

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 - \$260

Chicken Marsala or Francese (reg) / Sausage & Peppers (reg)
Cold Antipasto (lg) / Penne alla Vodka (lg)

No Substitutions Please

SERVES 40 PEOPLE - \$450

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

No Substitutions Please

SERVES 80+ PEOPLE - \$830

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

No Substitutions Please

\$10 GIFT CERTIFICATE

Towards Your Next Purchase of
Any Takeout Orders Totaling \$50 or More

With this certificate only. Not to be combined with any other offers

\$20 GIFT CERTIFICATE

When You Purchase \$250 or More
From Our Takeout Catering Menu

With this certificate only. Not to be combined with any other offers

Gift Cards are the Perfect Gift for Friends and Family

Purchase \$50 in any Denomination and
Receive a \$10 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

	LG. TRAY	REG. TRAY
Tossed Salad	60.00	35.00
Caesar Salad (Dressing on the side)	75.00	45.00
Traditional Cold Antipasto	90.00	50.00
Sautéed Broccoli	75.00	45.00
Baked Clams	80.00	45.00
Fresh Mozzarella, Tomato & Basil	125.00	70.00
Mozzarella Sticks	90.00	50.00
Chicken Fingers & French Fries	90.00	50.00

PASTA

Lasagna	110.00	60.00
Rigatoni Bolognese	75.00	45.00
Penne alla Vodka	90.00	50.00
Farfalle, Broccoli & Zucchini	90.00	50.00
Farfalle al Giacomo	135.00	75.00
Penne alla Mama	115.00	65.00
Penne al Filetto di Pomodoro	80.00	45.00
Ziti with Broccoli	80.00	45.00
Baked Ziti	70.00	40.00
Baked Ravioli	90.00	50.00
Baked Stuffed Shells	90.00	50.00
Cavatelli Bolognese	100.00	55.00
Penne Tomato Sauce	50.00	30.00

ENTREES

Chicken Parmigiana	115.00	65.00
Chicken Marsala	125.00	70.00
Chicken Francese	125.00	70.00
Chicken Contadina	125.00	70.00
Chicken Breast Rollatini	125.00	70.00
Chicken Cacciatore	125.00	70.00
Mama's Special (Chicken/Eggplant)	115.00	65.00
Veal Parmigiana	145.00	80.00
Veal Marsala	195.00	105.00
Eggplant Parmigiana	100.00	55.00
Eggplant Rollatini	110.00	60.00
Sausage & Peppers	105.00	60.00
Meatballs	95.00	55.00
Meatballs & Sausage Combo	105.00	60.00
Mussels Marinara	80.00	45.00
Frutti di Mare	140.00	75.00
Jumbo Shrimp Parmigiana	170.00	90.00
Jumbo Shrimp Francese	195.00	105.00

CORPORATE ACCOUNTS WELCOME

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TAKEOUT MENU

7 Montauk Highway, Blue Point, NY
631.363.7500

We Deliver Please Visit Our Website
stellatrattoria.com

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

stella_trattoria



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APPETIZERS

MOZZARELLA IN CARROZZA	12
Fresh mozzarella, basil, roasted peppers, sandwiched, breaded, baked and topped with fresh tomato, basil and garlic sauce	
8 BAKED CLAMS OREGANATA	12
Whole fresh clams, stuffed with seasoned parmigiano breadcrumbs in a garlic and lemon sauce	
8 CLAMS LUCIANO	12
Fresh clams Sautéed with garlic, basil, white wine	
PRINCE EDWARD ISLAND MUSSELS	12
Your choice of luciano, marinara or fra diavolo	
CALAMARI FRITTI	13
Regular, lightly fried and served with marinara sauce	
CALAMARI FRITTI ARRABIATA	14
Fried calamari served in fresh tomato and cherry peppers in a spicy sauce	
GRILLED OCTOPUS	15
Marinated, lightly grilled and tossed with shaved celery and sliced cherry peppers	
BROCCOLI RABE	12
With garlic and EVOO	

