

Appetizers

<i>Mozzarella in Carrozza</i> fresh mozzarella, basil, roasted red pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce	FOR YOU 16	FOR TABLE 31
<i>8 Baked Clams Oreganata</i> whole littleneck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce	18	35
<i>8 Clams Luciano</i> fresh clams sautéed with garlic, basil, white wine (red, add marinara)	18	35
<i>P.E.I. Mussels</i> your choice of luciano, marinara or fra diavolo	17	33

<i>Calamari Fritti</i> lightly fried and served with marinara sauce	FOR YOU 18	FOR TABLE 35
<i>Calamari Fritti Arrabbiata</i> fried calamari tossed with fresh tomato and cherry peppers in a spicy sauce	20	38
<i>Grilled Octopus</i> lightly grilled, marinated with mixed greens, celery and hot cherry peppers served cold	23	45
<i>Broccoli Di Rabe</i> with garlic and evoo	17	33

Salumeria Tasting

Choice of 2 spuntini, 2 formaggi, 2 salumi, accompanied with assorted olives, evoo dipping plate and crostini	
FOR YOU: 21	FOR TABLE: 34
<i>Olives</i> Cerignola Rose Sicilian Verde Mischiata	<i>Salumi</i> Dry Cured Sausage Soppressata Prosciutto Di Parma
<i>Spuntini</i> Caponata Sicilian (Eggplant) Roasted Red Peppers Giardiniera (Grilled Marinated Garden Vegetables)	<i>Formaggi</i> Fontina Asiago Provolone (Sharp or Mild)

Soups & Salads

<i>Caesar</i> romaine hearts, garlic croutons, classic dressing and shaved pecorino	FOR YOU 15	FOR TABLE 27
<i>Arugula/Spinach</i> mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette	17	31

Pasta Fagioli 9

ADD CHICKEN +7 | SHRIMP +10

<i>Mista</i> mixed greens, cucumbers, olives, roasted peppers	FOR YOU 15	FOR TABLE 26
<i>Semifreddo</i> fresh spinach covered with sautéed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction	18	37

<i>Caprese</i> fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic	FOR YOU 17	FOR TABLE 33
<i>Rainbow Beet</i> mixed greens, diced rainbow beets, toasted walnuts, crisp goat cheese, red onion, citrus vinaigrette	17	33

Pasta Specialities

gluten free pasta +7
whole wheat pasta +5

<i>Penne Alla Voika</i> spicy vodka meat sauce with cream, prosciutto, bacon, and onion	23
<i>Cavatelli Bolognese</i> a delicate ground meat sauce and tomato with a hint of cream	23
<i>Rigatoni Al Filetto Di Pomodoro</i> fresh plum tomatoes, basil, onion, prosciutto	25
<i>Rigatoni Di Spago</i> chicken, with garlic, fresh mozzarella, spinach and sun-dried tomatoes in a fresh diced plum tomato and basil sauce	26

<i>Lasagna</i> crepes filled with spinach, chicken, ricotta and mozzarella, served in a light red cream sauce	22
<i>House Made Cannelloni</i> a light cream sauce with onions, bacon, egg yolk and romano cheese	24
<i>Linguine Carbonara</i> sauteed broccoli rabe, fennel sausage with roasted garlic, evoo	24
<i>Orecchiette Baresi</i> sauteed clams, shrimps, mussels, calamari, scungilli in a robust marinara or fra diavolo over linguine	25
<i>Linguine, Meatballs & Ricotta</i>	22

Seafood

<i>Lobster Ravioli</i> served in a pink sauce with jumbo shrimp and scallops	32
<i>Mussels Marinara</i> over linguine	27
<i>Calamari & Scungilli Marinara</i> over linguine	32
<i>Shrimp Marinara</i> over linguine	32
<i>Seafood Lover's Platter</i> sauteed clams, shrimps, mussels, calamari, scungilli in a robust marinara or fra diavolo over linguine	48

<i>Linguine Fresh Clam</i> (white or red) fresh chopped and whole clams either in garlic and oil, marinara sauce or fra diavolo	26
<i>Shrimp Francese</i> jumbo shrimp, egg battered, sautéed and topped with a lemon, butter and white wine sauce over linguine	33
<i>Shrimp Stella</i> garlic white wine sauce, roasted red peppers and mozzarella, over a bed of spinach	35

Entrees

<i>Chicken Cutlet Parmigiana</i> with tomato sauce and mozzarella, served with linguine	27
<i>Chicken Francese</i> egg battered, sautéed, lemon, white wine, butter sauce over linguine	28
<i>Chicken Marsala</i> shiitake mushrooms, rendered with rich marsala wine and demi glaze over linguine	28
<i>Chicken Capricciosa</i> breaded chicken topped with a light salad mix of diced fresh tomato, fresh mozzarella, shaved red onion, basil, evoo and balsamic reduction with mesclun greens	30

