

Stella's Dinner Features **September 19th through September 25th**

Appetizer Feature:

“Calamari Fra Diavolo” Crispy Calamari Tossed in Sliced Garlic, Cherry Peppers, White Wine, Pomodoro Sauce, Fresh Basil & Lemon Wedge **18**

Salad Feature:

“Ferragosto Insalate” Italian September Harvest Salad, Arugula, Radicchio, Brulee Figs, Prosciutto di Parma, Burrata, Toasted Almonds, Roasted Pear & Honey Vinaigrette

Half Salad-9 Full Salad -16
Add Chicken -5 Add Shrimp - 8

Dinner Features:

“Emilia Romagna Lasagna” Thinly Layered Lasagna, Bolognese, Classic Bechamel Sauce, Shaved Parmigiano, & Basil Floret **26**

“Tartufo Scallops” Truffle Mushroom Risotto, Pan Seared Scallops, Sautéed Spinach, Crispy Shallot Rings, Cacio e Pepe Crème Drizzle **38**

“Chicken alla Francese” Pan Seared Flour & Egg Battered Chicken Breast, Lemon Butter White Wine Reduction, Angel Hair Pasta, Sautéed Spinach, Lemon Wedge & Italian Parsley **27**

“Salmone alla Sicilia” Pan Seared Salmon, Orange Infused Sicilian Couscous, Grilled Eggplant, Parsley Pesto Drizzle, Micro Herb Salad Garnish & Lemon Wedge **31**

Stella's NY Steakhouse

Served with Choice of One Side and One Sauce. Add Shrimp- 12; Add Lobster Meat- 16

8oz Pan-Seared Filet Mignon **52**

Nolan Ryan 16oz Pan-Seared Ribeye **54**

Sauce Selections:

Chimichurri, Horseradish Whipped Cream, Gorgonzola Crema

Side Selections:

Lemon Parmigiano Brussels, Creamed Spinach, Mac & Cheese, Parmigiano Truffle Fries

Add Family Style Side **10**

(Feeds 2-4 Guests)

Pizza Feature:

“New Haven Style White Clam Pizza” Thin Crust Pizza, Mozzarella, White Clam Sauce, Cherry Peppers, Oregano & Sliced Garlic **21**

Dessert Feature:

“Toasted Almond Vanilla Layer Crepe Cake” Vanilla Crepe Layer Cake, Candied Toasted Almonds, Butterscotch Drizzle & Toasted Almond Mousse **12**