



Antipasti

Bruschetta

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

Zucchini Fries

Crispy zucchini fries with our House-made garlic aioli served on a bed of mixed spring greens.

Arancini [our famous risotto balls!]

A creamy blend of arborio rice, parmesan, fresh mozzarella, herbs and spring peas, served with Stella marinara.

Ricotta Fritters

Ricotta cheese, garlic, and spinach coated in panko bread crumbs, fried and served on a bed of mixed spring greens, with a drizzle of balsamic.

Stella Crab Cakes

Fresh lump crab meat with herbs, capers, peppers, and onion, topped with house garlic aioli, scallions and heirloom grape tomatoes.

Zuppa di Clams

One dozen littleneck clams simmered in a white wine sauce with garlic, heirloom grape tomatoes, fresh herbs, and red pepper flakes, served with Stella Crostini.

Salads

Stella Salad

full 12. | side 9.

Sweet heirloom grape tomatoes, English cucumbers, red onion, and mozzarella cheese on crisp romaine and arugula, served with our House White Balsamic Herb Vinaigrette.

Caesar Salad

full 11. | side 8.

Hearty romaine tossed with shaved parmigiano reggiano cheese, house-made croutons, and creamy caesar dressing.

House Salad

full 8. | side 5.

A mix of spring greens with sweet heirloom grape tomatoes, shaved carrots, and our House Vinaigrette.

Mediterranean Shrimp Salad

full 15.

A Stella favorite featuring grilled shrimp (4), feta cheese, kalamata olives, grape tomatoes, cucumbers, red onions, and romaine, with our Roasted Garlic Parmesan dressing.

Salad additions: Grilled Chicken 5. Crab Cakes 12.
Grilled Shrimp 7. Anchovies 3.

Side Dishes & Vegetables

Chef's Specialty Meat Balls [3] in Stella marinara. 9.

Sausage [2] in Stella marinara. 6.

Grilled Chicken 5.

Crushed Parmesan Potatoes 6.

Sautéed Escarole with white beans, olive oil, & garlic. 9.

Sautéed Spinach with olive oil & garlic. 7.

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

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

Stella Bistro Menu *Chef's rotating bistro specials.*
Check out this week's bistro menu for our current options!



Risotto of the Week Served with side House Salad. 25.

Tacos of the Week Three Specialty Tacos. 17.

Bistro Burger A 6-oz. grass-fed patty served with our 16.

Crushed Parmesan Potatoes - toppings change weekly!

or: **Stella Burger** - Cheddar, LTO, Garlic Aioli. 15.

Crostini of the Week - new to our Bistro Menu! 12.

Fresh Pasta *Served al-dente with our fresh Stella Bread and House Salad (sub Caesar Salad 2, Stella Salad 3) Pasta, Bread and Sauces are made in-house at Stella daily! *ask your server about gluten-free options**

Linguini or Tagliatelle with Marinara 12.
substitute Cavatelli 14.

Linguini or Tagliatelle with Meat Sauce 15.
substitute Cavatelli 17.

Cavatelli with Vodka Sauce 18.

Fresh crushed tomatoes with vodka, slivered garlic, and red pepper flakes, finished with heavy cream and fresh basil.

Cavatelli Chicken Alfredo 18.

Cavatelli pasta in a creamy cheesy Alfredo sauce with chicken and mushrooms, shallots and fresh herbs.

Cavatelli with Roasted Vegetables 18.

Cavatelli pasta tossed with fresh eggplant, mushrooms, zucchini, squash, roasted red peppers and shallots.

Cavatelli with Pesto 19.

Your choice of Classic Basil or Sun-dried Tomato Pesto.

Traditional Cheese Ravioli 15.

Traditional ravioli stuffed with ricotta cheese in Stella marinara sauce.

Wild Mushroom Ravioli 20.

Ravioli with portobello, porcini and shiitake mushrooms, mozzarella and pecorino in a sherry wine alfredo sauce.

Entrées *Served with House Salad, Linguine or Tagliatelle and fresh Stella Bread (sub Caesar Salad 2, Stella Salad 3)*

Chicken Parmesan 22.

Breaded chicken cutlet topped with marinara, mozzarella and parmesan cheese with Homemade Pasta.

Chicken Marsala 23.

Pan-seared chicken cutlet with shallots and mushrooms, deglazed with marsala wine, served with sautéed gourmet fingerling potatoes and baby spinach.

Chicken Piccata 23.

Pan-seared chicken cutlet in a garlic lemon butter sauce with briny capers, served with Stella Linguine.

Veal Saltimbocca 26.

Breaded veal cutlet topped with prosciutto, herbs, and mozzarella over Stella Linguine in a white wine sauce.

Eggplant Parmesan 21.

Lightly battered eggplant layered with marinara, mozzarella and parmesan cheese with Homemade Pasta.

Luigi's Linguine Alle Vongole 26.

Littleneck clams in a white wine sauce with garlic, fresh herbs, and red pepper flakes; finished with baby spinach and heirloom tomatoes over Stella Linguine.

Shrimp Genovese 26.

Sautéed shrimp in a white wine sauce with garlic, fresh herbs, and red pepper flakes; finished with baby spinach and heirloom tomatoes over Stella Linguine.