APPETIZERS

MOZZARELLA IN CARROZZA 13
Fresh mozzarella, basil, roasted peppers, sandwiched, breaded, baked and topped with fresh tomato, basil and garlic sauce

8 BAKED CLAMS OREGANATA 13
Whole fresh clams, stuffed with seasoned parmigiano breadcrumbs in a garlic and lemon sauce

8 CLAMS LUCIANO 13
Fresh clams sautéed with garlic, basil, white wine

PRINCE EDWARD ISLAND MUSSELS 13
Your choice of luciano, marinara or fra diavolo

CALAMARI FRITTI 14
Regular, lightly fried and served with marinara sauce

CALAMARI FRITTI ARRABBIATA 15
Fried calamari served in fresh tomato and cherry peppers in a spicy sauce

GRILLED OCTOPUS 16
Marinated, lightly grilled and tossed with shaved celery and sliced cherry peppers

BROCCOLI RABE 13
With garlic and EVOO

SALADS

CAESAR 11
Romaine hearts, garlic croutons, classic dressing and shaved pecorino

ARUGULA/SPINACH 13
Mixed arugula and spinach, fresh tomatoes, shaved parmigiano & lemon truffle vinaigrette

SEMIFREDDO 14
Fresh spinach covered with sautéed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction

MISTA 11
Mixed greens, cucumbers, olives and roasted peppers

CAPRESE 13
Fresh mozzarella, fresh tomatoes, fresh basil, EVOO and balsamic vinaigrette

RAINBOW BEET 13
Diced rainbow beets, toasted walnuts, goat cheese crisp, red onion, citrus vinaigrette

ADD CHICKEN 5 / ADD SHRIMP 8

SOUPS

STRACCIATELLA 8

PASTA FAGIOLI 8

PASTA SPECIALTIES

PENNE ALLA VODKA 18
Vodka meat sauce with cream, prosciutto, bacon & onions

PENNE CARINE 18
Sautéed with asparagus, chicken and roasted peppers in a light red sauce

CAVATELLI BOLOGNESE 18
A delicate ground meat sauce and tomatoes with a hint of cream

ORECCHIETTE BARESI 20
Sautéed broccoli rabe, fennel sausage with toasted garlic and EVOO

RIGATONI DI SPAGO 20
Chicken with garlic, fresh mozzarella, spinach and sun-dried tomatoes

LINGUINE CARBONARA 19
A light cream egg yolk sauce with onions, bacon, and romano cheese

PENNE PUTTANESCA 19
Sautéed garlic, capers, onions, olives, anchovies, fresh diced plum tomato sauce

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

LINGUINE, MEATBALLS & RICOTTA 18

LASAGNA 18

RIGATONI AL FILETTO DI POMODORO 18
With fresh plum tomatoes, basil, onions and prosciutto

SEAFOOD

LOBSTER RAVIOLI 29
Served in brandy cream sauce with jumb shrimp and scallops

MUSSELS MARINARA Over Linguine 22

CALAMARI MARINARA Over Linguine 24

SCUNGILLI MARINARA Over Linguine 26

SHRIMP MARINARA Over Linguine 27

SEAFOOD LOVER'S PLATTER 42
Sautéed clams, shrimp, mussels, calamari and scungilli in a robust marinara or fra diavolo sauce over linguine

LINGUINE WITH FRESH CLAMS 22
(White or Red) Fresh chopped and whole clams in garlic & oil, marinara or fra diavolo sauce

SHRIMP FRANCESE 28
Jumbo shrimp, egg-battered, Sautéed and topped with a lemon, butter and white wine sauce over linguine

SHRIMP STELLA 29
Garlic white wine sauce, roasted peppers & mozzarella, and spinach over linguine

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

CHICKEN CUTLET PARMIGIANA 22
Breaded chicken breast with tomato sauce and mozzarella with linguine

CHICKEN FRANCESE 23
Egg-battered, sautéed, lemon, white wine, butter sauce over linguine

CHICKEN MARSALA 23
Shiitake mushrooms, rendered with rich marsala wine & demi glace over linguine

CHICKEN CAPRICCIOSA 25
Breaded 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 24
Sautéed with spinach and topped with mozzarella over linguine

CHICKEN PICCATA 23
Sautéed with capers, artichoke hearts, lemon white wine sauce over linguine

CHICKEN SCARPARIELLO 25
Sautéed with toasted garlic, sausage, fresh rosemary in a lemon and white wine sauce with potatoes

VEAL CUTLET PARMIGIANA 23
Breaded veal cutlet with tomato sauce and mozzarella with linguine

VEAL SORRENTINO 29
Sautéed, topped with prosciutto, eggplant, mozzarella & demi glace over linguine

VEAL MARSALA 27
Shiitake mushrooms rendered with rich marsala and demi glace over linguine

VEAL SINATRA 29
Spinach, shrimp and fresh mozzarella, white wine sauce

VEAL ZINGARA 29
Roasted peppers, prosciutto, mushrooms and artichoke hearts accented with our demi glaze