SALADS

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

ADD CHICKEN 5 / ADD SHRIMP 8

SOUPS

STRACCIATELLA	8
PASTA FAGIOLI	8
SOUP DU JOUR	8

PASTA SPECIALTIES

PENNE ALLA VODKA	17
Vodka meat sauce with cream, prosciutto, bacon & onions	
PENNE CARINE	17
Sautéed with asparagus, chicken and roasted peppers in light red sauce	
CAVATELLI BOLOGNESE	17
A delicate ground meat sauce and tomatoes with a hint of cream	
ORECCHIETTE BARESI	19
Sautéed broccoli rabe, fennel sausage with toasted garlic and EVOO	
RIGATONI DI SPAGO	19
Chicken with garlic, fresh mozzarella, spinach and sun-dried tomatoes	
LINGUINE CARBONARA	18
A light cream egg yolk sauce with onions, bacon, and romano cheese	
PENNE PUTTANESCA	18
Sautéed garlic, capers, onions, olives, anchovies, fresh dice plum tomato sauce	
LINGUINE PRIMAVERA	17
Fresh garden vegetables in marinara or light cream sauce	
HOUSE-MADE CANNELLONI	17
Crepes filled with spinach, chicken, ricotta & mozzarella served in a light red cream sauce	
LINGUINE, MEATBALLS & RICOTTA	17
LASAGNA	17
PENNE RIGATE ALLA BELLINI	17
Fresh mozzarella and diced eggplant with tomatoes, onions & fresh basil sauce	
RIGATONI AL FILETTO DI POMODORO	17
With fresh plum tomatoes, basil, onions and prosciutto	
TRADITIONAL FETTUCINE ALFREDO	17
Fresh cream, egg yolk, butter and imported Italian cheese	

SEAFOOD

All Entrees are Served with Same Sauce Over Linguini & Bread	
LOBSTER RAVIOLI	28
Served in brandy cream sauce with jumb shrimp and scallops	
MUSSELS MARINARA	21
Over Linguine	
CALAMARI MARINARA	23
Over Linguine	
SCUNGILLI MARINARA	25
Over Linguine	
SHRIMP MARINARA	26
Over Linguine	
SEAFOOD LOVER'S PLATTER	39
Sautéed clams, shrimp, mussels, calamari and scungilli in a robust marinara or fra diavolo sauce over linguine	
LINGUINE WITH FRESH CLAMS	21
(White or Red) Fresh chopped and whole clams in garlic & oil, marinara or fra diavolo sauce	
SHRIMP FRANCESE	27
Jumbo shrimp, egg-battered, Sautéed and topped with a lemon, butter and white wine sauce over linguine	
SHRIMP ALLA STELLA	28
Garlic white wine sauce, roasted peppers & mozzarella, served on a bed of spinach	

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.

ENTREES

All Entrees are Served with Same Sauce Over Linguini & Bread	
EGGPLANT ROLLATINI	22
Stuffed with ricotta, mozzarella, ham, topped with tomato sauce and mozzarella with linguine	
CHICKEN CUTLET PARMIGIANA	21
With tomato sauce and mozzarella with linguine	
CHICKEN FRANCESE	22
Egg-battered, Sautéed, lemon, white wine, butter sauce over linguine	
CHICKEN MARSALA	22
Shiitake mushrooms, rendered with rich marsala wine & demi glace over linguine	
CHICKEN CAPRICCIOSA	24
Bread chicken topped with a light salad of diced fresh tomatoes, fresh mozzarella, shaved red onions, basil, EVOO and balsamic vinaigrette with mesclun greens	
CHICKEN MAMA	23
Sautéed chicken breast with spinach and topped with mozzarella over linguine	
CHICKEN PICATTA	22
Sautéed with capers, artichoke hearts, lemon white wine sauce over linguine	
CHICKEN SCARPARELLO	24
Chicken breast Sautéed with toasted garlic, sausage, fresh rosemary in a lemon and white wine sauce with potatoes	
VEAL CUTLET PARMIGIANA	22
With tomato sauce and mozzarella with linguine	
VEAL SORRENTINO	28
Sautéed, topped with prosciutto, eggplant, mozzarella & demi glace over linguine	
VEAL MARSALA	26
Shiitake mushrooms rendered with rich marsala and demi glace over linguine	
VEAL SINATRA	28
Spinach, shrimp and provolone, white wine sauce	
VEAL ZINGARA	28
Roasted peppers, prosciutto, mushrooms and artichoke hearts accented with our demi glace	

BRICK OVEN PIZZA

PIZZETTE 12"	
NAPOLETANA	10
Tomato sauce and mozzarella	
SAUSAGE & ONIONS	14
MARGHERITA	14
Fresh mozzarella, fresh sliced tomatoes, basil and EVOO	
STELLA	15
Roasted tomatoes, eggplant, sausage caramelized onions and mozzarella	
MAKE YOUR OWN	ADD 3
Add one of the following toppings to your favorite pizza above: Sausage - Pepperoni - Meatballs - Onions - Peppers - Mushrooms	

Stella Guarantees Freshness