

## SALUMERIA TASTING

FOR YOU: 14 FOR TABLE: 25

Choice of 2 Spuntini, 2 Formaggi, 2 Salumi accompanied with assorted olives, evoo dipping plate and crostini



## PASTA SPECIALTIES

## ENTRÉES

### PIZZETTE

**\$9**

#### NAPOLETANA

Mozzarella, tomato sauce and basil

#### MARINARA

Fresh Italian Roma tomatoes, fresh basil and toasted garlic

**\$13**

#### FOUR CHEESE

Pecorino, mozzarella, fontina and asiago

#### PEPPERONI

Cured Italian salami, mozzarella, tomato sauce

#### MARGHERITA

Fresh mozzarella, fresh sliced Roma tomato, basil, evoo

#### SAUSAGE

Fresh crumbled Italian sausage, caramelized onion, mozzarella and tomato sauce

**\$14**

#### THE STELLA

Roasted Roma tomato, eggplant, sausage, caramelized onion, mozzarella

#### CHICKEN PARMIGIANA

Fried chicken cutlet, tomato and mozzarella

**\$15**

#### QUATTRO STAGIONI

Artichoke hearts, asparagus, roasted peppers, shiitake mushrooms, garlic and evoo

#### EGGPLANT ROLLATINI

Battered eggplant, ricotta and mozzarella cheeses and ground prosciutto

### APPETIZERS

<b>MOZZARELLA IN CARROZZA</b>	<b>11</b>	<b>24</b>
Fresh mozzarella, basil, roasted pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce		

<b>8 BAKED CLAMS OREGANATA</b>	<b>11</b>	<b>24</b>
Whole fresh clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce		

<b>8 CLAMS LUCIANO</b>	<b>11</b>	<b>24</b>
Fresh clams sauteed with sliced garlic, basil, white wine (red, add marinara)		

<b>P.E.I. MUSSELS</b>	<b>11</b>	<b>24</b>
Your choice of luciano, marinara or fra diavolo		

<b>CALAMARI FRITTI</b>	<b>11</b>	<b>24</b>
Regular, lightly fried and served with marinara sauce		

<b>CALAMARI FRITTI ARRABIATA</b>	<b>12</b>	<b>26</b>
Fried calamari served in fresh tomato and cherry peppers in a spicy sauce		

<b>GRILLED OCTOPUS</b>	<b>14</b>	<b>30</b>
Marinated, lightly grilled and tossed with shaved celery and sliced cherry peppers		

<b>BROCCOLI DI RABE</b>	<b>11</b>	<b>24</b>
With garlic and EVOO		

### SALADS

<b>CAESAR</b>	<b>9</b>	<b>19</b>
Romaine hearts, garlic croutons, classic dressing and shaved pecorino		

<b>ARUGULA/SPINACH</b>	<b>11</b>	<b>24</b>
Mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette		

<b>MISTA</b>	<b>9</b>	<b>19</b>
Mixed greens, cucumbers, olives, roasted peppers		

<b>MESCLUN</b>	<b>11</b>	<b>24</b>
Mixed mesclun greens, cognac poached pears, shaved red onion, orange segments, provolone, balsamic vinaigrette		

<b>CAPRESE</b>	<b>11</b>	<b>24</b>
Fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic		

<b>RAINBOW BEET</b>	<b>11</b>	<b>24</b>
Diced rainbow beets, toasted walnuts, goat cheese crisp, red onion, citrus vinaigrette		

<b>SEMIFREDDO</b>	<b>12</b>	<b>28</b>
Fresh spinach covered with sauteed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction		

<b>PANZA</b>	<b>12</b>	<b>28</b>
Fresh mozzarella and plum tomato chopped and tossed with red onion and fresh basil in a balsamic vinaigrette dressing. Served over toasted garlic bread		

Add Chicken 5

Add Shrimp 8

<b>PENNE ALLA VODKA</b>	<b>16</b>
Vodka meat sauce with cream, prosciutto, bacon and onion	

<b>PENNE CARINE</b>	<b>16</b>
Sautéed with asparagus, chicken and roasted peppers, light red sauce	

