



HOLIDAY MENU



* \$85.00++ PER PERSON *

* APPETIZERS *

CALAMARI FRITTI

lightly fried and served with marinara sauce

BAKED CLAMS OREGANATA STYLE

whole littleneck clams, stuffed with seasoned parmigiano bread crumbs & a garlic lemon sauce

(CHOOSE ONE)

MISTA SALAD

Mixed greens, cucumbers, olives, roasted peppers

JUMBO SHRIMP COCKTAIL

BURRATA SALAD

fresh mozzarella stuffed with ricotta served with grilled asparagus, roasted red peppers, artichoke hearts, arugula, and crostini drizzled with olive oil and balsamic reduction

CAESAR SALAD

BROCCOLI DI RABE

ENTRÉES

(CHOOSE ONE)

EGGPLANT ROLLATINI

Stuffed with ricotta and mozzarella topped with tomato sauce and mozzarella with linguini

RIGATONI ALLA VODKA

Vodka meat sauce with cream, prosciutto, bacon and onions

PENNE RIGATE ALLA BELLINI

With fresh mozzarella, eggplant, onion and basil in a plum tomato sauce

LOBSTER RAVIOLI

Served in a pink cream sauce with jumbo shrimp and scallops

PENNE WITH BROCCOLI AND ZUCCHINI G/F

Gluten Free Penne pasta served with broccoli and zucchini tossed in a garlic & oil sauce

FRUTTI DI MARE

Sautéed clams, shrimp, mussels, calamari, in a robust marinara or fra diavolo over linguine

CHICKEN PARMIGIANA

With tomato sauce and mozzarella served with linguini

FILET OF SOLE

served with shrimp, asparagus and garlic mashed potatoes

SHRIMP SCAMPI

Jumbo shrimp, sautéed and topped with a garlic, butter and white wine sauce over linguini

CHICKEN PICCATA

Chicken breast sautéed with lemon, caper, artichoke hearts and white wine served over linguini

CHICKEN FRANCESE

Egg battered, sautéed, lemon, white wine, butter sauce over linguini

VEAL SINATRA

Sautéed in a white wine sauce, topped with spinach, jumbo shrimp and melted mozzarella over linguini

VEAL SORRENTINO

Sautéed topped with prosciutto, eggplant, mozzarella and demi glaze over linguine

BLACKENED RIBEYE*

Served with asparagus and roasted garlic mashed potatoes

FILET MIGNON*

Char-grilled filet mignon served with fresh mixed vegetables and roasted garlic mashed potatoes

* DESSERTS *

CRÈME BRÛLÉE CHEESECAKE, CHOCOLATE MOUSSE CAKE OR (2) MINI CANNOLI

*The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness before placing your order, please inform your server if a person in your party has a food allergy

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TRATTORIA & BAR

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