STELLA
TRATTORIA & BAR

OPEN FOR CURBSIDE PICK-UP & DELIVERY

WEEKLY SPECIALS

Thursday - Sunday

For delivery please visit our website www.stellatrattoria.com
delivery is available at an additional charge, prices shown below are for pick-up only

Popular Choice

THURSDAY

$115 +tax

1/2 Tray Chicken Francese
1/2 Tray Penne Vodka
1/2 Tray Caesar Salad
Garlic Knots
1 Bottle of Wine Ruffino Estates Pinot Grigio 750ml

Get Together

SATURDAY

$170 +tax

1/2 Tray Veal Parmigiana
1/2 Tray Eggplant Rollatine
1/2 Tray Rigatoni di Spago
Garlic Knots
2 Bottles of Wine Ruffino Estates Pinot Grigio & Chianti 750ML

Seafood Lovers

FRIDAY

$160 +tax

1/2 Tray Frutti di Mare
1/2 Tray Linguini Marinara
1/2 Tray Baked Clams
Garlic Knots
2 Bottles of Wine Ruffino Estates Pinot Grigio & Chianti 750ML

Nonna's House

SUNDAY

$95 +tax

1/2 Tray Meatballs & Sausage
1/2 Tray Baked Ravioli
1/2 Tray Italian Salad
Garlic Knots
1 Bottle of Wine Ruffino Estates Chianti 750ml

7 Montauk Hwy, Blue Point NY | 631.363.7500

STELLATRATTORIA.COM | STELLATRATTORIA

STELLA
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OPEN FOR CURBSIDE PICK-UP & DELIVERY

FAMILY-STYLE DINNER PACKAGES

Tuesday & Wednesday

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All served with Italian salad, garlic knots & free bottle of wine
ruffino estates pinot grigio or chianti (750ml)
SERVES 4 - 5 PEOPLE

Tuesday

$60 +tax

Choose any 2 of these pasta entrées

Rigatoni Di Spago
Penne Vodka
Cavatelli Bolognese
Linguini Meatballs
Baked Ravioli
Mussels Marinara

Wednesday

$75 +tax

Choose any 2 of these pasta entrées

Cannelloni
Rigatoni Di Spago
Chicken Parmigiana
Chicken Francese
Eggplant Rollatini
Penne Carine

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APPETIZERS

MOZZARELLA IN CARROZZA 11
Fresh mozzarella, basil, roasted peppers, sandwiched, breaded, baked and topped with a fresh tomato, basil and garlic sauce

8 BAKED CLAMS OREGANATA 11
Whole fresh clams, stuffed with seasoned parmigiano breadcrumbs in a garlic and lemon sauce

8 CLAMS LUCIANO 11
Fresh clams sautéed with sliced garlic, basil, white wine (red, add marinara)

P.E.I. MUSSELS 11
Your choice of Luciano, marinara or fra diavolo

CALAMARI FRITTI 12
Regular, lightly fried and served with marinara sauce

CALAMARI FRITTI ARRABIATA 12
Fried calamari served in fresh tomato and cherry peppers in a spicy sauce

GRILLED OCTOPUS 14
Marinated, lightly grilled and tossed with shaved celery and sliced cherry peppers

BROCCOLI RABE 11
With garlic and Evoo

SALADS

CAESAR 9
Romaine hearts, garlic croutons, classic dressing and shaved pecorino

ARUGULA/SPINACH 11
Mixed arugula and spinach, fresh tomatoes, shaved parmigiano & lemon truffle vinaigrette

SEMIFREDDO 12
Fresh spinach covered with sautéed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction

PANZA 12
Fresh mozzarella and plum tomatoes chopped and tossed with red onions, sun-dried tomatoes and fresh basil in a balsamic vinaigrette dressing. Served over toasted garlic bread

MISTA 9
Mixed greens, cucumbers, olives and roasted peppers

CAPRESE 11
Fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic vinaigrette

RAINBOW BEET 11
Diced rainbow beets, toasted walnuts, goat cheese crisp, red onion, citrus vinaigrette

