## WITH A CHOICE OF ONE OF OUR SPECIALTY DRINKs, gLass OF WINE, BEER OR SOFT DRINK

## CALAMARI <br> FRITTi <br> BAKED CLAVS <br> oreganala stile <br> JUMBO SHRIIP <br> Cockiall <br> wussels <br> WARIWARA

APPETIERS
(Choose One)

Procout in RABE
clams luciano
caesar salad

BURRATA SALAD
Fresh mozzarella stuffed with ricotta, served with grilled asparagus, roasted red peppers, artichoke hearts, arugula, and crostini drizzled with olive oil and balsamic reduction

## entreés

(Choose One)

EGGPLANT ROLLATINI
Stuffed with ricotta and mozzarella topped with tomato sauce and mozzarella with a side of rigatoni vodka

PENNE RIGATE ALLA BELLINI
With fresh mozzarella, eggplant, onion and basil in a fresh plum tomato sauce

LOBSTER RAVIOLI
Served in a pink cream sauce with jumbo shrimp and scallops
PENNE WITH BROCOLLI \& ZUCCHINI g/F Gluten Free penne pasta served with broccoli and zucchini tossed in a garlic \& oil sauce
FRESH FISH OF THE DAY OREGANATA Served in a garlic lemon butter wine sauce with shrimp and served with asparagus and garlic roasted mashed potatoes

## CHICKEN STELLA

Breaded chicken cutlet topped with shrimp, ricotta cheese, melted mozzarella and vodka sauce served over rigatoni pasta

## CHICKEN PARMIGIANA

With tomato sauce and mozzarella served with a side of rigatoni vodka

## CHICKEN FRANCESE

Egg battered, sautēed, lemon, white wine, butter sauce over pappardelle pasta

## CHICKEN PICCATA

Chicken breast sautēed with lemon, capers, artichoke hearts and white wine served over pappardelle pasta

## CHICKEN MAMA

Chicken breast sautēed and
topped with spinach and mozzarella served over pappardelle pasta

DECECCO \#26 RIGATONI RICCHE Rigatoni pasta sauteed with shallots, prosciutto, mushrooms and diced filet mignon in a merlot wine mushroom sauce
SHRIMP STELLA

Garlic white wine sauce, roasted red peppers and mozzarella served over a bed of sautēed spinach with a side of rigatoni vodka

## SEAFOOD CREPES

Freshly made crepes stuffed with spinach, shrimp, and crab meat topped with a pink seafood sauce

## VEAL SORRENTINO

Sautēed topped with prosciutto, eggplant, mozzarella and demi glaze with a side of rigatoni vodka

## LAND \& SEA

Grilled marinated rib eye served with lobster meat sautēed in a shallot and cognac cream sauce served with steamed asparagus and garlic roasted mashed potatoes

## SEAFOOD LOVERS PLatter

Sautēed clams, shrimp, mussels, calamari and scungilli in a robust marinara or fra Diavolo over linguine


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