# APPAYZERS

MOZZARELLA IN CARROZZA	13
Fresh mozzarella, basil, roasted peppers, sandwiched, breaded, baked and topped with fresh tomato, basil and garlic sauce	
8 BAKED CLAMS OREGANATA	13
Whole fresh clams, stuffed with seasoned parmigiano breadcrumbs	
in a garlic and lemon sauce	
8 CLAMS LUCIANO	13
Fresh clams sautéed with garlic, basil, white wine	
PRINCE EDWARD ISLAND MUSSELS	13
Your choice of luciano, marinara or fra diavolo	
CALAMARI FRITTI	14
Regular, lightly fried and served with marinara sauce	
CALAMARI FRITTI ARRABBIATA	15
Fried calamari served in fresh tomato and cherry peppers in a spicy sauce	
GRILLED OCTOPUS	16
Marinated, lightly grilled and tossed with shaved celery and sliced cherry peppers	
BROCCOLI RABÉ	13
With garlic and EVOO	

# SALADS

CAESAR	11
Romaine hearts, garlic croutons, classic dressing and shaved pecorino	
ARUGULA/SPINACH	13
Mixed arugula and spinach, fresh tomatoes, shaved parmigiano & lemon truffle vinaigrette	
SEMIFREDDO	14
Fresh spinach covered with sautéed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction	
MISTA	11
Mixed greens, cucumbers, olives and roasted peppers	
CAPRESE	13
Fresh mozzarella, fresh tomatoes, fresh basil, EVOO and balsamic vinaigrette	
RAINBOW BEET	13
Diced rainbow beets, toasted walnuts, goat cheese crisp, red onion, citrus vinaigrette	

### ADD CHICKEN 5 / ADD SHRIMP 8

# SOUPS

STRACCIATELLA	8
PASTA FAGIOLI	8

## PASTA SPECIALITES

PENNE ALLA VODKA Vodka meat sauce with cream, prosciutto, bacon & onions	18
PENNE CARINE Sautéed with asparagus, chicken and roasted peppers in a light red sauce	18
CAVATELLI BOLOGNESE  A delicate ground meat sauce and tomatoes with a hint of cream	18
ORECCHIETTE BARESI Sautéed broccoli rabe, fennel sausage with toasted garlic and EVOO	<b>20</b>
RIGATONI DI SPAGO Chicken with garlic, fresh mozzarella, spinach and sun-dried tomatoes	20
LINGUINE CARBONARA A light cream egg yolk sauce with onions, bacon, and romano cheese	19
PENNE PUTTANESCA Sautéed garlic, capers, onions, olives, anchovies, fresh diced plum tomato sauce	19
HOUSE-MADE CANNELLONI Crepes filled with spinach, chicken, ricotta & mozzarella served in a light red cream sauce	18
LINGUINE, MEATBALLS & RICOTTA	18
LASAGNA	18
RIGATONI AL FILETTO DI POMODORO With fresh plum tomatoes, basil, onions and prosciutto	18

## SEA FOOD

LOBSTER RAVIOLI	29
Served in brandy cream sauce with jumb shrimp and scallops	
MUSSELS MARINARA Over Linguine	<b>25</b>
CALAMARI MARINARA Over Linguine	24
SCUNGILLI MARINARA Over Linguine	<b>26</b>
SHRIMP MARINARA Over Linguine	27
SEAFOOD LOVER'S PLATTER	Ч2
Sautéed clams, shrimp, mussels, calamari and scungilli in a robust marinara or fra diavolo sauce over linguine	
LINGUINE WITH FRESH CLAMS	<b>25</b>
(White or Red) Fresh chopped and whole clams in garlic & oil, marinara or fra diavolo sauce	
SHRIMP FRANCESE	<b>28</b>
Jumbo shrimp, egg-battered, Sautéed and topped with a lemon,	
butter and white wine sauce over linguine	
SHRIMP STELLA	29
Garlic white wine sauce, roasted peppers & mozzarella, and spinach over linguine	

Before placing your order, please inform your server if a person in your party has a food allergy. The FDA advises consuming raw or undercooked meat, poultry, seafood or egg increases your risk of foodborne illness. Prices subject to change.

## ENTRES

DNREES	
CHICKEN CUTLET PARMIGIANA	22
Breaded chicken breast with tomato sauce and mozzarella with linguine	
CHICKEN FRANCESE	23
Egg-battered, sautéed, lemon, white wine, butter sauce over linguine	
CHICKEN MARSALA	23
Shiitake mushrooms, rendered with rich marsala wine & demi glace over linguin	е
CHICKEN CAPRICCIOSA	25
Breaded chicken topped with a light salad of diced fresh tomatoes, fresh mozza	rella,
shaved red onions, basil, EVOO and balsamic vinaigrette with mesclun greens	ρЧ
CHICKEN MAMA	
Sautéed with spinach and topped with mozzarella over linguine	23
CHICKEN PICCATA	LJ
Sautéed with capers, artichoke hearts, lemon white wine sauce over linguine	25
CHICKEN SCARPARIELLO Soutéed with teasted garlie sousage fresh recompany in a lemon	LJ
Sautéed with toasted garlic, sausage, fresh rosemary in a lemon and white wine sauce with potatoes	
VEAL CUTLET PARMIGIANA	23
Breaded veal cutlet with tomato sauce and mozzarella with linguine	
VEAL SORRENTINO	29
Sautéed, topped with prosciutto, eggplant, mozzarella & demi glace over lingui	ne
VEAL MARSALA	27
Shiitake mushrooms rendered with rich marsala and demi glace over linguine	
VEAL SINATRA	29
Spinach, shrimp and fresh mozzarella, white wine sauce	
VEAL ZINGARA	29
Roasted peppers, prosciutto, mushrooms and artichoke hearts	
accented with our demi glaze	

