéed gourmet fingerling potatoes and baby spinach.	Shrimp Genovese 28. Sautéed shrimp in a white wine sauce with garlic, fresh herbs, & red pepper flakes; finished with baby spinach and heirloom tomatoes over Stella Linguine.
Tuscan Chicken Tagliatelle 28. Pan-seared chicken cutlet in a sun-dried tomato and spinach cream sauce, on a bed of Stella Tagliatelle.	Luigi's Linguine Alle Vongole 28. Littleneck clams in a white wine sauce with garlic, fresh herbs, & red pepper flakes; finished with baby spinach and heirloom tomatoes over Stella Linguine.
Eggplant A La Norma 24. Roasted eggplant & Stella Linguine in marinara sauce topped with ricotta cheese and basil.	Shrimp Scampi 28. Sautéed shrimp with garlic & lemon in a white wine & butter sauce with red pepper flakes over Stella Tagliatelle.
Spinach & Artichoke Gnocchi 24. Sautéed spinach & artichoke in white wine and garlic sauce with fluffy potato Gnocchi.	Saffron Blue Crab Tagliatelle 30. Lump Blue Crab meat in a savory saffron cream sauce, served with Stella Tagliatelle.

** Please mention any food allergies to your server! **

SIDE DISHES & VEGETABLES

Chef's Specialty Meatballs 12. <i>3 beautiful meatballs made with love & served over our Stella Marinara Sauce.</i>	Greens & Beans 10. Escarole & white beans with olive oil, garlic, red pepper.
Crushed Parmesan Potatoes 8.	Sautéed Broccoli 9. Prepared with olive oil, garlic, salt & pepper.
Side of Marinara Sauce 4.	Sautéed Spinach 8. Prepared with olive oil, garlic, red pepper.