

SALUMERIA TASTING

FOR YOU: 15 FOR TABLE: 27

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

BRICK OVEN PIZZETTE

\$10

NAPOLETANA

Mozzarella, tomato sauce and basil

\$14

PEPPERONI

Cured Italian salami, mozzarella, tomato sauce

SAUSAGE

Fresh sliced sweet Italian sausages, caramelized onion, mozzarella and tomato sauce

MARGHERITA \$15

Fresh mozzarella, fresh sliced Roma tomato, basil, evoo

\$16

THE STELLA

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

SOUPS

PASTA FAGIOLI 8

SOUP DU JOR 8

Gift Cards Available

On & Off Premise Catering Available

Please visit our website: www.stellatrattoria.com

Stella Guarantees Freshness

**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 meats, poultry, seafood or egg increases your risk of food borne illness.*



APPETIZERS

	FOR YOU	FOR THE TABLE
MOZZARELLA IN CARROZZA	12	26
Fresh mozzarella, basil, roasted pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce		
8 BAKED CLAMS OREGANATA	12	26
Whole littleneck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce		
8 CLAMS LUCIANO	12	26
Fresh clams sauteed with sliced garlic, basil, white wine (red, add marinara)		
P.E.I. MUSSELS	12	26
Your choice of luciano, marinara or fra diavolo		
CALAMARI FRITTI	12	26
Lightly fried and served with marinara sauce		
CALAMARI FRITTI ARRABIATA	13	28
Fried calamari served with fresh tomato and cherry peppers in a spicy sauce		
GRILLED OCTOPUS	16	34
Marinated, lightly grilled and tossed with shaved celery and sliced cherry peppers		
BROCCOLI DI RABE	12	26
With garlic and EVOO		

SALADS

CAESAR	10	19
Romaine hearts, garlic croutons, classic dressing and shaved pecorino		
ARUGULA/SPINACH	12	24
Mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette		
MISTA	10	19
Mixed greens, cucumbers, olives, roasted peppers		
CAPRESE	12	26
Fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic		
RAINBOW BEET	12	26
Diced rainbow beets, toasted walnuts, crisp goat cheese, red onion, citrus vinaigrette		
SEMIFREDDO	13	30
Fresh spinach covered with sauteed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction		

Add Chicken 6

Add Shrimp 9

PASTA SPECIALTIES

PENNE ALLA VODKA	17
Vodka meat sauce with cream, prosciutto, bacon and onion	
CAVATELLI BOLOGNESE	17
A delicate ground meat sauce and tomato with a hint of cream	
ORECCHIETTE BARESÌ	19
Sautéed broccoli rabe, fenel sausage with toasted garlic, evoo	
RIGATONI DI SPAGO	19
Chicken with garlic, fresh mozzarella, spinach and sun-dried tomatoes	
LINGUINE CARBONARA	18
A light cream sauce with onions, bacon, egg yolk and romano cheese	
HOUSE MADE CANNELLONI	19
Crepes filled with spinach, chicken, ricotta and mozzarella, served in a light red cream sauce	
LINGUINE, MEATBALLS & RICOTTA	17
LASAGNA	17
TRADITIONAL FETTUCCINI ALFREDO	16
Fresh cream, butter, egg yolk and imported Italian cheese	

SEAFOOD

LOBSTER RAVIOLI	24
Served in a pink sauce with jumbo shrimp and scallops	
MUSSELS MARINARA	20
Over linguine	
CALAMARI MARINARA	22
Over linguine	
SCUNGILLI MARINARA	24
Over linguine	
SHRIMP MARINARA	25
Over linguine	
SEAFOOD LOVER'S PLATTER	36
Sauteed clams, shrimp, mussels, calamari, scungilli in a robust marinara or fra diavolo over linguine	
LINGUINE FRESH CLAM	20
(White or red) Fresh chopped and whole clams either in garlic and oil, marinara sauce or fra diavolo	
SHRIMP FRANCESE	26
Jumbo shrimp, egg battered, sauteed and topped with a lemon, butter and white wine sauce over linguine	
SHRIMP STELLA	27
Garlic white wine sauce, roasted peppers and mozzarella, topped with spinach	

Ask your server about the fresh catch of the day

ENTRÉES

EGGPLANT ROLLATINI	22
Stuffed with ricotta, mozzarella and ham, topped with tomato sauce and mozzarella with linguine	
CHICKEN CUTLET PARMIGIANA	21
With tomato sauce and mozzarella served with linguine	
CHICKEN FRANCESE	22
Egg battered, sauteed, lemon, white wine, butter sauce over linguine	
CHICKEN MARSALA	22
Shiitake mushrooms, rendered with rich marsala wine and demi glaze over linguine	
CHICKEN CAPRICCIOSA	24
Breaded chicken topped with a light salad mix of diced fresh tomato, fresh mozzarella, shaved red onion, basil, evoo and balsamic with mesculin greens	
CHICKEN MAMA	23
Sautéed chicken breast topped with spinach and mozzarella over linguine	
CHICKEN PICATTA	22
Sautéed with capers, artichoke hearts in a lemon white wine sauce over linguine	
VEAL CUTLET PARMIGIANA	23
With tomato sauce and mozzarella served with linguine	
VEAL SORRENTINO	27
Sautéed, topped with prosciutto, eggplant, mozzarella and demi glaze over linguine	
VEAL MARSALA	25
Shiitake mushrooms rendered with rich marsala and demi glaze over linguine	
VEAL CHOP	33
Grilled loin veal chop served with shallots, shiitake mushrooms and fresh tomatoes in a marsala sauce	
VEAL MILANESE	31
Veal loin breaded and fried topped with fresh tomatoes and basil	
STUFFED VEAL CHOP	36
Veal loin stuffed with spinach, prosciutto and mozzarella, served in a portobello brown madeira wine sauce	
VEAL SINATRA	28
Spinach, shrimp and provolone, white wine sauce	
VEAL ZINGARA	27
Roasted peppers, prosciutto, mushrooms and artichoke hearts accented with our demi glaze	
FILET MIGNON	29
Char-grilled served with fresh vegetables and potatoes	
STELLA SURF & TURF	37
Center-cut filet mignon, jumbo shrimp oreganata served with asparagus	
RIBEYE STEAK	32
Char-grilled topped with onions, mushrooms served with potatoes	

