



PASTA BAR & BISTRO

PROUD TO BE LOCATED AT THE FAMOUS VAN DYCK



IN SCHENECTADY'S HISTORIC STOCKADE DISTRICT

APPETIZERS

Stella's Famous Arancini

our Homemade Risotto Balls are a fan favorite!

Rice, Mozzarella, & Peas in Seasoned Panko

choose your Size & Sauce below!!

Marinara - Vodka - Pesto

Personal	13.	15.	16.
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3 Arancini

Shareable	17.	19.	20.
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5 Arancini

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.

Eggplant Stack 14.

Layers of panko breaded eggplant, mozzarella cheese, & marinara sauce; topped with basil & pecorino romano.

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 Honey Butter - a Stella family favorite!

SALADS

Stella Salad 13.

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 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!

Risotto 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

Great Beer, Made Here at SEVEN POINTS BREWERY!

Sandwiches are served with a Pickle Spear and a side of Seasoned or Salted French Fries

Bacon BBQ Angus Burger 19.

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

Basil Pesto Angus Burger 19.

Basil Pesto Sauce, Roasted Red Peppers, & Mozzarella; served on a Garlic Buttered Brioche Bun.

Beer Battered Haddock 19.

Beer Battered Haddock Filet, Tartar Sauce, Romaine; served on a Toasted & Buttered Brioche Bun.

The Roasted Eggplant 19.

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

Stella's Signature Submarines 19.

Served on a Garlic Buttered Roll; your choice of:

Chicken Parmesan - Meatball Parmesan

- Sausage & Peppers -



*** THE PASTA BAR ***

*Served 'Al-Dente' with our fresh Stella Bread and House Salad (sub Caesar [+3] or Stella Salad [+4])
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 +5.
VODKA SAUCE +5.
BASIL PESTO +7.
ROMESCO +7.
CACIO E PEPE +3.

ADD-ONS

CHOOSE UP TO THREE:

MEATBALLS +8. MUSHROOMS +2.
GRILLED
CHICKEN +6. SPINACH +2.
SAUSAGE +6. ROASTED RED
PEPPERS +2. RICOTTA
SHRIMP +12. CHEESE +3.

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

SPECIALTY RAVIOLI 24.

with Stella Bread & House Salad (sub Caesar [+3] or Stella Salad [+4])

Lobster Ravioli in a lemon & white wine cream sauce.
Wild Mushroom Ravioli in a sherry & herb alfredo sauce.
Short Rib Ravioli in a sherry mushroom & herb cream sauce.

ENTRÉES

Served with our fresh Stella Bread and House Salad (sub Caesar [+3] or Stella Salad [+4])

Chicken Parmesan Breaded chicken cutlet topped with marinara sauce & mozzarella, served with Stella Linguine.	26.	Chef's Specialty Lasagna Stella meat sauce & garlic-spinach ricotta cheese layered between pasta sheets, topped with mozzarella and pecorino romano and served over more Stella meat sauce.	28.
Chicken Francese Lightly fried chicken cutlet finished in a lemony white wine sauce with butter and herbs, served with Stella Linguine.	26.	Fish & Chips Beer battered Haddock filet served with our homemade tartar sauce & an order of crispy french fries.	25.
Cacio e Pepe Classic cheese & ground black pepper sauce paired with Stella Tagliatelle, served with a crispy chicken cutlet topped with pecorino romano and fresh basil.	25.	Shrimp Genovese Sautéed shrimp in a white wine, garlic, herb & red pepper sauce; paired with spinach, tomatoes, and Stella Linguine.	28.
Chicken Marsala Pan-seared chicken cutlet with shallots & mushrooms, deglazed with marsala wine, served with over a bed of spinach & marsala Stella Tagliatelle.	27.	Luigi's Linguine Alle Vongole Littleneck clams in a white wine, garlic, herb & red pepper sauce; paired with spinach, tomatoes, and Stella Linguine.	30.
Tuscan Chicken Tagliatelle Pan-seared chicken cutlet in a sun-dried tomato and spinach cream sauce, over a bed of Stella Tagliatelle.	28.	Haddock Francese Lightly fried haddock filet finished in a lemony white wine sauce with butter and herbs, served with Stella Linguine.	28.
Eggplant Parmesan Lightly battered eggplant layered with Stella marinara & mozzarella, served with Stella Linguine.	25.	Gnocchi Carbonara Fluffy gnocchi in classic carbonara sauce made with egg, crispy prosciutto, parmesan, pecorino romano, and peas.	25.

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

SIDE DISHES & VEGETABLES

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