

APPETIZERS

Spinach Dip

Creamy spinach and three cheese blend finished with a pecorino gratin and roasted red peppers served warm with herb toast points — 13

VF Tomato Bruschetta

Marinated tomatoes and fresh mozzarella served with herb toast points — 12

Crab Cakes

House blend jumbo lump crab rolled in crisp panko and served with chipotle aioli — 21

Fried Calamari

Lightly breaded tender calamari and banana peppers served with warm marinara — 17

VF House Made Mozzarella Sticks

House breaded mozzarella planks served with marinara and ranch — 12

Pretzel Charcuterie Board

New York style pretzel filled with Italian meats and gourmet cheeses served with country style mustard and homemade jam — 27

Marinated Beef Tips

Beef tenderloin tips marinated and seared with caramelized onions and bleu cheese served with herb toast points — 19

SOUP & SALAD

Stella's Chicken Soup — Cup 4/Bowl 6

Soup Du Jour — Cup 4/Bowl 6

Ask your server for today's option

Classic Caesar

Crisp romaine with homemade Caesar dressing, croutons and pecorino cheese — Half 4/Full 9

Dinner Salad

Crisp romaine, carrots, tomatoes, and croutons with your choice of dressing — Half 4/Full 9

GF Romaine Wedge Salad

Romaine heart topped with bleu cheese, cherry tomatoes, red onions, pancetta, balsamic syrup and bleu cheese dressing — Full 14

GF/VF Greek Salad

Crisp romaine, artichoke hearts, kalamata olives, red onions, Feta cheese, and tomatoes, tossed with lemon vinaigrette — Full 14

GF/VF Berry Caprese

Spring mix tossed in strawberry vinaigrette topped with seasonal berries, fresh mozzarella, basil, cracked black pepper, and drizzled with balsamic glaze — Full 14

*Salad add ons: Grilled Chicken — 5 Grilled Salmon — 14
Grilled Shrimp — 8 Grilled Petite Filet — 15*

CHEF'S FAVORITES

Grilled 16 oz. Ribeye

Certified Angus Beef grilled to your preference and topped with fried onion straws and balsamic glaze served with olive oil poached potatoes and chef vegetables — 42

Bistro Chicken

Pan seared chicken breast with bacon, sundried tomatoes, artichoke hearts, shallots, garlic, and white wine over olive oil poached potatoes — 21

Cashew Crusted Chicken

Crispy cashew encrusted chicken with fire roasted green chile cream sauce served with wilted spinach and mashed potatoes — 23

GF Chicken Portobello

Chicken breast topped with sauteed portobello mushrooms, sweet peppers, onions, and smoked gouda with au jus. Served over mashed potatoes — 25

GF Grilled Salmon

Fresh Atlantic salmon drizzled with pesto cream sauce served with rice pilaf and chef's vegetable — 26

Sautéed Shrimp Scampi

Tender shrimp cooked with garlic, lemon, and white wine butter sauce served over angel hair — 26

Double Cut Pork Chop

Served with cherry mustard, olive oil poached potatoes and seasonal vegetables — 36

SIDES

Seasonal vegetables — 3 Olive Oil Poached Potatoes — 4 Wilted Spinach — 5

Rice pilaf — 3 Mashed potatoes — 4 French Fries — 3

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



HANDMADE PASTAS

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

Add Ons

Grilled Chicken — 5 Grilled Shrimp — 8 Grilled Salmon — 14 Grilled Petite Filet — 15

ALL PASTA IS HANDMADE DAILY WITH DURUM WHEAT AND COOKED FRESH TO ORDER

VF Spaghetti Marinara

Stella's light marinara sauce tossed with spaghetti — 10
Served with housemade meatballs or Italian sausage — 14

Fettuccine Alfredo

Rich and creamy pecorino cheese sauce tossed with fettuccini — 15

Cheese Ravioli

Pillows of pasta filled with creamy ricotta, mozzarella, pecorino and tossed with our signature marinara — 15

Shrimp, Chicken, and Sausage Fra Diavolo

Shrimp, chicken, and sausage, with peppers, onions, and mushrooms in our spicy marinara tossed with linguini — 21

Utica Chicken Riggies

Sauteed chicken, Calabrian salami, sweet peppers, and broccoli, in a creamy tomato sauce tossed with rigatoni — 23