## WEGETARIAN

LINGUINE PRIMAVERA Fresh garden vegetables in marinara or light cream sauce	18	
PENNE RIGATE BELLINI Fresh mozzarella and diced eggplant with tomatoes, onions and fresh basil sauce	18	
TRADITIONAL FETTUCINE ALFREDO  Heavy cream, egg yolk, butter and imported Italian cheese	18	
EGGPLANT ROLLATINI Stuffed with ricotta, mozzarella, topped with tomato sauce and mozzarella with linguine	24	
EGGPLANT PARMIGIANA Topped with tomato sauce and mozzarella, served with linguine	23	
PENNE, BROCCOLI AND ZUCCHINI with garlic and EVOO	18	
CAPELLINI POMODORO	18	

Italian angel hair pasta, basil, onion, in a fresh tomato sauce

BAKED ZITI

# STELLA TRATTORIA GUARANTEE

"Stella Trattoria Established 2016"
All of Stella Trattoria's recipes are made with fresh,
quality, imported Italian pasta, San Marzano tomatoes
and extra virgin olive oil.



### CATERING PACKAGES TOOGS

SERVES 20 PEOPLE - \$270

Chicken Marsala or Francese (half) / Sausage & Peppers (half)
Penne alla Vodka (full) / Cold Antipasto (full)

No Substitutions Please

### SERVES 40 PEOPLE - \$470 (All Full Trays)

Baked Ziti / Penne alla Vodka / Eggplant Rollatini
Chicken Francese or Marsala / Baked Ravioli / Tossed Salad

No Substitutions Please

### SERVES 80+ PEOPLE - \$860 (All Full Trays)

Stuffed Shells / Penne alla Vodka / Farfalle, Broccoli & Zucchini Sausage & Peppers / Meatballs / Eggplant Rollatini / Frutti di Mare Chicken Francese or Marsala / Cold Antipasto / Tossed Salad

No Substitutions Please

### BOOK YOUR PARTIES AT



Graduations, Baby Showers, Birthdays, Engagement Parties & More!

Gift Cards are the Perfect Gift for Friends and Family

Purchase \$100 in any Denomination and Receive a \$20 Gift Certificate From US to YOU!

Not to be combined with any other offer

## CATERING TO GO

Homemade Garlic Breadsticks, Sternos & Racks included with Every Order.

Deposit Required on Racks and Take-Home Catering.

#### APPETIZERS & SALADS

ALLEHELING & SALADO		
Tossed Salad	70.00	40.00
Caesar Salad (Dressing on the side)	85.00	50.00
Traditional Cold Antipasto	95.00	55.00
Sautéed Broccoli	85.00	50.00
Baked Clams	90.00	50.00
Fresh Mozzarella, Tomato & Basil	135.00	75.00
Mozzarella Sticks	95.00	55.00
Chicken Fingers & French Fries	95.00	55.00
PASTA		
Lasagna	120.00	65.00
Rigatoni Bolognese	85.00	50.00
Penne alla Vodka	100.00	55.00
Farfalle, Broccoli & Zucchini	100.00	55.00
Farfalle al Giacomo	145.00	80.00
Penne alla Mama	125.00	70.00
Penne al Filetto di Pomodoro	90.00	50.00
Ziti with Broccoli	90.00	50.00
Baked Ziti	80.00	45.00
Baked Ravioli	100.00	55.00
Baked Stuffed Shells	100.00	55.00
Cavatelli Bolognese	110.00	60.00
Penne with Tomato Sauce	60.00	35.00
ENTREES		
Chicken Parmigiana	125.00	70.00
Chicken Marsala	135.00	75.00
Chicken Francese	135.00	75.00
Chicken Contadina	135.00	75.00
Chicken Breast Rollatini	135.00	75.00
Chicken Cacciatore	135.00	75.00
Mama's Special (Chicken/Eggplant)	125.00	70.00
Veal Parmigiana	155.00	85.00
Veal Marsala	200.00	110.00
Eggplant Parmigiana	110.00	60.00
Eggplant Rollatini	120.00	65.00
Sausage & Peppers	115.00	65.00
Meatballs	105.00	60.00
Meatballs & Sausage Combo	115.00	65.00
Mussels Marinara	90.00	50.00
Frutti di Mare	150.00	80.00
Jumbo Shrimp Parmigiana	180.00	95.00
Jumbo Shrimp Francese	200.00	110.00

### CORPORATE ACCOUNTS WELCOME

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