

# 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



# 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



# APPETIZERS

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

# SALADS

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

ADD CHICKEN 5 / ADD SHRIMP 8

# SOUPS

<b>STRACCIATELLA</b>	8
<b>PASTA FAGIOLI</b>	8
<b>SOUP DU JOUR</b>	8

# PASTA SPECIALTIES

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

# SEAFOOD

All Entrees are Served with Same Sauce Over Linguini & Bread	
<b>LOBSTER RAVIOLI</b>	28
Served in brandy cream sauce with jumb shrimp and scallops	
<b>MUSSELS MARINARA</b>	21
Over Linguine	
<b>CALAMARI MARINARA</b>	23
Over Linguine	
<b>SCUNGILLI MARINARA</b>	25
Over Linguine	
<b>SHRIMP MARINARA</b>	26
Over Linguine	
<b>SEAFOOD LOVER'S PLATTER</b>	39
Sautéed clams, shrimp, mussels, calamari and scungilli in a robust marinara or fra diavolo sauce over linguine	
<b>LINGUINE WITH FRESH CLAMS</b>	21
(White or Red) Fresh chopped and whole clams in garlic & oil, marinara or fra diavolo sauce	
<b>SHRIMP FRANCESE</b>	27
Jumbo shrimp, egg-battered, Sautéed and topped with a lemon, butter and white wine sauce over linguine	
<b>SHRIMP ALLA STELLA</b>	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	
<b>EGGPLANT ROLLATINI</b>	22
Stuffed with ricotta, mozzarella, ham, topped with tomato sauce and mozzarella with linguine	
<b>CHICKEN CUTLET PARMIGIANA</b>	21
With tomato sauce and mozzarella with linguine	
<b>CHICKEN FRANCESE</b>	22
Egg-battered, Sautéed, lemon, white wine, butter sauce over linguine	
<b>CHICKEN MARSALA</b>	22
Shiitake mushrooms, rendered with rich marsala wine & demi glace over linguine	
<b>CHICKEN CAPRICCIOSA</b>	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	
<b>CHICKEN MAMA</b>	23
Sautéed chicken breast with spinach and topped with mozzarella over linguine	
<b>CHICKEN PICATTA</b>	22
Sautéed with capers, artichoke hearts, lemon white wine sauce over linguine	
<b>CHICKEN SCARPARELLO</b>	24
Chicken breast Sautéed with toasted garlic, sausage, fresh rosemary in a lemon and white wine sauce with potatoes	
<b>VEAL CUTLET PARMIGIANA</b>	22
With tomato sauce and mozzarella with linguine	
<b>VEAL SORRENTINO</b>	28
Sautéed, topped with prosciutto, eggplant, mozzarella & demi glace over linguine	
<b>VEAL MARSALA</b>	26
Shiitake mushrooms rendered with rich marsala and demi glace over linguine	
<b>VEAL SINATRA</b>	28
Spinach, shrimp and provolone, white wine sauce	
<b>VEAL ZINGARA</b>	28
Roasted peppers, prosciutto, mushrooms and artichoke hearts accented with our demi glace	

# BRICK OVEN PIZZA

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

Stella Guarantees Freshness