<b>CAVATELLI BOLOGNESE</b>	<b>16</b>
A delicate ground meat sauce and tomato with a hint of cream	

<b>ORECCHIETTE BARESÌ</b>	<b>18</b>
Sautéed broccoli rabe, fenel sausage with toasted garlic, evoo	

<b>RIGATONI DI SPAGO</b>	<b>18</b>
Chicken with garlic, fresh mozzarella, spinach and sun-dried tomatoes	

<b>LINGUINE CARBONARA</b>	<b>17</b>
A light cream sauce with onions, bacon, egg yolk and romano cheese	

<b>PENNE PUTTANESCA</b>	<b>17</b>
Sautéed garlic, capers, onions, olives, anchovies, fresh diced plum tomato sauce	

<b>LINGUINE PRIMAVERA</b>	<b>16</b>
Fresh garden vegetables in a marinara sauce or a light cream sauce	

<b>HOUSE MADE CANNELLONI</b>	<b>18</b>
Crepes filled with spinach, chicken, ricotta and mozzarella, served in a light red cream sauce	

<b>LINGUINE, MEATBALLS &amp; RICOTTA LASAGNA</b>	<b>16</b>
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<b>PENNE RIGATE ALLA BELLINI</b>	<b>16</b>
Fresh mozzarella and diced eggplant with tomato, onion and fresh basil sauce	

<b>RIGATONI AL FILETTO DI POMODORO</b>	<b>16</b>
With fresh plum tomatoes, basil, onions and prosciutto	

<b>TRADITIONAL FETTUCCINI ALFREDO</b>	<b>15</b>
Fresh cream, butter, egg yolk and imported Italian cheese	

### SEAFOOD

<b>LOBSTER RAVIOLI</b>	<b>23</b>
Served in a pink sauce with jumbo shrimp and scallops	

<b>MUSSELS MARINARA</b>	<b>19</b>
Over linguine	

<b>CALAMARI MARINARA</b>	<b>21</b>
Over linguine	

<b>SCUNGILLI MARINARA</b>	<b>23</b>
Over linguine	

<b>SHRIMP MARINARA</b>	<b>24</b>
Over linguine	

<b>SEAFOOD LOVER'S PLATTER</b>	<b>35</b>
Sauteed clams, shrimp, mussels, calamari, scungilli in a robust marinara or fra diavolo over linguine	

<b>LINGUINE FRESH CLAM</b>	<b>19</b>
(White or red) Fresh chopped and whole clams either in garlic and oil, marinara sauce or fra diavolo	

<b>SHRIMP FRANCESE</b>	<b>25</b>
Jumbo shrimp, egg battered, sauteed and topped with a lemon, butter and white wine sauce over linguine	

<b>SHRIMP STELLA</b>	<b>26</b>
Garlic white wine sauce, roasted peppers and mozzarella, served on a bed of spinach	

<b>EGGPLANT ROLLATINI</b>	<b>21</b>
Stuffed with ricotta, mozzarella, ham, topped with tomato sauce and mozzarella with linguine	

<b>CHICKEN CUTLET PARMIGIANA</b>	<b>20</b>
With tomato sauce and mozzarella with linguine	

<b>CHICKEN FRANCESE</b>	<b>21</b>
Egg battered, sauteed, lemon, white wine, butter sauce over linguine	

<b>CHICKEN MARSALA</b>	<b>21</b>
Shiitake mushrooms, rendered with rich marsala wine and demi glaze over linguine	

<b>CHICKEN CAPRICCIOSA</b>	<b>23</b>
Breaded chicken topped with a light salad mix of diced fresh tomato, fresh mozzarella, shaved red onion, basil, evoo and balsamic with mesculin greens	

<b>CHICKEN MAMA</b>	<b>22</b>
Sautéed chicken breast with spinach and topped with mozzarella over linguine	

<b>CHICKEN SOPHIA</b>	<b>27</b>
Jumbo shrimp, crabmeat, vegetables, mozzarella, cognac cream sauce	

<b>CHICKEN PICATTA</b>	<b>21</b>
Sautéed with capers, artichoke hearts, lemon white wine sauce over linguine	

