

SOUP

Tomato Basil Bisque \$5.00

Pasta e Fagioli \$4.50

Soup of the Day priced daily

STARTERS/SALADS

Smoked Fish Platter

Local smoked trout and salmon accompanied by a three onion cream, boiled egg, capers and grilled pita \$13.00

Affettati Misti \$15.00

A traditional selection of thinly sliced cured meats, pates and sausages, accompanied by grain mustard, cornichons and a sliced baguette

Stellar Cheese "Slate" \$12.00/15.00

Ask your server for a cheese plate menu to customize your own

Calamari Fritta \$9.00

Calamari quickly fried in a seasoned flour and served with marinara

Prince Edward Isle Mussels \$9.50 (Two ways)

*Caprese: Sautéed in white wine, garlic, lemon, basil and olive oil

*Marinara: Sautéed in white wine, garlic and marinara (hot or sweet)

Fried Ravioli \$8.50

Lightly breaded spinach and fontina ravioli quickly fried and served with marinara

Shrimp Tacos \$12.00

Masa fried shrimp tacos, Pica de Gallo, cilantro-lime sour cream and shaved cucumber

Sausage and Polenta \$10.00

Grilled lamb, garlic and rosemary sausage served over soft polenta with roasted onions, peppers and marinara

Stella Blue \$7.00

Mixed baby greens, crumbled blue cheese, candied pecans with balsamic vinaigrette

Classic Caesar \$7.00

Crisp romaine lettuce tossed with Caesar dressing and topped with grilled crostinis and anchovies

Baby Spinach \$8.00

Mixed with walnuts, thinly-sliced sweet onion, dried cranberries, a wedge of gorgonzola and balsamic vinaigrette

House Salad \$7.00

Mixed field greens, marinated red onion, sun-dried tomatoes, crumbled goat cheese, shredded carrot and herb vinaigrette

Local Tomato-Mozzarella Salad \$9.00

Served with Maplebrook Farm mozzarella, fresh basil, extra virgin olive oil, balsamic reduction and sprinkled with Maldon sea salt

STELLA'S STAPLES

Chicken Parmesan \$14.00

with a side of spaghetti

Ravioli \$9.50

4-cheese ravioli with house marinara

Spaghetti with: \$9.00

Alfredo/ Marinara/ Garlic & Oil
Meatballs (add \$4.00)

Eggplant Parmesan \$10.00

with a side of spaghetti

Eggplant Rollatini \$9.50

with a four cheese and spinach filling

Chicken Cannelloni \$15.00

Roasted chicken tenders with ricotta, spinach and caramelized onions rolled with fresh pasta in a tomato-basil cream sauce

PASTA PLUS

Bucatini Bolognese	\$15.50
Stella's signature dish featuring Robie Farm pork sausage & Lyme Farm Fresh grass fed beef w/Cabot butter, Thomas Dairy heavy cream & our classic marinara tossed with long hollow noodles	
Vodka Rigatoni	\$14.50
Rigatoni sautéed in a vodka cream and marinara sauce with chopped prosciutto & baby peas	
Penne (vegan)	\$13.00
Whole wheat penne tossed with sautéed spinach, garlic, tomato, sweet onion, basil & EVOO	
Chicken Carbonara	\$17.00
Grilled free-range chicken breast sliced and tossed with fettuccine and broccoli in a traditional carbonara sauce	
Linguine with White Clam Sauce	\$14.00
Wellfleet clams sautéed with chopped sea clams, lemon, white wine, garlic, olive oil & parsley	
Shrimp Scampi	\$18.00
Wild Gulf shrimp sautéed in garlic, white wine, lemon & butter sauce served over linguini	
Shrimp Fra Diavolo	\$18.00
Wild Gulf shrimp sautéed in garlic and simmered in a spicy marinara sauce served over linguini	
Zuppa di Pesce	\$20.00
Classic seafood stew of shrimp, calamari, mussels & clams simmered in a tomato broth with saffron, fennel, leeks, garlic & fresh herbs and served over Capellini	
Pasta Primavera (vegan)	\$14.00
Wheat penne and grilled vegetables, tossed with extra virgin olive oil and fresh herbs	
White Bean Cassoulet (vegan)	\$14.00
A vegan stew with artichokes, tomatoes, broccolini and fresh basil	
Veal Ravioli	\$19.00
Served with a pancetta and Italian sausage ragu with arugula and shaved parmesan	

CHICKEN & VEAL & STEAK

Chicken Portobello	\$18.00
Grilled free-range chicken breast with a marsala and Portobello demi-glaze topped with crumbled blue cheese	
Chicken Francaise	\$17.00
Free-range chicken dipped in a light egg batter and sautéed, topped with a lemon herb butter sauce	
Chef's Veal	priced daily
Select cuts of humanely raised veal, provided by local farmers and presented in a seasonable fashion	
Filet Mignon (Two ways)	\$24.00
*Pan-seared and topped with mushroom veal reduction, gorgonzola cheese and sun-dried tomatoes	
*Herb crusted and grilled with black truffle butter, topped with onion ribbons	

AUTHENTIC THIN-CRUST PIZZA

PIES:

Small (8") — \$8.00 *(each topping add \$1.00)*
 Large (16") — \$13.00 *(each topping add \$1.75)*

TOPPINGS:

Meats:

Pepperoni, Sausage, Bacon, Meatball, Chicken, Canadian bacon, Prosciutto

Veggies:

Mushrooms, Onions, Tomatoes, Garlic, Roasted Red Peppers, Kalamata Olives, Spinach, Basil, Pineapples, Broccoli, Eggplant, Caramelized onions, Sun-Dried Tomatoes, Artichoke Hearts

SPECIAL PIZZAS:

Garden Veggie	\$17.00
Shrooms, onions, peppers, broccoli & fresh garlic	
Meat Lover	\$17.00
Pepperoni, ham, bacon, sausage, & meatball	
BBQ Chicken	\$18.00
Stella's BBQ sauce, crispy chicken, caramelized onions, smoked bacon and cheddar cheese	
Margherita	\$15.00
Fresh mozzarella, basil, local tomatoes & Maldon sea salt	
White	\$15.00
Mozzarella, ricotta, Asiago, diced local tomatoes & minced garlic	
Buffalo Chicken	\$16.00
Buffalo chicken, blue cheese & mozzarella	

CALZONE:

\$11.00

Mozzarella, ricotta & imported asiago cheese, rolled in our pizza dough & baked to perfection!

Each additional topping add \$0.75

DRINKS

Soda	\$1.95	San Pellegrino	\$6.00	Cranberry	\$1.95	Lemonade	\$2.75
Coffee	\$1.95	Cappuccino	\$2.75	Espresso	\$2.00	Latte	\$2.75
Tea (hot/iced)	\$1.75	Hot Chocolate and Cider (seasonal)		\$2.50	<i>Milk & kids size beverages available</i>		

DESSERTS

STELLAR CHEESE "SLATE"

\$12.00/\$15.00

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STELLAR SWEETS

Classic Crème Brûlée With fresh vanilla bean \$6.50	Classic Tiramisu With fresh Mascarpone and espresso \$6.00
Chocolate Mousse With a hint of raspberry \$6.50	Stella's Cheesecake Made with local farmstead goat cheese \$7.50
Cannoli Dipped in chocolate chips & pistachios \$4.50	Dark Chocolate Torte With a Macadamia nut crust and raspberry sauce \$7.50
Gelato/Sorbet/Local Ice Cream House selection (2-scoops) \$5.50	