*Add Chicken 5 * Add Shrimp 8*

PASTA SPECIALTIES

PENNE ALLA VODKA 16
Vodka meat sauce with cream, prosciutto, bacon & onions

PENNE CARINE 16
Sautéed with asparagus, chicken and roasted peppers in light red sauce

CAVATELLI BOLOGNESE 16
A delicate ground meat sauce and tomatoes with a hint of cream

ORECCHIETTE BARESI 18
Sautéed broccoli rabe, fennel sausage with toasted garlic and evoo

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

LINGUINE CARBONARA 17
A light cream egg yolk sauce with onions, bacon, and Romano cheese

PENNE PUTTANESCA 17
Sautéed garlic, capers, onions, olives, anchovies, fresh diced plum tomato sauce

LINGUINE PRIMAVERA 16
Fresh garden vegetables in marinara or light cream sauce

HOUSE-MADE CANNELLONI 18
Crepes filled with spinach, chicken, ricotta & mozzarella served in a light red cream sauce

LINGUINE, MEATBALLS & RICOTTA 16

LASAGNA 16

PENNE RIGATE ALLA BELLINI 16
Fresh mozzarella and diced eggplant with tomatoes, onions and fresh basil sauce

RIGATONI AL FILETTO DI POMODORO 16
With fresh plum tomatoes, basil, onions and prosciutto

TRADITIONAL FETTUCCINE ALFREDO 15
Fresh cream, egg yolk, butter and imported Italian cheese

$5 Gift Certificate

Toward the purchase of any takeout order totaling $25 or more with this certificate only.

One certificate per order. Not to be combined with any other offers. Expires 10/15/17

ENTRÉES

EGGPLANT ROLLATINI 21
Stuffed with ricotta, mozzarella, ham, topped with tomato sauce and mozzarella with linguine

CHICKEN CUTLET PARMIGIANA 20
With tomato sauce and mozzarella with linguine

CHICKEN FRANCESE 21
Egg-battered, sautéed, lemon, white wine, butter sauce over linguine

CHICKEN MARSALA 21
Shiitake mushrooms, rendered with rich marsala wine and demi glaçe over linguine

CHICKEN CAPRICCIOSA 23
Breaded chicken topped with a light salad of diced fresh tomatoes, fresh mozzarella, shaved red onions, basil, evoo and balsamic vinaigrette with mesculin greens

CHICKEN MAMA 22
Sautéed chicken breast with spinach and topped with mozzarella over linguine

CHICKEN PICATTA 21
Sautéed with capers, artichoke hearts, lemon white wine sauce over linguine

CHICKEN SCARPARIELLO 23
Chicken breast sautéed with toasted garlic, sausage, fresh rosemary in a lemon & white wine sauce with potatoes

VEAL CUTLET PARMIGIANA 22
With tomato sauce and mozzarella with linguine

VEAL SORRENTINO 26
Sautéed, topped with prosciutto, eggplant, mozzarella and demi glaçe over linguine

VEAL MARSALA 24
Shiitake mushrooms rendered with rich marsala and demi glace over linguine

VEAL SINATRA 27
Spinach, shrimp and provolone, white wine sauce

VEAL ZINGARA 26
Roasted peppers, prosciutto, mushrooms and artichoke hearts accented with our demi glaçe

$20 Gift Certificate

When you purchase $200 or more in our takeout catering menu with this certificate only.

One certificate per order. Not to be combined with any other offers. Expires 10/15/17

SEAFOOD

LOBSTER RAVIOLI 26
Served in a brandy cream sauce with jumbo shrimp and scallops

MUSSELS MARINARA Over linguine 19

CALAMARI MARINARA Over linguine 21

SCUNGILLI MARINARA Over linguine 23

SHRIMP MARINARA Over linguine 24

SEAFOOD LOVER'S PLATTER 35
Sautéed clams, shrimp, mussels, calamari and scungilli in a robust marinara or fra diavolo sauce over linguine

LINGUINE WITH FRESH CLAMS 19
(White or red) Fresh chopped and whole clams in garlic and oil, marinara or fra diavolo sauce

SHRIMP FRANCESE 25
Jumbo shrimp, egg-battered, sautéed and topped with a lemon, butter and white wine sauce over linguine

SHRIMP ALLA STELLA 26
Garlic white wine sauce, roasted peppers and mozzarella, served on a bed of spinach

SOUPS

STRACCIATELLA 7

PASTA FAGIOLI 7

SOUP DU JOUR 7

SIDES

MIXED VEGETABLES 8

BROCCOLI RABE 8

SAUTÉED SPINACH 8

STELLA POTATOES (SPICY) 8

Prices are subject to change.

