

APPETIZERS

Spinach Dip

Served with toast points — 12

Tomato Bruschetta

Marinated tomatoes and mozzarella with herb toast — 12

Blue Crab Cakes

Served with chipotle aioli — 16

Fried Calamari

Served with marinara sauce — 15

House Made Mozzarella Sticks

Served with marinara and ranch — 10

Pretzel Charcuterie Board

New York style pretzel filled with Italian meats and cheeses with honey mustard and truffle cheese dipping sauces — 19

SOUP & SALAD

Stella's Chicken Soup — 4/5

Soup Du Jour — 4/5

Classic Caesar — 4/7

Dinner Salad — 4/7

Wedge Salad

Bleu cheese crumbles, tomatoes, red onions, balsamic reduction and pancetta with bleu cheese dressing — 10

Antipasta Chopped Salad

Salami, pepperoni, fresh mozzarella, artichoke hearts, olives, cucumbers, pepperoncini, penne pasta, red onions with romaine lettuce and tossed with Tuscan vinaigrette — 14

VF Panzanella Salad

Toasted focaccia, tomatoes, fresh mozzarella, cucumbers, red onions, basil with spring mix and tossed with tomato lemon vinaigrette — 12

Salad add ons: Grilled Chicken — 4 Grilled Salmon — 14

Grilled Shrimp (3) — 8 Seared Scallops (2) — 12

Grilled Petite Filet — 15

FRESH HANDMADE PASTAS

Add a Caesar or Dinner Salad — 4 Add a Feature Salad with any Pasta Entrée — 6 Gluten Free Pasta Available

Spaghetti Marinara — 10

Served with meatballs or Italian sausage — 14

Fettuccine Alfredo

Creamy housemade alfredo sauce with pecorino romano cheese — 15

VF Three Cheese Lasagna

with ricotta, mozzarella and Parmesan cheese — 15

Cheese Ravioli

Ricotta filling and topped with marinara sauce — 15

VF Eggplant Parmigiana over Spaghetti — 16

Penne a la Vodka

Pancetta and Italian herbs in tomato vodka cream sauce — 14

Lobster Ravioli

Spinach, tomato and shrimp in garlic cream sauce — 24

VF Gnocchi Primavera

Sautéed zucchini, broccolini, mushrooms, asparagus and red peppers, tossed in garlic lemon white wine sauce — 15

Spicy Sausage

Spicy sausage marinara over orecchiette and topped with creamy burrata cheese — 16

VF Truffle Cheese Sauce over Bucatini

Black truffle pecorino cheese melted in a rich cream sauce— 16

Sunday Gravy

Slow cooked shredded beef and pork ribs in a savory red sauce, topped with a house made meatball and sausage link over rigatoni — 19

Add Ons

Grilled Chicken — 4 Grilled Shrimp — 8 Seared Scallops — 12 Grilled Salmon — 14 Grilled Petite Filet — 15

GF = Gluten Friendly **VF** = Vegetarian Friendly

ENTRÉES

Includes your choice of a Dinner Salad or Caesar Salad or substitute a Feature Salad — 6

CHICKEN

GF Chicken Portobello

Topped with grilled portobello mushrooms, peppers, onions and melted smoked gouda with rosemary au jus. Served with garlic mashed potatoes — 23

Cashew Crusted Chicken

Sautéed spinach, garlic mashed potatoes and fire-roasted green chile cream — 21

Chicken Parmigiana

Served with spaghetti — 18

(or substitute fettuccine alfredo — 3)

Chicken Picatta

Served with garlic mashed potatoes — 18

Chicken mixed grill

Skewered and grilled chicken, Italian sausage, shrimp, zucchini and peppers on a bed of rice with fresh basil pesto sauce — 21

Chicken Florentine

Creamy spinach and mushroom sauce with rice pilaf — 19

LAND

GF Grilled 12 oz. Ribeye

Topped with garlic herb butter and served with garlic mashed potatoes and asparagus — 27

Veal Marsala

Mushrooms and shallots in a rich marsala wine sauce served with garlic mashed potatoes — 24

Veal Parmigiana

Served with spaghetti — 25

(or substitute fettuccine alfredo — 3)

Veal Braciola

Braised veal stuffed with garlic, herbs, breadcrumbs in marinara sauce. Served over orecchiette pasta — 26

GF Pork Tenderloin Porchetta

Stuffed with garlic, herbs and wrapped in bacon with rosemary au jus. Served with garlic mashed potatoes — 22

SEA

Seared Salmon

Avocado, tomato, mozzarella and balsamic drizzle. Served over sautéed spinach — 26

Sautéed Shrimp Scampi

Served over linguine — 26

Bacon Wrapped Scallops

Served with corn and zucchini hash with chile lime aioli — 31

GF Seafood Risotto

Lobster, shrimp, scallops with pancetta, mushrooms and asparagus in a creamy Parmesan risotto — 32

Parmesan and Herb Crusted Snapper

Served with lemon butter sauce and broccolini — 27

SIDES

Grilled asparagus — 6 Sautéed spinach — 5 Broccolini — 6

Rice pilaf — 4 Garlic mashed potatoes — 5



SPECIALTY PIZZAS

Pizzas available in medium/large. Substitute gluten free crust on any medium size pizza

Traditional Cheese — 13/14

Italian Meats

Italian sausage, pepperoni and meatballs — 16/18

The Everything

Italian sausage, meatballs, onion, pepperoni, bell pepper, black olives and mushrooms — 18/20

VF California Veggie

Portabello mushrooms, broccoli, sun-dried tomatoes, corn, peppers, onion and avocado — 17/19

Bianca

Fresh spinach, ricotta cheese and mozzarella — 16/18

Double-T Brisket

Brisket, fresh jalapeños, smoked gouda, avocado and barbecue sauce — 17/19

Classic Margherita

Fresh basil, mozzarella and tomato — 15/17

Chicken Bacon Florentine

White sauce, mozzarella, chicken, bacon, portabello mushrooms, tomatoes and spinach — 17/19

ADDITIONAL TOPPINGS

Each topping 2 or 1.25 for half

Italian Sausage | Meatballs | Pepperoni | Ham | Onion | Garlic | Anchovies | Bell Pepper | Fresh Jalapeños
Mushrooms | Olives | Green Chile | Tomatoes | Extra Cheese | Smoked Gouda

CALZONES

Cheese Calzone — 10
Additional toppings — 1

PIZZA UNA

Cheese Pizza Una — 10
Additional toppings — 1

EPPI ROLLS

Sausage Eppi Roll
Stuffed with sausage, peppers, onion, mozzarella and Parmesan cheese — 12

Spinach Eppi Roll
Stuffed with spinach, roasted red pepper, onion, mozzarella and Parmesan cheese — 12

CREATE YOUR OWN BURGER

USDA Choice Beef with choice of 4 toppings, served with homemade French fries — 12

Additional toppings — 1

BURGER TOPPINGS

American Cheese | Swiss Cheese | Smoked Gouda | Bacon | Tomatoes | Onion
Lettuce | Pickles | Jalapeños | Sautéed Mushrooms | Fried Egg (*add 1.25*)