



DAY DINING



Stella Classics

CHESTNUTS, 6

oven-roasted, extra virgin olive oil, sea salt

BURRATA PUGLIESE, 15

handmade, charred tomato vinaigrette, crostini

FRITTATA, 12

tomatoes, red onion, spinach, house fresh mozzarella

LAMB CRUDO, 13

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



Soup & Salad

SPICY CALABRIAN PORK & LENTIL, 10

BUTTERNUT SQUASH, CREAM, PISTACHIO PESTO, 11

ARUGULA, 12

Ginger Gold apples, sundried cherries & figs, golden raisins, shaved fennel, toasted pignoli, honey verjus vinaigrette

LITTLE GEMS, 10

house peperoncini, cucumbers, Gorgonzola cheese, 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

RISOTTO, 14

cream, Parmesan, scallions, fried egg, sweet pepper, red onion agrodolce, baby spinach

SPANISH OCTOPUS, 15

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

ATLANTIC SCALLOPS, 16

caramelized, golden potatoes, roasted cauliflower, fennel & onions, lemon

CHICKEN & MOZZARELLA SAUSAGE, 14

char-grilled, stewed ceci & cannellini beans, roasted peppers, tomato & sage

PORK SHORT RIBS, 16

slow-cooked, broccoli, rice & lemon zest, fried onions, maple garlic glaze



Pizza

WHITE, 11

mozzarella & ricotta cheeses, roasted garlic cloves

RED, 12

sopressata, Italian sausage, mozzarella cheese, tomato



Pasta

TRIANGOLONE, 13

hand-rolled ravioli, mushroom & ricotta cheese filling, sautéed root vegetables, squash, shiitake mushrooms, garlic butter

FETTUCCINE, 14

house semolina dough, chopped Wellfleet clams, white wine, Italian spices, garlic, parsley

SPAGHETTI, 12

fried, eggplant alla Parmigiano, mozzarella, classic marinara, basil

MALTAGLIATI, 13

house semolina dough, ragu of pork & beef, grated 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, arugula & peperoncini

IL PANINO, 13

served on pressed focaccia, capicola ham, soft sweet onions, salsa verde, olive tapenade, bel paese cheese



Sides, 4

accompany sandwiches and our frittata del giorno

GOLDEN POTATOES, SMOKED TOMATO SAUCE, SCALLIONS

FRIED KALE, LEMON & SEA SALT

ROASTED CARROTS, HONEY, ALMONDS, ROSEMARY

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. ★