



DAY DINING



Stella Classics

BURRATA PUGLIESE, 14

handmade, quick pickled celery, arugula, lemon

BEEF CARPACCIO, 13

served raw, red onions, cracked black pepper, extra virgin olive oil, coccoli, Parmigiano-Reggiano

FRITTATA, 12

three eggs, red onion, tomatoes, spinach, house fresh mozzarella

BLUE HILL BAY MUSSELS, 13

pan-steamed, hot mustard cream sauce, garlic ciabatta



Soup & Salad

MINISTRONE, 8

MAINE LOBSTER, ROCK SHRIMP & CREAM, 10

BABY ROMAINE, 9

cucumbers, Gorgonzola cheese, house peperoncini, herb vinaigrette

BEETS, 9

roasted and chilled, Gala apples, house fresh mozzarella, candied hazelnuts, red onions, strawberry vinaigrette

SHAVED CELERY, 7

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

CHAR-GRILLED ORGANIC CHICKEN BREAST, 6



Plates

RISOTTO, 12

sunny-side up local egg, roasted & shaved Brussels sprouts, hot mustard cream, Parmesan, 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 beans, tomato & sage, mashed fagioli, fried sweet peppers

BERKSHIRE PORK SHORT RIBS, 16

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



Pizza

WHITE, 11

mozzarella & ricotta cheeses, roasted garlic cloves

RED, 12

soppressata, Italian sausage, mozzarella cheese, tomato



Pasta

RAVIOLI, 13

butternut squash & amaretti cookie filling, crisp sunchokes, diced tomato, red pepper cream

SPAGHETTI, 12

house semolina dough, fried eggplant, mozzarella & Parmesan cheeses, classic marinara, basil

FETTUCCINE, 14

Arctic char pezzi, hot peppers, herbs, white wine, garlic butter, clam brodo

MALTAGLIATI, 14

smoked lamb & house pork link sausage ragu, green onion pesto



Sandwiches

FOCACCIA DI RECCO, 12

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

TIGELLE, 14

roasted & shaved turkey, served on pan-fried house "muffin", spicy pepper aioli, parsley, arugula, jalapeno peppers, sundried fig jam, Fontina cheese

IL PANINO, 13

served on pressed focaccia, rosemary ham, soft sweet onions, salsa verde, Kalamata olive tapenade, bel paese



Sides, 4

accompany sandwiches and our frittata del giorno

GOLDEN POTATOES, SHIITAKE MUSHROOMS, THYME, CREAM

FRIED KALE, LEMON, SEA SALT

ROASTED CARROTS, ROSEMARY, MAPLE, POMEGRANATE

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. ★