VEGETARIAN

LINGUINE PRIMAVERA 18
Fresh garden vegetables in marinara or light cream sauce

PENNE RIGATE BELLINI 18
Fresh mozzarella and diced eggplant with tomatoes, onions and fresh basil sauce

TRADITIONAL FETTUCINE ALFREDO 18
Heavy cream, egg yolk, butter and imported Italian cheese

EGGPLANT ROLLATINI 24
Stuffed with ricotta, mozzarella, topped with tomato sauce and mozzarella with linguine

EGGPLANT PARMIGIANA 23
Topped with tomato sauce and mozzarella, served with linguine

PENNE, BROCCOLI AND ZUCCHINI 18
with garlic and EVOO

CAPELLINI POMODORO 18
Italian angel hair pasta, basil, onion, in a fresh tomato sauce

BAKED ZITI 18

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 – $270

Chicken Marsala or Francese (half) / Sausage & Peppers (half)
Penne alla Vodka (full) / Cold Antipasto (full)

No Substitutions Please

SERVES 40 PEOPLE – $470 (All Full Trays)

Baked Ziti / Penne alla Vodka / Eggplant Rollatini
Chicken Francese or Marsala / Baked Ravioli / Tossed Salad

No Substitutions Please

SERVES 80+ PEOPLE – $860 (All Full Trays)

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

No Substitutions Please

BOOK YOUR PARTIES AT

STELLA
TRATTORIA & BAR

Graduations, Baby Showers, Birthdays, Engagement Parties & More!

Gift Cards are the Perfect Gift for Friends and Family
Purchase $100 in any Denomination and Receive a $20 Gift Certificate From US to YOU!

Not to be combined with any other offer

11/23

CATERING TO GO

Homemade Garlic Breadsticks, Sternos & Racks included with Every Order.
Deposit Required on Racks and Take-Home Catering.

APPETIZERS & SALADS		
Tossed Salad	70.00	40.00
Caesar Salad (Dressing on the side)	85.00	50.00
Traditional Cold Antipasto	95.00	55.00
Sautéed Broccoli	85.00	50.00
Baked Clams	90.00	50.00
Fresh Mozzarella, Tomato & Basil	135.00	75.00
Mozzarella Sticks	95.00	55.00
Chicken Fingers & French Fries	95.00	55.00
PASTA		
Lasagna	120.00	65.00
Rigatoni Bolognese	85.00	50.00
Penne alla Vodka	100.00	55.00
Farfalle, Broccoli & Zucchini	100.00	55.00
Farfalle al Giacomo	145.00	80.00
Penne alla Mama	125.00	70.00
Penne al Filetto di Pomodoro	90.00	50.00
Ziti with Broccoli	90.00	50.00
Baked Ziti	80.00	45.00
Baked Ravioli	100.00	55.00
Baked Stuffed Shells	100.00	55.00
Cavatelli Bolognese	110.00	60.00
Penne with Tomato Sauce	60.00	35.00
ENTREES		
Chicken Parmigiana	125.00	70.00
Chicken Marsala	135.00	75.00
Chicken Francese	135.00	75.00
Chicken Contadina	135.00	75.00
Chicken Breast Rollatini	135.00	75.00
Chicken Cacciatore	135.00	75.00
Mama's Special (Chicken/Eggplant)	125.00	70.00
Veal Parmigiana	155.00	85.00
Veal Marsala	200.00	110.00
Eggplant Parmigiana	110.00	60.00
Eggplant Rollatini	120.00	65.00
Sausage & Peppers	115.00	65.00
Meatballs	105.00	60.00
Meatballs & Sausage Combo	115.00	65.00
Mussels Marinara	90.00	50.00
Frutti di Mare	150.00	80.00
Jumbo Shrimp Parmigiana	180.00	95.00
Jumbo Shrimp Francese	200.00	110.00

CORPORATE ACCOUNTS WELCOME

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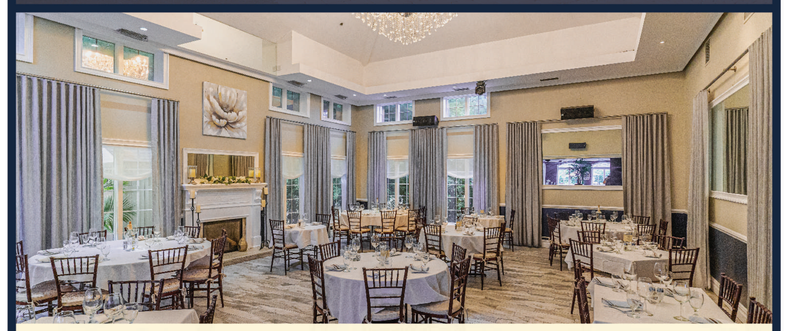
STELLA
TRATTORIA & BAR

TAKEOUT MENU



On-premise Catering Available in Our Private Starlight Room

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