Appetizers

8 Baked Clams Oreganata — FOR YOU 19 / FOR TABLE 35
whole littleneck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce

Mozzarella in Carrozza ★ — 18 / 32
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.I. Mussels — 19 / 34
your choice of luciano, marinara or fra diavolo

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 — 25 / 46
lightly grilled, marinated with mixed greens, celery and hot cherry peppers served cold

Broccoli Di Rabe — 19 / 34
with garlic and evoo

Salumeria Tasting

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

FOR YOU: 23 FOR TABLE: 36

Olives
- Cerignola Rose
- Sicilian Verde
- Mischiata

Spuntini
- Caponata
- Roasted Red Peppers
- Giardiniera (Grilled Marinated Garden Vegetables)

Salumi
- Dry Sausage
- Soppressata
- Prosciutto Di Parma

Formaggi
- Fontina
- Provolone (Sharp)
- Provolone (Mild)

Soups & Salads

Pasta Fagioli 9

ADD CHICKEN +9 | 4 SHRIMPS +10

Caesar — FOR YOU 15 / FOR TABLE 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

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

Caprese — 18 / 34
fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic

Rainbow Beet ★ — 18 / 34
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 — 25
a delicate ground meat sauce and tomato with a hint of cream

Penne Alla Vodka ★ — 25
spicy vodka meat sauce with cream, prosciutto, bacon, and onion

Rigatoni Al Filetto Di Pomodoro — 27
fresh plum tomatoes, basil, onion, prosciutto

Rigatoni Di Spago — 28
chicken, with garlic, fresh mozzarella, spinach and sun-dried tomatoes in a fresh diced plum tomato and basil sauce

Lasagna — 24

House Made Cannelloni — 26
crepes filled with spinach, chicken, ricotta and mozzarella, served in a light red cream sauce

Linguine Carbonara — 26
a light cream sauce with onions, bacon, egg yolk and romano cheese

Orecchiette Baresi — 27
sautéed broccoli rabe, fennel sausage with roasted garlic, evoo

Linguine, Meatballs & Ricotta — 24

Seafood

Mussels Marinara — 29
over linguine

Lobster Ravioli ★ — 34
served in a pink brandy sauce with jumbo shrimp and scallops

Calamari & Scungilli Marinara — 34
over linguine

Shrimp Marinara — 34
over linguine

Seafood Lover's Platter ★ — 50
sautéed clams, shrimps, mussels, calamari, scungilli in a robust marinara or fra diavolo over linguine

Linguine Fresh Clam — 28
(white or red) fresh chopped and whole clams either in garlic and oil, marinara sauce or fra diavolo

Shrimp Francese — 35
jumbo shrimp, egg battered, sautéed and topped with a lemon, butter and white wine sauce over linguine

Shrimp Stella ★ — 37
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 — 29
with tomato sauce and mozzarella, served with linguine

Chicken Francese ★ — 30
egg battered, sautéed, lemon, white wine, butter sauce over linguine

Chicken Marsala — 30
shiitake mushrooms, rendered with rich marsala wine and demi glaze over linguine

Chicken Capricciosa ★ — 33
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 ★ — 31
sautéed chicken breast topped with spinach and mozzarella over linguine

Veal Cutlet Parmigiana — 32
with tomato sauce and mozzarella served with linguine

Veal Sorrentino ★ — 39
sautéed, topped with prosciutto, eggplant, mozzarella and demi glaze over linguine

Veal Sinatra — 40
sautéed with shrimp and topped with mozzarella in a white wine sauce, served over a bed of spinach.

Veal Chop — 49
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 — 51
pan-seared veal chop stuffed with spinach, prosciutto and mozzarella, in a portobello brown madeira wine sauce, served with fresh vegetables and potatoes

Filet Mignon* — 54
char-grilled filet mignon, topped with brown gravy and served with fresh vegetables and potatoes

Stella Surf & Turf* — 58
char-grilled filet mignon, topped with brown gravy, jumbo shrimp oreganata and served with asparagus

Vegetarian Entrees

Eggplant Parmigiana — 28
topped with tomato sauce and melted mozzarella served with linguine

Penne Broccoli and Zucchini — 27
with garlic and evoo

Eggplant Rollatini ★ — 29
stuffed with ricotta and mozzarella, topped with tomato sauce and melted mozzarella served with linguine

Penne Rigate Alla Bellini — 28
with fresh mozzarella, eggplant, and basil in a fresh plum tomato sauce

Capellini Al Pomodoro — 27
Italian angel hair pasta, basil, onion in a fresh plum tomato sauce

Baked Ziti — 23

STELLA TRATTORIA & BAR

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 or intolerance. *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

8239-1422 | Updated 10/2026

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	

Medium Whites

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

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
304 Gavi, Banfi Principessa, Gavia	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 Nando Spumanti		35
405 Korbel		39
406 Sparkling Wine, Mionetto 187ML Alcohol Removed		9

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	
506 Red Blend, Line 39, CA	12	32

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
609 Montepulciano D'Abruzzo, Nevio, Italy		39

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 Napa, CA	140
806 Carbernet, Caymus Napa Valley, CA	175

STELLA
TRATTORIA & BAR

BOTTLE GLASS