

ANTIPASTI APPETIZERS

Fresh Mozzarella, Tomato and Basil

Melon & Prosciutto

Shrimp Cocktail

Original Stella's Sausage Roll
broccoli rabe, sausage, cheese and peppers

Fried Zucchini

Eggplant Rollatini

Stuffed Mushrooms

Baked Clams Oreganata

Fried Calamari

Special Hot Antipasto (Minimum for 2)
Stuffed mushrooms, baked clams, sausage roll, shrimp, eggplant rollatini and fried calamari

INSALATE SALADS

Tre Colore Salad
w/ Gorgonzola (extra Charge)

Stella's Salad (for 1 or 2)

Caesar Salad (for 1 or 2)

CHOPPED SALAD ADDITIONAL CHARGE

MINESTRE SOUPS

Minestrone

Vegetarian Lentil

CONTORNI SIDES

Sauteed Broccoli

Sauteed Broccoli Rabe

Sauteed Escarole

Roasted Potatoes

Spaghetti or Penne Marinara

French Fries

Side Riccota

Side Marinara Sauce

Side Mixed Vegetables

PASTE

Penne Marinara with Fresh Basil

Penne Bolognese

Manicotti

Ricotta filled homemade pasta tubes

Ravioli Marinara

Filled with ricotta cheese

Rigatoni alla Vodka

Vodka and prosciutto in a light pink cream sauce

Tortellini alla Panna

Meat and cheese dumplings in a creamy cheese sauce

Linguine with Clam Sauce

white or marechiara

Mama's Lasagna

homemade from Mama's original recipe

Homemade Gnocchi Bolognese / Marinara

Tagliatelle Filetto di Pomodoro

homemade noodle with prosciutto in red sauce

WHOLE WHEAT AND GLUTEN FREE PASTA AVAILABLE AT ADDITIONAL CHARGE

Eggplant Parmigiana



POLLO CHICKEN

Lemon Chicken Oreganata

Chicken on bone, garlic and lemon, served with vegetables of the day

Chicken Cutlet Parmigiana

Mozzarella cheese and tomato sauce, with spaghetti or penne

Chicken Scarparella

chicken on bone, wine, garlic and mushrooms, served with vegetables of the day

Chicken Romano

breaded chicken cutlet, topped with eggplant, tomato sauce and mozzarella, with spaghetti or penne

Chicken Francese

Dipped in egg batter, sauced with wine, butter and lemon, served with vegetables of the day

Chicken Rollatini

fed with spinach, prosciutto and fontina cheese, served with mixed vegetables of the day

Grilled Chicken Breast

Topped with fresh tomatoes, arugula salad in balsamic vinegar and extra virgin olive oil

Baked Chicken Capricciosa

Breaded baked chicken cutlet, topped with chopped tomatoes and onions in balsamic vinegar and extra virgin olive oil

LE CARNI MEAT

Veal Cutlet Parmigiana

Mozzarella cheese and tomato sauce, with spaghetti or penne

Veal Francese

dipped in egg batter, sauced with wine, butter and lemon, served with vegetable of the day

Veal Scaloppine Marsala

Sauced in marsala wine with mushrooms, served with vegetable of the day

Veal Sorrentino

prosciutto, eggplant, mushrooms in wine sauce topped with mozzarella cheese, served with vegetable of the day

Veal Paillard

thin sliced veal, grilled tomatoes and onions in balsamic vinegar and extra virgin olive oil

Rib Veal Chop Capricciosa

Breaded and Baked topped with chopped tomatoes and onions in balsamic vinegar and extra virgin olive oil.

Breaded Veal Cutlet Milanese

Served with mixed vegetables

Porkchop

Breaded and baked with broccoli rabe and roasted potatoes.

FRUTTI DI MARE

Shrimp Fra Diavolo with Clams over Linguine

Served with clams in a spicy marinara sauce over linguini

Fried Shrimp Parmigiana

Topped with marinara sauce and mozzarella cheese, with spaghetti or penne

Filet of sole Oreganata

Broiled in a savory sauce of white wine, lemon, garlic, butter and topped with bread crumbs, served with mixed vegetables also available broiled no breadcrumbs.

Shrimp Scampi Oreganata

Broiled in a savory sauce of white wine, lemon, garlic, butter and topped with bread crumbs served with mixed vegetables.

Shrimp Stuffed with Crabmeat

Crabmeat in wine and garlic sauce served with mixed vegetables

Grilled Salmon

Over a bed of arugula, tomatoes in balsamic vinegar and extra virgin olive oil or served with mixed vegetables.

Stuffed Filet of Sole

Crabmeat, shrimp and mushrooms in a wine and garlic sauce, served with mixed vegetables.

PLATE SHARING WILL ADDITIONAL CHARGE