<i>Chicken Mama</i> sauteed chicken breast topped with spinach and mozzarella over linguine	29
<i>Veal Cutlet Parmigiana</i> with tomato sauce and mozzarella served with linguine	30
<i>Veal Sorrentino</i> sauteed, topped with prosciutto, eggplant, mozzarella and demi glaze over linguine	37
<i>Veal Sinatra</i> spinach, shrimp and provolone, white wine sauce	37

<i>Veal Chop</i> grilled loin veal chop served with shallots, shiitake mushrooms and fresh tomatoes in a marsala sauce, served with fresh vegetables and potatoes	45
<i>Stuffed Veal Chop</i> veal loin stuffed with spinach, prosciutto and mozzarella, in a portobello brown madeira wine sauce, served with fresh vegetables and potatoes	47
<i>Filet Mignon*</i> char-grilled filet mignon, topped with brown gravy and served with fresh vegetables and potatoes	47
<i>Stella Surf & Turf*</i> char-grilled filet mignon, topped with brown gravy, jumbo shrimp oreganata and served with asparagus	52

Vegetarian Entrees

<i>Eggplant Rollatini</i> stuffed with ricotta and mozzarella, topped with tomato sauce and melted mozzarella served with linguine	27
<i>Penne Broccoli and Zucchini</i> with garlic and evoo	25

<i>Eggplant Parmigiana</i> topped with tomato sauce and melted mozzarella served with linguine	28
<i>Penne Rigate Alla Bellini</i> with fresh mozzarella, eggplant, and basil in a fresh plum tomato sauce	26

<i>Capellini Al Pomodoro</i> Italian angel hair pasta, basil, onion in a fresh plum tomato sauce	25
<i>Baked Ziti</i>	21



Sides

<i>Mixed Vegetables</i> 9	<i>Broccoli Di Rabe</i> 10	<i>Sautéed Spinach</i> 9
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Ask to see our dessert menu! | Sharing Fee \$15

Prices subject to change without notice. Prices on menu reflect a cash discount. Prices do not include New York State Sales Tax.

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Wine List

Light Whites

		
101 Pinot Grigio, Ruffino Lumina, Italy	13	37
102 Chardonnay, S. Osvaldo, Italy	13	
103 Pinot Grigio, S. Osvaldo, Italy	13	
104 Sangria	13	

Medium Whites

		
200 Riesling, Chateau Ste. Michelle, Washington	14	42
201 Sauvignon Blanc, Crossings, NZ	15	44
202 Jean Paul Balland, Sancerre France Loire Valley	16	49

Full Whites

		
300 Chardonnay, Kendall Jackson, CA	15	49
301 Pinot Grigio, Santa Margherita, Italy	19	64
302 Sauvignon Blanc, Josh Cellars, CA		43
303 Chardonnay, Josh Cellars, CA	14	43

Sparkling / Rosé

		
400 White Zinfandel, Sutter Home, California	11	31
402 Rose, Fleurs De Prairie, France	14	43
403 Prosecco, Ruffino 187 ML		14
404 Mumm Napa		69

Whiskey Barrel Aged

		
900 Cabernet Double Barrel, Jacob's Creek Aged In Jameson Barrels	16	40
901 Shiraz Double Barrel, Jacob's Creek Aged In Chivas Barrels	16	41

Light Reds

		
500 Merlot, Bolla, Italy	12	34
501 Merlot, Robert Mondavi, Private Selection, California	13	37
502 Pinot Noir, Stemmari, Italy	13	37
503 Cabernet, S. Osvaldo, Italy	12	
504 Montepulciano D'Abruzzo, Carletto, Italy		34
505 Sangria	12	
506 Red Blend, Line 39, CA	12	32

Medium Reds

		
600 Sangiovese Cecchi, Italy	13	37
601 Cabernet, Jacob's Creek Reserve, Australia	13	34
602 Chianti, Ruffino, Italy	14	42
604 Pinot Noir, J. Lohr, California	15	50
605 Merlot, J. Lohr Los Osos, CA	15	50
606 Cabernet-Shiraz, Jacob's Creek Reserve, Australia		35
607 Barbera D' Alba, Pertinace, Italy		51
608 Red Blend, Unshackled, Prisoner Wine Co. Oakville, CA	14	46

Full Reds

		
700 Malbec, Graffigna, Argentina	14	44
703 Cabernet, Antinori Santa Cristina, Italy	16	52
704 Chianti Classico Riserva, Ruffino Tan Label, Italy	19	62
705 Valpolicella Ripasso, Luigi Righetti, Italy		49
706 Cabernet, J. Lohr Hilltop, CA		58
707 Cabernet, Josh Cellars, CA	14	44

Reserve Reds

	
800 Brunello Di Montalcino, Frescobaldi, Italy	100
801 Chianti Riserva, Ruffino Gold Label, Italy	90
802 Brunello Di Montalcino, Banfi, Italy	170
803 Barolo, Pertinace, Italy	80
804 Amarone, Luigi Righetti, Italy	80
805 Cabernet, Mondavi Oakville, CA	140
806 Carbernet, Caymus Napa Valley, CA	175
807 Red Blend, Abstract, Orin Swift, CA	80