

## Appetizers

**8 Baked Clams Oreganata** 19 35  
whole littleneck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce

**Mozzarella in Carozza** ★ 17 31  
fresh mozzarella, basil, roasted red pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce

**8 Clams Luciano** 19 35  
fresh clams sautéed with garlic, basil, white wine (red, add marinara)

**P.E.J. Mussels** 18 33  
your choice of luciano, marinara or fra diavolo

FOR YOU FOR TABLE

**Calamari Fritti** 19 35  
lightly fried and served with marinara sauce

**Calamari Fritti Arrabbiata** 21 38  
fried calamari tossed with fresh tomato and cherry peppers in a spicy sauce

**Grilled Octopus Salad** 24 45  
lightly grilled, marinated with mixed greens, celery and hot cherry peppers served cold

**Broccoli Di Rabe** 18 33  
with garlic and evoo

FOR YOU FOR TABLE

## Salumeria Tasting

Choice of 2 spuntini, 2 formaggi, 2 salumi, accompanied with assorted olives, evoo dipping plate and crostini

FOR YOU: 22 FOR TABLE: 35

### Olives

Cerignola Rose  
Sicilian Verde  
Mischiata

### Spuntini

Caponata  
Sicilian (Eggplant)  
Roasted Red Peppers  
Giardiniera  
(Grilled Marinated Garden Vegetables)

### Salumi

Dry Cured Sausage  
Soppresata  
Prosciutto Di Parma

### Formaggi

Fontina  
Asiago  
Provolone (Sharp or Mild)

## Soups & Salads

Pasta Fagioli 9

ADD CHICKEN +7 | 4 SHRIMPS +10

**Caesar** 15 27  
romaine hearts, garlic croutons, classic dressing and shaved pecorino

**Arugula/Spinach** 17 31  
mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette

FOR YOU FOR TABLE

**Mista** 15 26  
mixed greens, cucumbers, olives, roasted peppers

**Semifreddo** ★ 19 36  
fresh spinach covered with sautéed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction

FOR YOU FOR TABLE

**Caprese** 17 33  
fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic

**Rainbow Beet** ★ 17 33  
mixed greens, diced rainbow beets, toasted walnuts, crisp goat cheese, red onion, citrus vinaigrette

## Pasta Specialities

gluten free pasta +7  
whole wheat pasta +5

**Cavatelli Bolognese** 24  
a delicate ground meat sauce and tomato with a hint of cream

**Penne Alla Vodka** ★ 24  
spicy vodka meat sauce with cream, prosciutto, bacon, and onion

**Rigatoni Al Filetto Di Pomodoro** 26  
fresh plum tomatoes, basil, onion, prosciutto

**Rigatoni Di Spago** 27  
chicken, with garlic, fresh mozzarella, spinach and sun-dried tomatoes in a fresh diced plum tomato and basil sauce

**Lasagna** 23

**House Made Cannelloni** 25  
crepes filled with spinach, chicken, ricotta and mozzarella, served in a light red cream sauce

**Linguine Carbonara** 25  
a light cream sauce with onions, bacon, egg yolk and romano cheese

**Orecchiette Baresi** 26  
sautéed broccoli rabe, fennel sausage with roasted garlic, evoo

**Linguine, Meatballs & Ricotta** 23

## Seafood

**Mussels Marinara** 28  
over linguine

**Lobster Ravioli** ★ 33  
served in a pink brandy sauce with jumbo shrimp and scallops

**Calamari & Scungilli Marinara** 33  
over linguine

**Shrimp Marinara** 33  
over linguine

**Seafood Lover's Platter** ★ 49  
sautéed clams, shrimps, mussels, calamari, scungilli in a robust marinara or fra diavolo over linguine

**Linguine Fresh Clam** 27  
(white or red) fresh chopped and whole clams either in garlic and oil, marinara sauce or fra diavolo

**Shrimp Francese** 34  
jumbo shrimp, egg battered, sautéed and topped with a lemon, butter and white wine sauce over linguine

**Shrimp Stella** ★ 36  
garlic white wine sauce, roasted red peppers and mozzarella, over a bed of spinach

ask your server about the fresh catch of the day

## Entrees

**Chicken Cutlet Parmigiana** 28  
with tomato sauce and mozzarella, served with linguine

**Chicken Francese** ★ 29  
egg battered, sautéed, lemon, white wine, butter sauce over linguine

**Chicken Marsala** 29  
shiitake mushrooms, rendered with rich marsala wine and demi glaze over linguine

**Chicken Capricciosa** ★ 32  
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

**Chicken Mama** ★ 30  
sautéed chicken breast topped with spinach and mozzarella over linguine

**Veal Cutlet Parmigiana** 31  
with tomato sauce and mozzarella served with linguine

**Veal Sorrentino** ★ 38  
sautéed, topped with prosciutto, eggplant, mozzarella and demi glaze over linguine

**Veal Sinatra** 39  
sautéed with shrimp and topped with mozzarella in a white wine sauce, served over a bed of spinach.

**Veal Chop** 47  
pan-seared veal chop served with shallots, shiitake mushrooms and fresh tomatoes in a marsala sauce, served with fresh vegetables and potatoes

**Stuffed Veal Chop** 49  
veal loin stuffed with spinach, prosciutto and mozzarella, in a portobello brown madeira wine sauce, served with fresh vegetables and potatoes

**Filet Mignon\*** 49  
char-grilled filet mignon, topped with brown gravy and served with fresh vegetables and potatoes

**Stella Surf & Turf\*** 53  
char-grilled filet mignon, topped with brown gravy, jumbo shrimp oreganata and served with asparagus

## Vegetarian Entrees

**Eggplant Parmigiana** 27  
topped with tomato sauce and melted mozzarella served with linguine

**Penne Broccoli and Zucchini** 26  
with garlic and evoo

**Eggplant Rollatini** ★ 28  
stuffed with ricotta and mozzarella, topped with tomato sauce and melted mozzarella served with linguine

**Penne Rigate Alla Bellini** 27  
with fresh mozzarella, eggplant, and basil in a fresh plum tomato sauce

**Capellini Al Pomodoro** 26  
Italian angel hair pasta, basil, onion in a fresh plum tomato sauce

**Baked Ziti** 22



## Sides

Mixed Vegetables 9

Broccoli Di Rabe 10


Sautéed Spinach 9

Sharing Fee Applies. Please ask your server for details. | Ask to see our dessert menu.  
Prices subject to change without notice. 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.


★ FAN FAVORITE

# 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	

## 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
506 Red Blend, Line 39, CA	12	32

## Medium Whites

		
200 Riesling, Chateau Ste. Michelle, Washington	14	42
201 Sauvignon Blanc, Crossings, NZ	15	44

## Medium Reds

		
600 Sangiovese Cecchi, Italy	13	37
602 Chianti, Ruffino, Italy	14	42
604 Pinot Noir, J. Lohr, California	15	50
605 Merlot, J. Lohr Los Osos, CA	15	50
607 Barbera D'Alba, Pertinace, Italy		51
608 Red Blend, Unshackled, Prisoner Wine Co. Oakville, CA	14	46

## 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

## 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

## 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 Nando Spumanti		35
405 Korbel		39

## 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

## 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