



DAY DINING



Stella Classics

CHESTNUTS, 6

oven-roasted, extra virgin olive oil, sea salt

BURRATA PUGLIESE, 15

charred tomato vinaigrette, crostini

RISOTTO, 14

cream, Parmesan, scallions, fried egg, sweet pepper, soft onions, baby spinach

FRITTATA, 12

tomatoes, red onion, spinach, house fresh mozzarella

LAMB CRUDO, 13

served raw, minced red onions, red cabbage agrodolce, gnoccho fritto, extra virgin olive oil



Soup & Salad

MINISTRONE, 10

BUTTERNUT SQUASH, CREAM, PISTACHIO PESTO, 11

RADICCHIO, 12

Ginger Gold apples, Bartlett pears, shaved fennel, toasted pignoli, honey verjus vinaigrette

LITTLE GEMS 10

house peperoncini, cucumbers, fresh mozzarella, herb vinaigrette

BEETS, 14

oven-roasted & chilled, whipped goat cheese, candied hazelnuts, strawberry vinaigrette

SHAVED CELERY, 7

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

ORGANIC CHAR-GRILLED CHICKEN BREAST, 6



Plates

BLUE HILL MUSSELS, 13

pan-steamed, garlic ciabatta, hot mustard cream

ATLANTIC SCALLOPS, 16

caramelized, roasted cauliflower, golden potatoes, lemon, fennel

SPANISH OCTOPUS, 15

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

ATLANTIC CALAMARI, 13

cornmeal-dusted & flash-fried, roasted peppers, tomato, ripe olives, parsley

PORK SHORT RIB, 16

bone-in & slow-cooked, maple-garlic glaze, roasted carrots, sweet potatoes & parsnips, rice pilaf, fried onions & lemon



Pizza

WHITE, 11

mozzarella & ricotta cheeses, roasted garlic cloves

RED, 12

soppressata, Italian sausage, mozzarella cheese, tomato



Pasta

LASAGNA, 15

layers of fresh pasta, roasted pumpkin, mozzarella cheese, classic marinara, ricotta salata, basil

FETTUCCINE, 15

Bay of Fundy salmon pezzi, Italian herbs, garlic, chiles, white wine, parsley

MALTAGLIATI, 14

house Neapolitan chicken sausage link, Gorgonzola cream sauce, baby spinach, shaved celery

SPAGHETTI, 16

house semolina dough, beef Bolognese, green onion pesto, Parmigiano-Reggiano



Sandwiches

FOCACCIA DI RECCO, 12

oven-baked Ligurian flatbread, crescenza cheese, roasted acorn squash, sweet potatoes, caramelized onion, mushrooms, parsley, lemon

ROSEMARY HAM, 13

served on pan-fried house rosemary tigelle, fried egg, cranberry-hot pepper aioli, spinach & peperoncini

MEATBALL, 16

served open face on toasted ciabatta, house venison & pork meatballs, classic marinara, bel paese & mozzarella cheeses, red onion agrodolce, shaved radicchio



Sides, 4

accompany sandwiches and our fritta ta del giorno

POTATO FRITELLE, SMOKED TOMATO SAUCE, SCALLIONS

KALE, HOT PEPPERS, BROCCOLI, GARLIC

ROMANESCO CAULIFLOWER, TRAPANESE SUNDRIED TOMATO PESTO, 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. ★