

Primo

Bruschetta al Pomodoro

Grilled brick-oven bread rubbed with garlic and topped with tomatoes, fresh basil and extra virgin olive oil \$12

Garlic Bread

Wood-fired flatbread, roasted garlic, extra virgin olive oil and herbs \$12

Salumi & Cheese

Selection of three cured meats & three cheese, and grilled bread \$25

Oven baked Meatball

Beef, veal, pork, marinara sauce, and burrata \$18

Capesante all'Arabiata

Seared jumbo fresh scallops, arrabiata sauce and arugula salad \$21

Calamari Fritti

Baby squid, lightly floured and deep fried, served with spicy tomato-basil and citrus aioli \$19

Crab Cakes

Lumps of Blue crab tossed with shallots, garlic and herbs, and served with citrus aioli \$21

Cozze alla Tarantina

Sautéed black mussels in white wine sauce or tomato broth \$ 21

Brick Oven Roasted Manilla Clams

Garlic confit, white wine, lemon, and butter \$21

Steamed Penn Cove Mussels

Smoked pancetta, saffron, and cream \$21

Scampi Adriatico

Large breaded shrimp, grilled with garlic, parsley, chile flakes, olive oil, over braised cabbage, leeks, apricots \$21

Gamberi al Limone

Large shrimp sautéed with garlic, white wine & lemon butter sauce over lemon infused risotto \$21

Carpaccio Di Manzo

Thinly sliced filet mignon topped with capers, shallots, arugula, shaved parmesan and extra virgin olive oil \$22

Eggplant Polpetta

Marinara, basil, burrata, and grilled bread \$16

Zuppe & Insalate

Minestrone Di Verdure

Fresh vegetable, bean and pasta soup \$12

Chopped Salad

Shaved romaine lettuce, radicchio, savoy cabbage, salumi, ricotta salata and oregano dressing \$16

Caprese Salad

Fresh buffalo mozzarella, heirloom tomatoes, whole leaf basil, balsamic reduction, and pesto \$16

Caprese di Stella

Roasted tomatoes, creamy pesto with pine nuts, burrata and grilled bread \$21

Insalata di Spinaci

Baby spinach tossed with oranges and citrus vinaigrette \$12

Caesar

*Chopped romaine, creamy reggiano dressing, anchovy, and croutons
\$14*

Arugula Salad

Balsamic dressing, pecorino romano, Campari tomatoes \$14

Caprino di Lamponi

Organic mixed greens tossed with fresh raspberries and toasted almonds, goat cheese crumbles, tossed with raspberry vinaigrette \$14

Pizza

Neapolitan-Style Pizza from wood burning brick oven.

Pizza Margherita

Tomatoes, basil and fresh mozzarella \$20

Pizza Portabella

*Grilled mushrooms, red onions, goat cheese,
Italian parsley, mozzarella and tomato sauce \$22*

Pizza Astarita

*Italian sweet sausage, housemade meatballs, imported salami,
fresh oregano, mozzarella and tomato sauce \$25*

Pizza Bianca

*Mozzarella, Reggiano, Ricotta di Bufala, garlic
and extra virgin olive oil \$21*

Veganizza

Mushrooms, baby spinach, roasted peppers, red onion, tofu, vegan mozzarella \$22

Flatbread

Prosciutto di parma, fig and onion jam, gorgonzola dolce, and arugula \$20

Serious Italian Pasta

Capellini Checca

*Angel hair pasta, sautéed garlic,
fresh basil, and tomatoes \$21*

Capellini Con Scampi

Angel hair pasta, jumbo prawns, garlic/basil white wine sauce \$37

Spaghetti Bolognese

*Spaghetti pasta topped with meat sauce
and house made meatballs \$28*

Linguine con Vongole O Cozze

Linguine pasta tossed with fresh steamed clams or mussels, white or red sauce \$38

Penne con Porcini e Prosciutto

*Penne pasta with spicy tomato-cream sauce, prosciutto, and
porcini mushrooms \$31*

Fettuccine di Mare

Fettuccine with lobster, shrimp, clams, mussels, calamari in Vodka cream sauce \$46

Penne con Pollo e Dragoncello

*Penne pasta tossed with grilled chicken breast, sundried
tomatoes, tarragon cream sauce \$31*

Fettuccine Alfredo con Pollo

Fettuccine pasta tossed with grilled chicken breast in an Alfredo cream sauce \$29

Eggplant Parmigiana

*Thinly sliced eggplant, lightly coated, deep fried and layered with marinara, basil, ricotta, mozzarella, and parmigiano
\$28*

Ravioli di Casa

*Ravioli filled with reggiano, ricotta, mozzarella,
in tomato basil marinara with Stella's meatball, \$26*

Brick Oven Lasagna

Beef, veal, and pork lasagna with mozzarella, and reggiano \$31

Penne Rapini

Penne in a basil marinara with Italian sausage, and rapini \$30

Gnocchi Paese di Salici

Potato pasta pillows tossed with bacon and asparagus in a four cheese sauce \$31

Secondi

Pollo Piccata

Boneless breast of chicken sautéed with shallots, garlic, lemon, white wine, capers, served with roasted potatoes and vegetables \$36

Pollo Parmigiana

Breaded and pounded boneless chicken breast, baked with marinara sauce, basil and mozzarella, served with linguine marinara \$36

Pollo calabrese

Boneless breast of chicken sautéed with prosciutto, rapini, red chili flakes, white wine, and marinara sauce. Served with roasted potatoes and vegetables \$36

Vitello Saltinbocca

Veal scaloppini topped with prosciutto & sage cooked in white wine & veal reduction. Served with roasted potatoes and vegetables \$38

Vitello Marsala

Veal scaloppini, topped with mushrooms, Marsala wine sauce, served with roasted potatoes and vegetables \$38

Capesante di Venezia

Seared fresh jumbo scallops with capellini in a spicy Vodka pink sauce \$38

Sogliola di Nonno

Pacific Sole filet sautéed with shallots, garlic, lemon, white wine, capers. Served with roasted potatoes and vegetables \$34

Filet Mignon

10 Oz. Filet marinated in rosemary, salt, and pepper. Served with roasted potatoes and sautéed spinach \$49

Salmone Sorrento

Seared filet of salmon topped with sundried tomato, artichoke hearts and porcini mushrooms. Served with roasted potatoes and vegetables \$37

Salmone al Pomodoro

Wild filet of salmon topped with diced tomatoes, garlic, fresh basil and olive oil. Served with roasted potatoes and vegetables \$37

Buon Appetito!