

## *Stella's Christmas Eve Menu*

### *Appetizers:*

“Assorted Baked Clams” Cherrystone Clams Prepared Oreganata Style with Homemade Breadcrumbs, Parmigiano, Lemon White Wine Butter Reduction & Grilled Lemon

“Shrimp Cocktail” Ice Chilled Jumbo Shrimp,  
House Made Cocktail Sauce, Tartar Sauce & Lemon Wedge

### *Salads:*

“Insalate di Mare” Italian Seafood Salad  
Marinated Calamari, Shrimp, Mussels, Castelventrano Olives, Cherry Peppers, Sofrito,  
Fresh Oregano, Extra Virgin Olive Oil, Lemon & Arugula

Classic Caesar Salad

### *Zuppa Del Giorno:*

New England Clam Chowder

### *Pasta Entrees:*

“Lobster Pescatore” Linguine, Shrimp, Mussels, Lobster, White Wine, Filetto di Pomodoro,  
Basil, Pepperoncini & Calabrian Chili Gremolata

“Emilia Romagna Lasagna” Lasagna Ricotta, Mozzarella, Pecorino Romano,  
Bolognese, Nutmeg Bechamel, Shaved Parmigiano & Basil Floret

### *Entrée Features:*

“Christmas Prime Rib” 14 oz Dijon & Breadcrumb Crusted Prime Rib, Mashed Potatoes,  
Creamed Spinach, Natural Au Jus & Horseradish Whipped Cream

“Chicken Parmigiano” Crispy Chicken Cutlet, Pomodoro Sauce, Melted Mozzarella,  
Spaghetti, Shaved Parmigiano & Fresh Basil

“Salmone Fiorentina” Pan Seared Salmon, Pomme Puree,  
Sautéed Spinach & Mushrooms, Creamy Tuscan Sun Dried Tomato Crema

“Melanzane alla Parmigiana” Thinly Layered Fried Eggplant, Ricotta, Pecorino Romano, Melted Mozzarella,  
Spaghetti Pomodoro, Shaved Parmigiano & Basil Floret

“Applewood Bacon Pork Medallions” Wrapped Pork Medallions, Oven Roasted Carrots,  
Crispy Lemon Honey Parmigiano Brussels, Bourbon Maple Gastrique & Rosemary

“Bistro Chicken” Pan Seared Flour Dusted Chicken Breast, Oven Roasted Potatoes, Artichokes,  
Sun Dried Tomatoes, Garlic, Bacon & White Wine Butter Reduction

### *Dessert Feature:*

“Eggnog Panettone Bread Pudding” Rum Raisins, Candied Pistachios,  
Eggnog White Chocolate Mousse, Frutti di Bosco & Local Honey Drizzle

*All bills paid by credit card are subject to 3.5% non-cash adjustment*