<b>CHICKEN SCARPARIELLO</b>	<b>23</b>
Chicken on the bone sautéed with toasted garlic, sausage, fresh rosemary in a lemon white wine sauce with potatoes	

<b>VEAL CUTLET PARMIGIANA</b>	<b>22</b>
With tomato sauce and mozzarella with linguine	

<b>VEAL SORRENTINO</b>	<b>26</b>
Sautéed, topped with prosciutto, eggplant, mozzarella and demi glaze over linguine	

<b>VEAL MARSALA</b>	<b>24</b>
Shiitake mushrooms rendered with rich marsala and demi glaze over linguine	

<b>VEAL CHOP</b>	<b>29</b>
Grilled loin veal chop served with shallots, shiitake mushrooms, fresh tomatoes in a marsala sauce	

<b>STUFFED VEAL CHOP</b>	<b>34</b>
Veal loin stuffed with spinach, prosciutto and mozzarella, served in a portobello brown madeira wine sauce	

<b>VEAL SINATRA</b>	<b>27</b>
Spinach, shrimp and provolone, white wine sauce	

<b>VEAL ZINGARA</b>	<b>26</b>
Roasted peppers, prosciutto, mushrooms and artichoke hearts accented with our demi glaze	

<b>FILET MIGNON</b>	<b>28</b>
Char-grilled served with fresh vegetables and potatoes	

<b>STELLA SURF &amp; TURF</b>	<b>36</b>
Center-cut filet mignon, jumbo shrimp oreganata and asparagus	

<b>SHELL STEAK</b>	<b>29</b>
Char-grilled topped with onions, mushrooms and potatoes	

### SIDES

<b>MIXED VEGETABLES</b>	<b>8</b>
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<b>BROCCOLI DI RABE</b>	<b>8</b>
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<b>SAUTÉED SPINACH</b>	<b>8</b>
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<b>STELLA POTATOES (SPICY)</b>	<b>8</b>
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### SOUPS

<b>STRACCIATELLA</b>	<b>7</b>
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<b>PASTA FAGIOLI</b>	<b>7</b>
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<b>SOUP DU JOR</b>	<b>7</b>
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Stella Guarantees Freshness

\*The FDA advises consuming raw or undercooked meats, poultry, seafood or egg increases your risk of food borne illness.

# SALUMERIA

## OLIVES

- Cerignola Rosse
- Sicilian Verde
- Mischiata

## SPUNTINI

- Caponata Sicilian (Eggplant)
- Roasted Red Peppers
- Giardiniera  
(Grilled marinated garden vegetables)

## SALUMI

- Dry Cured Sausage
- Sopressata
- Prosciutto di Parma
- Mortadella

## FORMAGGI

- Gorgonzola
- Fontina
- Asiago
- Provolone (Sharp)
- Provolone (Mild)
- Ricotta Salada

## SALUMERIA TASTING

For you: 14  
For the table: 25

## LIGHT WHITES

	BTL	GL	½	LT
101 Chardonnay, Mezzacorona, Italy	30	9	22	38
103 Pinot Grigio, Villa Pozzi, Italy	25	9	19	30
104 Pinot Grigio, Mezzacorona, Italy	30	9	22	38
105 Rosato, Mezzacorona, Italy	28	9	20	34
106 Chardonnay S. Oslvaldo, Italy		9	22	38
107 Pinot Grigio, S. Oslvaldo, Italy		9	22	38
108 Sangria		9	22	38

## LIGHT REDS

	BTL	GL	½	LT
403 Merlot, Bolla, Italy	30	9	22	38
404 Montepulciano d'Abruzzo, Umani Ronchi, Italy	28	9	22	38
406 Merlot, Skyfall, California	28	9	20	34
408 Sangria		9	22	38

## SPARKLING/ROSE

	BTL	GL	½	LT
Prosecco Lunetta by Cavit (187ml)	9			
Lambrusco Cavicchioli	25	9	20	34
Mumm Cordon Rouge	120			
Sutter Home White Zinfandel	25	9	19	30

