

Primo

ROLLATINI

Eggplant, Ricotta di Bufala, housemade mozzarella, sun-dried tomatoes, marinara 8

STELLA'S CRAB CAKES

Blue crab, shallot aioli, Italian tomato salsa 13

CAPELANTE CHICCHO

Seared jumbo scallops, roasted peppers, arugula, spicy arrabiata 12

BRUSCHETTA

Brickoven toast, vine ripened tomatoes, fresh garlic, basil, & Genco extra virgin olive oil 9

ABEL'S BRUSCHETTA

Smashed cannellini beans, roasted vegetables and aged provolone 9

VONGOLE VINCENZO

Steamed clams, white wine & clam broth 12

COZZE ALLA CIAO

Steamed mussels, light tomato basil broth 11

TONO D' STELLA

Sesame crusted ahi, arugula, ginger cucumber slaw 12

CALAMARI FRITTI

Spicy marinara & citrus aioli 9

GAMBERETTE GINA

Jumbo prawns, housemade cocktail sauce and tomato caper emulsion 12

RAPINI RENO

Andy Boy broccoli rabe, sweet Italian sausage, white wine, garlic 9

PEPPERS ALLA BUCO

Roasted red peppers, tomatoes, homemade mozzarella, arugula 10

RAPINI PORTABELLA

Portabella mushrooms, broccoli rabe, sherry, garlic 9

ANTIPASTO COLLECTION

(Serves 2)

Platter of salami, Italian cheeses, grilled vegetables, olives, pepperoncini 14

Zuppa & Insalate

MINISTRONE

Fresh vegetables, pasta, beans 5

ZUPPA D’CIPOLLE

Italian onion soup, aged Provolone, brick oven croutons 6

MISTA DI CASA

Organic field greens, tomatoes, cucumbers, brick oven croutons, basil tomato balsamic vinaigrette 7

CESARE

Hearts of romaine, shaved Reggiano, baked garlic croutons, house dressing 8

Add Pollo or Scampi 4

CAPRINO DI RASPBERRY

Organic mixed greens, goat cheese, fresh raspberries, toasted almonds, raspberry vinaigrette 9

CAPRESE

Seasons best tomatoes, fresh housemade mozzarella, fresh basil, pesto 9

Pizza

*Authentic Neapolitan-Style Pizza with a lightly charred thin crust from the wood burning brick oven.
Toppings are from the finest and freshest seasonal ingredients.*

PIZZA MARGHERITA

Vine ripened tomatoes, basil, house-made mozzarella 12

PIZZA MARINARA

San Marzano Tomatoes, fresh oregano and garlic 11

PIZZA BIANCA

*Homemade mozzarella, Reggiano, Ricotta di Bufala, garlic,
Genco extra virgin olive oil 13*

PIZZA PORTABELLA

*Grilled mushrooms, red onions, goat cheese, Italian parsley,
tomato sauce. housemade mozzarella 12*

PIZZA ASTARITA

*Italian sweet sausage, homemade meatballs, imported salami, fresh oregano,
tomato sauce. housemade mozzarella 13*

PIZZA DEL GIORNO

Chef’s choice – ask your server for details

Serious Italian Pasta

CAPELLINI AGLIO OLIO

Garlic, Italian parsley, Genco extra virgin olive oil, Reggiano 12

CAPELLINI CON SCAMPI

Jumbo prawns in a garlic white wine sauce with basil and EVOO 19

CAPELLINI CHECCA

Fresh basil, garlic, vine-ripened tomatoes, EVOO 12

FETTUCINI COLOGGIO

Imported Prosciutto, portobellos, broccoli rabe, brick oven roasted tomatoes, EVOO & herbs 16

FETTUCINI ANDOLINI

Shrimp, scallops, clams, mussels, lobster, Grey Goose Vodka Sauce 21

LINGUINI CON VONGOLE O' COZZE

Fresh clams OR mussels, red OR white wine sauce 17

LINGUINI BOLOGNESE

Stella's casalinga meat sauce, "spaghetti & meatballs" 13

PENNE CON SARGE

Sliced Chicken, sundried tomatoes, tarragon & cream 14

(Recipe requested by Bon Appetit)

PENNE GAMBINO

Italian sweet sausage, broccoli rapini, sundried tomatoes, basil 15

THREE CHEESE RAVIOLI

Ricotta, Reggiano, mozzarella, Stella's meatball, tomato basil marinara 13

PENNE ALLA JOE'S NANA

Breaded eggplant, Ricotta di Bufala, tomatoes, garlic, marinara 15

Bring in your favorite wine and let us pour...

Corkage fee \$15 Sunday – Thursday • \$20 Friday & Saturday

Split Entrée \$5 • Parties of 8 or more – Gratuity 18%

Please ask your server about Childs Portion Meals

Secondi

POLLO SOPRANO

Grilled eggplant, roma tomatoes & house-made fresh mozzarella with pasta and vegetables 18

POLLO CLEMENZA

Sautéed mushrooms, a splash of sherry & cream, seasonal vegetables and potatoes 17

POLLO PICATTA

Sautéed with lemon, capers, Pinot Grigio, paired with pasta and vegetables 16

POLLO CALABRIA

Imported prosciutto, Andy Boy broccoli rabe, garlic, spicy marinara over pasta 17

AGNELLO DI ANGELO

Dijon crusted New Zealand rack of lamb, fresh mint, Chianti reduction, potatoes, vegetables 27

SALMONE AL POMODORO

Wild fillet, fresh garlic, tomatoes, basil, EVOO, pasta, vegetables 23

SALMONE BACCALA

Wild fillet with house-made pesto sauce, pasta, seasonal vegetables 23

CAPELANTE GIOVANNI

Seared jumbo scallops, spicy Grey Goose Vodka tomato sauce served with pasta and vegetables 20

SCAMPI PENTANGELI

Jumbo prawns, saffron, garlic, Cognac cream served with pasta and vegetables 21

FRESH CATCH

Market Price

Chef - Abel Gonzalez

Pizzaiolo - Joseph Morano