

Appetizers

	FOR YOU	FOR TABLE		FOR YOU	FOR TABLE
<i>Mozzarella in Carrozza</i> fresh mozzarella, basil, roasted red pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce	15	30	<i>Calamari Fritti</i> lightly fried and served with marinara sauce	16	34
<i>8 Baked Clams Oreganata</i> whole littleneck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce	16	34	<i>Calamari Fritti Arrabbiata</i> fried calamari tossed with fresh tomato and cherry peppers in a spicy sauce	18	37
<i>8 Clams Luciano</i> fresh clams sautéed with garlic, basil, white wine (red, add marinara)	16	34	<i>Grilled Octopus</i> lightly grilled, marinated with mixed greens, celery and hot cherry peppers served cold	21	44
<i>P.E.J. Mussels</i> your choice of luciano, marinara or fra diavolo	16	32	<i>Broccoli Di Rabe</i> with garlic and evoo	16	32

Salumeria Tasting

Choice of 2 spuntini, 2 formaggi, 2 salumi, accompanied with assorted olives, evoo dipping plate and crostini

FOR YOU: 20 FOR TABLE: 33

<u>Olives</u>	<u>Salumi</u>
Cerignola Rose Sicilian Verde Mischiata	Dry Cured Sausage Soppressata Prosciutto Di Parma
<u>Spuntini</u>	<u>Formaggi</u>
Caponata Sicilian (Eggplant) Roasted Red Peppers Gardiniera (Grilled Marinated Garden Vegetables)	Fontina Asiago Provolone (Sharp or Mild)

Soups & Salads

Pasta Fagioli 9

ADD CHICKEN +6 | SHRIMP +9

	FOR YOU	FOR TABLE		FOR YOU	FOR TABLE		FOR YOU	FOR TABLE
<i>Caesar</i> romaine hearts, garlic croutons, classic dressing and shaved pecorino	14	26	<i>Mista</i> mixed greens, cucumbers, olives, roasted peppers	14	25	<i>Caprese</i> fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic	16	32
<i>Arugula/Spinach</i> mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette	16	30	<i>Semifreddo</i> fresh spinach covered with sautéed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction	17	36	<i>Rainbow Beet</i> mixed greens, diced rainbow beets, toasted walnuts, crisp goat cheese, red onion, citrus vinaigrette	16	32

Pasta Specialities

gluten free pasta +6
whole wheat pasta +4

<i>Penne Alla Vodka</i> vodka meat sauce with cream, prosciutto, bacon and onion	22	<i>Lasagna</i>	21
<i>Cavatelli Bolognese</i> a delicate ground meat sauce and tomato with a hint of cream	22	<i>House Made Cannelloni</i> crepes filled with spinach, chicken, ricotta and mozzarella, served in a light red cream sauce	23
<i>Rigatoni Al Filetto Di Pomodoro</i> fresh plum tomatoes, basil, onion, prosciutto	24	<i>Linguine Carbonara</i> a light cream sauce with onions, bacon, egg yolk and romano cheese	23
<i>Rigatoni Di Spago</i> chicken, with garlic, fresh mozzarella, spinach and sun-dried tomatoes in a fresh diced plum tomato and basil sauce	25	<i>Orecchiette Baresi</i> sautéed broccoli rabe, fennel sausage with roasted garlic, evoo	24
		<i>Linguine, Meatballs & Ricotta</i>	21

Seafood

<i>Lobster Ravioli</i> served in a pink sauce with jumbo shrimp and scallops	30	<i>Linguine Fresh Clam</i> (white or red) fresh chopped and whole clams either in garlic and oil, marinara sauce or fra diavolo	25
<i>Mussels Marinara</i> over linguine	26	<i>Shrimp Francese</i> jumbo shrimp, egg battered, sautéed and topped with a lemon, butter and white wine sauce over linguine	32
<i>Calamari & Scungilli Marinara</i> over linguine	30	<i>Shrimp Stella</i> garlic white wine sauce, roasted red peppers and mozzarella, over a bed of spinach	33
<i>Shrimp Marinara</i> over linguine	31		
<i>Seafood Lover's Platter</i> sautéed clams, shrimps, mussels, calamari, scungilli in a robust marinara or fra diavolo over linguine	44		ask your server about the fresh catch of the day

Entrees

<i>Chicken Cutlet Parmigiana</i> with tomato sauce and mozzarella, served with linguine	26	<i>Chicken Mama</i> sautéed chicken breast topped with spinach and mozzarella over linguine	28	<i>Stuffed Veal Chop</i> veal loin stuffed with spinach, prosciutto and mozzarella, in a portobello brown madeira wine sauce, served with fresh vegetables and potatoes	45
<i>Chicken Francese</i> egg battered, sautéed, lemon, white wine, butter sauce over linguine	27	<i>Veal Cutlet Parmigiana</i> with tomato sauce and mozzarella served with linguine	29	<i>Filet Mignon*</i> char-grilled filet mignon, topped with brown gravy and served with fresh vegetables and potatoes	40
<i>Chicken Marsala</i> shiitake mushrooms, rendered with rich marsala wine and demi glaze over linguine	27	<i>Veal Sorrentino</i> sautéed, topped with prosciutto, eggplant, mozzarella and demi glaze over linguine	35	<i>Stella Surf & Turf*</i> char-grilled filet mignon, topped with brown gravy, jumbo shrimp oreganata and served with asparagus	45
<i>Chicken Capricciosa</i> breaded chicken topped with a light salad mix of diced fresh tomato, fresh mozzarella, shaved red onion, basil, evoo and balsamic reduction with mesclun greens	29	<i>Veal Sinatra</i> spinach, shrimp and provolone, white wine sauce	36	<i>Steak Stella*</i> char-grilled topped with onions, mushrooms, served with fresh vegetables and potatoes	39
		<i>Veal Chop</i> grilled loin veal chop served with shallots, shiitake mushrooms and fresh tomatoes in a marsala sauce, served with fresh vegetables and potatoes	41		