## BEERS

DRAFT	BOTTLE
Peroni	8
Blue Point Toasted	8
Bud Light	6
Blue Moon	8
Blue Point Seasonal	8
Great South Bay	8
Blood Orange	8
Stella Artois	8
Montauk Driftwood Pale Ale	8
Brooklyn Lager	8
Dog Fish 60 min IPA	8
Budweiser	6
Coors Light	6
Corona	8
Corona Light	8
Heineken Light	8
St. Paulie Girl (N/A)	8
Angry Orchard Crisp Cider (Gluten Free)	8
Sierra Nevada Pale Ale	8

## CORDIALS

Bailey's	9	Grand Marnier	12
Campari	9	Homemade Limoncello	9
Chambord	11	Kahlua	9
Cointreau	11	Romana Sambuca	11
Disaronno Amaretto	10	Romana Black	11
Frangelico	10		

## MEDIUM WHITES

	BTL	GL	½	LT
200 Orvieto, Ruffino, Italy	30	9	22	38
201 Riesling, Chateau Ste. Michelle, Washington	34	9	24	40
202 Sauvignon Blanc, Crossings, NZ	36	10	24	44
203 Fume Blanc, Ferrari Carano, CA	36	10	24	44
204 Chardonnay, Wente Riva Ranch, California	36	10	24	44
205 Sauvignon Blanc, Tom Gore, CA	35	10	23	43
206 Chardonnay, Gold Label, Pugliese, Long Island	36	10	24	44

## MEDIUM REDS

	BTL	GL	½	LT
500 Sangiovese, Banfi	30	9	22	38
501 Cabernet, Jacob's Creek, Australia	28	9	22	38
503 Shiraz-Cabernet, Rosemount, Australia	28	9	22	38
505 Chianti, Ruffino, Italy	34	9	24	40
506 Barbera d'Alba, Giacosa, Italy	42	11	28	50
508 Pinot Noir, Stemmari, Italy	30	9	22	38
509 Red Blend, Primal Roots, CA	34	9	24	40
511 Cabernet, S. Oslvaldo, Italy		9	22	38
512 Toscana Rosso, Villa Antinori	36	12	30	52

## CELLAR SELECTIONS

	BTL
700 Siena, Ferrari Carano, California (Sangiovese Blend)	35
701 Cabernet, Concannon, Paso Robles, California	36
702 Pinot Gris, Skyfall, California	32
703 Chardonnay, Concannon, Monterey, California	38
704 Legacy (Red Blend), Josh Cellars, California	41
705 Gavi, La Scolca Black Label	80

## FULL WHITES

	BTL	GL	½	LT
300 Chardonnay, Kendall-Jackson, CA	42	11	28	50
302 Chardonnay, Luigi Bosca	42	11	28	50
304 Pinot Grigio, Santa Margherita, Italy	50	15	33	62
306 Sauvignon Blanc, Josh Cellars, CA	35	10	23	43

## FULL REDS

	BTL	GL	½	LT
600 Pinot Noir, J. Lohr, California	40	11	28	48
601 Shiraz, Coppola, California	32	9	21	40
602 Malbec, Broquel, Argentina	36	10	24	44
603 Cabernet, Coppola Diamond, CA	36	10	24	44
605 Toscana, Antinori Santa Cristina, Italy	42	11	28	50
606 Chianti Classico Riserva, Ruffino Tan Label, Italy	48	12	32	54
607 Aglianico, Feudi Rubrato, Italy	44	12	30	52
609 Old Vine Zinfandel, Gnarly Head, California	34	9	24	40
610 Valpolicella Ripasso, Luigi Righetti, Italy	36	10	24	44

## RESERVE REDS

	BTL
800 Brunello di Montalcino, Col d'Orcia, Italy	85
801 Chianti Reserva, Ruffino Gold Label, Italy	78
802 Brunello di Montalcino, Banfi, Italy	155
803 Barolo, Marchesi di Barolo, Italy	68
804 Amarone, Luigi Righetti, Italy	68
805 Cabernet, Mondavi Reserve, CA	225
806 I Giusti & Zanza Dulcamara, Italy	85
807 Rocca delle Macie Roccato	120
808 La Bracesca Vino Nobile di Montepulciano	75
809 Tignanello, Antinori	225