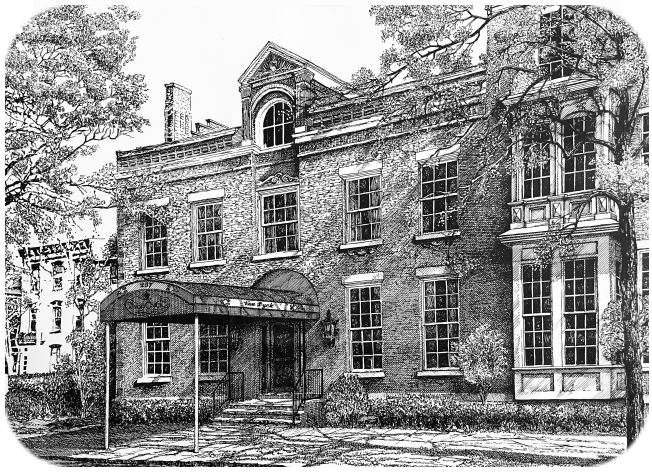
stella

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

	Marinara	Vodka	Pesto
Personal *3 Arancini*	13.	15.	16.
Shareable *5 Arancini*	17.	19.	20.

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.

Classic Caprese 14.
A trio of sliced mozzarella, heirloom tomatoes, and fresh basil; topped with a balsamic glaze drizzle.

Zucchini Fries 14.
Chef's famous fried zucchini; served with garlic aioli.

Sweet Corn Fritters 14.
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 9. Crab Cakes 12.
Crispy Chicken 8. Sautéed 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.

Beer Battered Haddock 19.
Beer Battered Haddock Filet, Tartar Sauce, Romaine; served on a Toasted & Buttered Brioche Bun.

Charlie's Chicken Cutlet 19.
Fried Chicken Cutlets, Peppadew Pepper Aioli, Monterey Jack, Pickled Red Onions, Arugula; Garlic Buttered Bun.

Basil Pesto Eggplant Parm 19.
Sliced Fried Eggplant, Chef's Basil Pesto, Roasted Red Peppers, Mozzarella, & Arugula; Garlic Buttered Bun.

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.
- Sautéed Chicken +6.
- Sausage +6.
- Sautéed Shrimp +12
- Mushrooms +2.
- Spinach +2.
- Roasted Red Peppers +2.
- Ricotta 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 26.
Breaded chicken cutlet topped with marinara sauce & mozzarella, served with Stella Linguine.

Chicken Francese 26.
Lightly fried chicken cutlet finished in a lemony white wine sauce with butter and herbs, served with Stella Linguine.

Cacio e Pepe 25.
Classic cheese & ground black pepper sauce paired with Stella Tagliatelle, served with a crispy chicken cutlet topped with pecorino romano and fresh basil.

Chicken Marsala 27.
Pan-seared chicken cutlet with shallots & mushrooms, deglazed with marsala wine and served with a side of sautéed fingerling potatoes & spinach.

Tuscan Chicken Tagliatelle 28.
Pan-seared chicken cutlet in a sun-dried tomato and spinach cream sauce, over a bed of Stella Tagliatelle.

Eggplant Parmesan 25.
Lightly battered eggplant layered with Stella marinara & mozzarella, served with Stella Linguine.

Fish & Chips 25.
Beer battered Haddock filet served with our homemade tartar sauce & an order of crispy french fries.
MADE WITH SEVEN POINTS 'PRIMA VISTA' ITALIAN PILSNER

Shrimp Genovese 28.
Sautéed shrimp in a white wine, garlic, herb & red pepper sauce; paired with spinach, tomatoes, and Stella Linguine.

Luigi's Linguine Alle Vongole 30.
Littleneck clams in a white wine, garlic, herb & red pepper sauce; paired with spinach, tomatoes, and Stella Linguine.

Haddock Francese 28.
Lightly fried haddock filet finished in a lemony white wine sauce with butter and herbs, served with Stella Linguine.

Gnocchi Carbonara 25.
Fluffy gnocchi in classic carbonara sauce made with egg, crispy prosciutto, parmesan, pecorino romano, and peas.

Rigatoni Primavera 25.
Tomatoes, Zucchini, Mushrooms, Bell Peppers, Broccoli, Onions, Peas, and Garlic in a light Garlic Cream Sauce.

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

Side Dishes & Vegetables

Chef's Specialty Meatballs 13.
3 beautiful meatballs made with love & served over our Stella Marinara Sauce.

Crispy French Fries [Seasoned or Salted] 8.

Side of Marinara Sauce 4.

Greens & Beans 10.
Escarole & white beans with olive oil, garlic, red pepper.

Sautéed Broccoli 9.
Prepared with olive oil, garlic, salt & pepper.

Sautéed Spinach 8.
Prepared with olive oil, garlic, red pepper.