



stella

PASTA BAR & BISTRO

Stella Bistro Menu *Created weekly featuring special items that change with the seasons and availability. Ask your server!*

Risotto Served with side House Salad or side Caesar Salad.	Market Price.
Taco Three of Chef's House-made Tacos.	17.
Bistro Burger A 6-oz. grass-fed patty served with our Crushed Parmesan Potatoes.	16.
Seasonal Soup of the Day Ask your server!	6.5

Antipasti

Arancini [risotto balls] A creamy blend of Arborio rice, parmesan, fresh mozzarella, herbs and spring peas. Served with Stella House Marinara.	10.
Bruschetta A House-made baguette with a combination of fresh plum tomatoes, shallots, garlic and basil. Add mozzarella 1.5	10.
Zucchini Fries Crispy zucchini fries with our House-made garlic aioli served on a bed of lightly dressed mixed greens.	11.
Ricotta Fritters Ricotta cheese dipped in garlic, spinach and panko bread crumbs, fried and served on a bed of lightly dressed mixed greens with a drizzle of balsamic.	12.
Stella Crab Cakes We use only fresh lump crab meat combined with herbs, capers, peppers, onion, and garlic aioli. Topped with heirloom tomatoes and scallions; a customer favorite.	17.
Zuppa di Clams One dozen littleneck clams simmered in a white wine sauce with garlic and fresh herbs. Served with Stella Crostini.	14.

Salads

House Salad A leafy spring mix with sweet heirloom cherry tomatoes and rainbow carrots with our House Vinaigrette.	full 7. side 4.
Stella Salad Sweet heirloom grape tomatoes, English cucumbers, red onion, Maplebrook Farm mozzarella on crisp romaine and arugula with our House Vinaigrette.	full 11. side 8.
Caesar Salad Healthy romaine tossed with shavings of imported aged Parmigiano Reggiano Italian cheese, House-made Croûtons and our creamy Caesar Dressing. Add anchovies 2.	full 10. side 7.
Salad additions:	
Grilled Chicken	5.
Grilled Shrimp	7.
Crab Cakes	10.

Fresh Pasta Served al-dente with our fresh Stella Bread and House Salad. All of our pasta, bread and sauces are made in-house daily! Imported aged Parmigiano Reggiano cheese as requested. *ask about gluten-free options*

Linguini or Tagliatelle with Marinara substitute Cavatelli 14.	12.
Linguini or Tagliatelle with Meat Sauce substitute Cavatelli 17.	15.
Cavatelli with Pesto Your choice of Classic Basil or Sun-dried Tomato Pesto.	18.
Cavatelli with Vodka Sauce Fresh crushed tomatoes simmered in vodka, red pepper, slivered garlic, finished with heavy cream and fresh basil.	18.
Cavatelli Chicken Alfredo Our cavatelli in a creamy cheesy Alfredo sauce with chicken and mushrooms, shallots and fresh herbs.	18.
Cavatelli with Roasted Vegetables Our cavatelli tossed with fresh eggplant, mushrooms, zucchini, squash, roasted red peppers and shallots.	18.
Traditional Cheese Ravioli Traditional ravioli stuffed with ricotta cheese in our House-made Marinara sauce.	15.
Wild Mushroom Ravioli Ravioli with portobello, porcini and shiitake mushrooms, mozzarella and pecorino in a sherry wine Alfredo sauce.	19.

Entrées Served with House Salad, Linguine or Tagliatelle and fresh Stella Bread (with Caesar Salad add 2.)

Chicken Parmesan Chicken cutlet topped with Stella Marinara, mozzarella and parmesan cheese; a customer favorite at Stella.	21.
Chicken Marsala Pan-seared with shallots, mushrooms and Marsala wine. Served with gourmet fingerling potatoes with baby spinach.	23.
Chicken Piccata Pan-seared chicken cutlet in a tangy lemon butter sauce with briny capers and served with Stella Linguine.	23.
Veal Saltimbocca Veal Cutlet topped with Prosciutto, sage, and mozzarella served with linguine in a white wine sauce.	24.
Eggplant Parmesan Lightly battered eggplant layered with fresh mozzarella, parmesan cheese and Stella Marinara.	20.
Luigi's Linguine Alle Vongole Littleneck clams in a white wine sauce with garlic and fresh herbs. Finished with baby spinach and heirloom tomatoes.	25.
Shrimp Genovese in a white wine sauce with baby spinach and heirloom tomatoes over Stella Linguine.	25.

Side Dishes & Vegetables

Chef's Specialty Meat Balls [3] in Stella Marinara	8.
Sausage [2] in Stella Marinara	6.
Grilled Chicken	5.
Crushed Parmesan Potatoes	4.
Sautéed Escarole with white beans & garlic – a flavorful customer favorite	9.
Sautéed Spinach with Saratoga Olive Oil & garlic	7.
Sautéed Zucchini and Squash with shallots, tossed with arugula and balsamic reduction.	9.
Sautéed Broccoli Rabe with olive oil & garlic, topped with pecorino romano.	9.