Sunday Gravy

Shredded pork and beef short ribs slow cooked in a savory red sauce topped with two house made meatballs and spicy sausage tossed with bucatini — 23

3 Meat Bolognese Over Pappardelle

Beef, pork, and pepperoni simmered in a light tomato sauce tossed with pappardelle — 24

Jalapeño Bacon and Crab Orecchiette

Fresh crab and jalapeno bacon in a creamy pecorino smoked gouda, and mozzarella cheese sauce with orecchiette pasta and topped with fresh tomatoes and toasted bread crumbs — 28

Creamy Pesto Penne

Sweet basil pureed with pecorino, almonds, garlic and cream tossed with penne pasta — 16

GF/VF Gluten Free Penne Primavera

Fresh seasonal vegetables sauteed with garlic, white wine, and butter tossed with gluten free penne — 15

Lobster Ravioli

Tender lobster meat combined with spinach and our three cheese blend, served with shrimp, spinach, tomatoes, and garlic cream sauce — 24

STELLA'S CLASSICS

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

Three Cheese Lasagna

Layers of house made pasta, ricotta, mozzarella, and pecorino with our signature marinara — 16
Add three meat Bolognese sauce — 7

Stella's Parmesan

Breaded and fried crispy served with our signature marinara over spaghetti.
Chicken — 21, Veal — 26, Eggplant — 16
Substitute fettuccini alfredo — 3

Picatta

A tangy combination of garlic capers and lemon white wine butter sauce served with garlic mashed potatoes
Chicken — 21, Veal — 26

Marsala

Sauteed wild mushrooms and garlic in a sweet marsala wine sauce, served with mashed potatoes
Chicken — 21, Veal — 26

Puttanesca

Classic marinara spiked with garlic, capers, kalamata olives, and herbs tossed with bucatini
Chicken — 21, Shrimp — 23, Veal — 26



NY STYLE SPECIALTY PIZZAS

Pizzas available in large 18"/medium 16"/una 9". 12" gluten free crust available

Traditional Cheese — Medium 13/Large — 14

Italian Meats

Italian sausage, pepperoni and meatballs
— Medium 17/Large — 19

Chicken Bacon Ranch

Ranch dressing with mozzarella, grilled chicken,
and crispy bacon
— Medium 19/Large — 21

Bianca

Ricotta, mozzarella, and fresh spinach
— Medium 16/Large — 18

Double-T BBQ Beef

Shredded BBQ beef, fresh jalapenos, smoked gouda,
and barbeque sauce with avocado crème drizzle
— Medium 17/Large — 19

Classic Margherita

Garlic olive oil with mozzarella, fresh tomatoes, and basil
— Medium 16/Large — 18

Chicken Santa Fe

Alfredo sauce, grilled chicken, mozzarella, and fire
roasted green chiles
— Medium 19/Large — 21

The Everything

Italian sausage, meatballs, pepperoni, onions,
bell peppers, mushrooms, and black olives
— Medium 20/Large — 22

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

**Traditional
Cheese Calzone** — 10

Additional toppings for meats
and extra cheese — 1

Extra Veggies — 1

PIZZA UNA

Cheese Pizza Una — 10

Additional toppings — 1

Make it a specialty
pizza — 3

EPPI ROLLS

Sausage Eppi Roll

Stuffed with sausage,
peppers, onion,
mozzarella and
Parmesan cheese — 14

Spinach Eppi Roll

Stuffed with spinach,
roasted red pepper,
onion, mozzarella and
Parmesan cheese — 14

AMERICANO

Classic Bacon Cheeseburger

Chargrilled 8 oz Kobe beef patty topped with bacon
and melted cheddar on a kaiser bun - lettuce, tomato,
and onion and fresh cut french fries — 16

Stella's Signature Burger

Chargrilled 8 oz Kobe patty topped with crisp pancetta,
2 fried mozzarella sticks, and our bruschetta tomatoes
on a kaiser bun served with fresh cut French fries — 18

BURGER TOPPINGS

(add topping for 1.00)

American Cheese | Swiss Cheese | Smoked Gouda | Bacon | Tomatoes | Onion
Lettuce | Pickles | Jalapeños | Sautéed Mushrooms | Fried Egg

