



DAY DINING



Stella Classics

BURRATA PUGLIESE, 15

charred tomato vinaigrette, crostini

RISOTTO, 14

scallions, saffron cream, Parmesan, fried egg, green pepper, soft onions, baby spinach

FRITTATA, 12

diced tomatoes, squash, red onion, house fresh mozzarella

BEEF CARPACCIO, 14

shaved thin & served raw, red onion, Parmigiano-Reggiano, cracked black pepper, coccoli



Soup & Salad

MINISTRONE, 8

CALABRIAN PORK & LENTIL, 10

ARUGULA, 13

Ginger Gold apples, peaches, nectarines, shaved fennel, candied hazelnuts, honey verjus vinaigrette

BABY ROMAINE, 10

Gorgonzola, seedless cucumbers, house peperoncini, herb vinaigrette

SHAVED CELERY, 7

sautéed & chilled mushrooms, grated Pecorino Romano, lemon vinaigrette, parsley

ORGANIC CHAR-GRILLED CHICKEN BREAST, 6



Plates

ATLANTIC SCALLOPS, 16

caramelized, roasted cauliflower, white potatoes, sweet corn, lemon, fennel

SPANISH OCTOPUS, 15

char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

BLUE HILL BAY MUSSELS, 13

pan-steamed, toasted garlic ciabatta, hot mustard cream

CHICKEN SAUSAGE, 14

house link with mozzarella & traditional Neapolitan spices, pan-seared, ceci beans, roasted peppers, Kalamata olives, lemon garlic vinaigrette, mashed fagioli, arugula

PORK BLADE STEAK, 16

char-grilled, golden & sweet potatoes, maple garlic glaze, toasted fennel, coriander & cumin seeds, fried onions & lemon



Pizza

WHITE, 11

mozzarella & ricotta cheeses, roasted garlic cloves

RED, 12

sopressata, Italian sausage, mozzarella cheese, tomato



Pasta

RAVIOLI, 13

hand-rolled, ricotta & goat cheese filling, classic marinara & basil pesto

RIGATONI, 12

sautéed mushrooms & onions, baby spinach, garlic Parmesan cream & black pepper

FETTUCCINE, 15

chopped fresh Wellfleet clams, Italian herbs, garlic, chiles, white wine, parsley

SPAGHETTI, 15

house semolina dough "all' Amatriciana", pancetta, house sausage, red onion, tomato



Sandwiches

FOCACCIA DI RECCO, 12

oven-baked Ligurian flatbread, crescenza cheese, roasted zucchini, broccoli raab, onions, mushrooms, salsa verde, eggplant caponata & extra virgin olive oil

ROSEMARY HAM, 13

served on pan-fried house rosemary tigelle, melted bel paese cheese, creamy cabbage, spicy pepper aioli watercress & peperoncini

TURKEY GALANTINA, 14

open face on ciabatta, light & dark meat glazed with five-hour poultry sauce, red cabbage agrodolce, arugula, extra virgin olive oil



Sides, 4

accompany sandwiches and our frittata del giorno

CROOKNECK SQUASH, WHITE POTATOES, SOFFRITO

PARMESAN ARANCINI, SMOKED TOMATO SAUCE, SCALLIONS

CAULIFLOWER, ROASTED TRAPANESE SUNDRIED TOMATO PESTO WITH ALMONDS & BROWN SUGAR

Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness. Ask your servers about those items that are served raw or undercooked.

★ We fry with refined peanut oil. ★ Gratuity of 18% may be added to parties of eight or greater. ★