SIDES

MIXED VEGETABLES	8
BROCCOLI DI RABE	8
SAUTÉED SPINACH	8

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

FORMAGGI

Fontina

Asiago

Provolone (Sharp)

Provolone (Mild)

Ricotta Salada

SALUMERIA TASTING

For you: 15

For the table: 27

LIGHT WHITES

	BTL	GL	½	LT
100 Chardonnay, Mezzacorona, Italy	30	9	22	38
101 Pinot Grigio, Mezzacorona, Italy	30	9	22	38
102 Chardonnay S. Oslvaldo, Italy		9	22	38
103 Pinot Grigio, S. Oslvaldo, Italy		9	22	38
104 Sangria		9	22	38
105 Moscato, Cavit, Italy		9	22	38

LIGHT REDS

	BTL	GL	½	LT
400 Merlot, Folonari, Italy	28	9	22	38
401 Merlot, Robert Mondavi, Private Select, California	30	9	22	38
402 Pinot Noir, Stemmari, Italy	30	9	22	38
403 Cabernet, S. Oslvaldo, Italy		9	22	38
404 Nero d'Avola, Stemmari, Italy	28	9	22	38
405 Montepulciano d'Abruzzo, Carletto, Italy	28		22	38
406 Sangria		9	22	38

SPARKLING/ROSE

	BTL	GL	½	LT
Sutter Home White Zinfandel	25	9	19	30
Rosato, Mezzacorona, Italy	28	9	20	34
Fleurs de Prairie Rose	35	11	26	42
Prosecco Lunetta by Cavit (187ml)	9			
Mumm Cordon Rouge	120			
Ruffino Sparkling Rose	27			
Mumm Napa	55			

BEERS

DRAFT	BOTTLE
Peroni	8
Blue Point Toasted	8
Bud Light	6
Blue Moon	8
Blue Point Seasonal	8
Great South Bay 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	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 Riesling, Chateau Ste. Michelle, Washington	34	9	24	40
201 Sauvignon Blanc, Crossings, NZ	36	10	24	44
202 Orvieto, Ruffino, Italy	30		22	38
203 Chardonnay, Estancia, California	36		24	44
204 Sauvignon Blanc, Tom Gore, CA	35		23	43
205 Chardonnay, Gold Label, Pugliese, Long Island	36		24	44

MEDIUM REDS

	BTL	GL	½	LT
500 Sangiovese, Banfi	30	9	22	38
501 Cabernet, Jacob's Creek Reserve, Australia	28	9	22	38
502 Chianti, Ruffino, Italy	34	9	24	40
503 Red Blend, Primal Roots, CA	32	9	24	40
504 Pinot Noir, J. Lohr, California	40	11	28	48
505 Merlot, J. Lohr Los Osos, CA	40	11	28	48
506 Cabernet-Shiraz, Jacob's Creek Reserve, Australia	28		22	38
507 Barbera d'Alba, Giacosa, Italy	42		28	50
508 Toscana Rosso, Villa Antinori	36		30	52
509 Chianti, Santa Cristina	35		24	45

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 Cabernet, J. Lohr Hill Top, CA	49
705 Gavi, La Scolca Black Label	80

WHISKEY BARREL AGED

	BTL	GL
901 Jacob's Creek Double Barrel Cabernet (Aged in Jameson Barrels)	32	11
902 Jacob's Creek Double Barrel Shiraz (Aged in Chivas Barrels)	32	11
903 Mondavi Bourbon Barrel Chardonnay (Aged in Bourbon Barrels)	32	11

FULL WHITES

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

FULL REDS

	BTL	GL	½	LT
600 Malbec, Broquel, Argentina	36	10	24	44
601 Cabernet, Coppola Diamond, CA	36	10	24	44
602 Merlot, Coppola Diamond, CA	36	10	24	44
603 Toscana, Antinori Santa Cristina, Italy	42	11	28	50
604 Chianti Classico Riserva, Ruffino Tan Label, Italy	52	12	32	54
605 Aglianico, Feudi Rubrato, Italy	44		30	52
606 Old Vine Zinfandel, Gnarly Head, California	30		24	40
607 Valpolicella Ripasso, Luigi Righetti, Italy	39		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	70
804 Amarone, Luigi Righetti, Italy	70
805 Cabernet, Mondavi Oakville, CA	120
806 I Giusti & Zanza Dulcamara, Italy	85
807 Rocca delle Macie Roccato	120
808 La Bracesca Vino Nobile di Montepulciano	75