Vegetarian Entrees

<i>Eggplant Rollatini</i> stuffed with ricotta and mozzarella, topped with tomato sauce and melted mozzarella served with linguine	26	<i>Eggplant Parmigiana</i> topped with tomato sauce and melted mozzarella served with linguine	27	<i>Capellini Al Pomodoro</i> Italian angel hair pasta, basil, onion in a fresh plum tomato sauce	24
<i>Penne Broccoli and Zucchini</i> with garlic and evoo	24	<i>Penne Rigate Alla Bellini</i> with fresh mozzarella, eggplant, onion, and basil in a fresh plum tomato sauce	25	<i>Baked Ziti</i>	20



Sides

Mixed Vegetables 9

Broccoli Di Rabe 10

Sautéed Spinach 9





Ask to see our dessert menu! | Sharing Fee \$15

Prices subject to change without notice. Prices on menu reflect a cash discount. Prices do not include New York State Sales Tax. Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Wine List

Light Whites

				
100 Chardonnay, Mezzacorona, Italy	36	11	26	45
101 Pinot Grigio, Mezzacorona, Italy	36	11	26	45
102 Chardonnay, S. Osvaldo, Italy		11	26	45
103 Pinot Grigio, S. Osvaldo, Italy		11	26	45
104 Sangria		11	26	45
105 Moscato, Cavit, Italy	36	11	26	45





Light Reds

				
500 Merlot, Folonari, Italy	33	11	26	45
501 Merlot, Robert Mondavi, Private Selection, California	36	12	26	45
502 Pinot Noir, Stemmari, Italy	36	12	26	45
503 Cabernet, S. Osvaldo, Italy		11	26	45
504 Montepulciano D'Abruzzo, Carletto, Italy	33		26	45
505 Sangria		11	26	45

Medium Whites

				
200 Riesling, Chateau Ste. Michelle, Washington	41	12	28	48
201 Sauvignon Blanc, Crossings, NZ	43	13	29	52
202 Aqua Di Venus, Pinot Grigio, Ruffino, Italy	39	12	27	46





Medium Reds

				
600 Sangiovese Banfi, Italy	36	11	26	45
601 Cabernet, Jacob's Creek Reserve, Australia	33	12	26	45
602 Chianti, Ruffino, Italy	41	12	29	48
603 Red Blend, Primal Roots, CA	38	11	29	48
604 Pinot Noir, J. Lohr, California	49	13	33	55
605 Merlot, J. Lohr Los Osos, CA	49	13	33	55
606 Cabernet-Shiraz, Jacob's Creek Reserve, Australia	34		26	45
607 Barbera D'Alba, Pertinace, Italy	50		34	59
608 Chianti, Santa Cristina, Italy	42		28	51

Full Whites

				
300 Chardonnay, Kendall Jackson, CA	51	13	34	60
301 Pinot Grigio, Santa Margherita, Italy	63	18	40	78
302 Sauvignon Blanc, Josh Cellars, CA	42		28	52
303 Chardonnay, Josh Cellars, CA	42	13	28	52
304 Pinot Grigio Tolloy, Trentino Alto Adige, Italy	47	13	33	59

Full Reds

				
700 Malbec, Graffigna, Argentina	43	12	29	52
701 Cabernet, Coppola Diamond, CA	43	12	29	52
702 Merlot, Coppola Diamond, CA	43	12	29	52
703 Toscana, Antinori Santa Cristina, Italy	51	13	34	60
704 Chianti Classico Riserva, Ruffino Tan Label, Italy	61	16	39	73
705 Valpolicella Ripasso, Luigi Righetti, Italy	48		28	52
706 Cabernet, J. Lohr Hilltop, CA	57			
707 Cabernet, Josh Cellars, CA	43	12	29	52


Sparkling / Rosé

				
400 White Zinfandel, Sutter Home, California	30	10	21	33
401 Rosato, Mezzacorona, Italy	36	11	26	45
402 Rose, Fleurs De Prairie, France	42	12	27	50
403 Prosecco, Lunetta By Cavit 187 ML	13			
404 Mumm Napa	70			

Whiskey Barrel Aged

		
900 Cabernet Double Barrel, Jacob's Creek Aged In Jameson Barrels	39	15
901 Shiraz Double Barrel, Jacob's Creek Aged In Chivas Barrels	40	15

Reserve Reds

	
800 Brunello Di Montalcino, Frescobaldi, Italy	100
801 Chianti Riserva, Ruffino Gold Label, Italy	90
802 Brunello Di Montalcino, Banfi, Italy	170
803 Barolo, Pertinace, Italy	80
804 Amarone, Luigi Righetti, Italy	80
805 Cabernet, Mondavi Oakville, CA	140
806 Cabernet, Mount Veeder, Napa Valley	99