STARLIGHT ROOM

ON-PREMISES CATERING/PRIVATE ROOM AVAILABLE

CATERING TO GO

Homemade garlic breadsticks, sternos & racks included with every order.
Deposit required on racks and take-home catering.

	LG TRAY	REG TRAY
Tossed Salad	45.00	25.00
Caesar Salad (dressing on the side)	60.00	35.00
Traditional Cold Antipasto	75.00	40.00
Sautéed Broccoli	60.00	35.00
Fresh Mozzarella, Tomato and Basil	110.00	60.00
Lasagna	95.00	50.00
Rigatoni Bolognese	60.00	35.00
Penne alla Vodka	75.00	40.00
Farfalle, Broccoli & Zucchini	75.00	40.00
Farfalle al Giacomo	120.00	65.00
Penne alla Mama	100.00	55.00
Penne al Filetto di Pomodoro	65.00	35.00
Ziti with Broccoli	65.00	35.00
Baked Ziti	55.00	30.00
Baked Ravioli	75.00	40.00
Baked Stuffed Shells	75.00	40.00
Cavatelli Bolognese	85.00	45.00
Chicken Parmigiana	100.00	55.00
Chicken Marsala	110.00	60.00
Chicken Francese	110.00	60.00
Chicken Contadina	110.00	60.00
Chicken Breast Rollatini	110.00	60.00
Chicken Cacciatore	110.00	60.00
Mama's Special	100.00	55.00
Veal Parmigiana	130.00	70.00
Veal Marsala	180.00	95.00
Eggplant Parmigiana	85.00	45.00
Eggplant Rollatini	95.00	50.00
Sausage & Peppers	90.00	50.00
Meatballs	80.00	45.00
Meatballs & Sausage Combo	90.00	50.00
Mussels Marinara	65.00	35.00
Frutti di Mare	125.00	65.00
Jumbo Shrimp Parmigiana	155.00	80.00
Jumbo Shrimp Francese	180.00	95.00
Baked Clams	65.00	35.00

CORPORATE ACCOUNTS WELCOME

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. Guaranteed Fresh...

CATERING PACKAGES TO GO

Serves 20 People $230

No substitutions please

- Chicken Marsala or Francese (sm)
- Sausage & Peppers (sm)
- Cold Antipasto (lg)
- Penne alla Vodka (lg)

Serves 40 People $410

(large trays)

No substitutions please

- Baked Ziti
- Penne alla Vodka
- Stuffed Eggplant
- Chicken Francese or Marsala
- Cold Antipasto & Tossed Salad

Serves 80+ People $780

(large trays) No substitutions please

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

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STELLA

TRATTORIA & BAR

TAKEOUT

7 Montauk Hwy • Blue Point, NY 11715
(631)363-7500
stellatrattoria.com

On-premises Catering
Private Room Available "Starlight Room"
Corporate Accounts Welcome

★ PIZZETTE 12" ★
BRICK OVEN PIZZA

NAPOLETANA 9.00
Tomato sauce and mozzarella

MARINARA 9.00
Fresh tomato marinara sauce and basil

MARGHERITA 13.00
Fresh mozzarella, fresh sliced tomatoes, Basil and EVOO

STELLA 14.00
Roasted tomatoes, eggplant, sausage, caramelized onions, and mozzarella

MAKE YOUR OWN

Add one of the following toppings to your favorite pizza above for $2.00 each

sausage • pepperoni • meatballs
onions • peppers • mushrooms

Stella Guarantees Freshness

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