

Appetizers

	FOR YOU	FOR TABLE		FOR YOU	FOR TABLE
Mozzarella in Carrozza fresh mozzarella, basil, roasted red pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce	16	31	Calamari Fritti lightly fried and served with marinara sauce	17	35
8 Baked Clams Oreganata whole littleneck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce	17	35	Calamari Fritti Arrabbiata fried calamari tossed with fresh tomato and cherry peppers in a spicy sauce	19	38
8 Clams Luciano fresh clams sautéed with garlic, basil, white wine (red, add marinara)	17	35	Grilled Octopus lightly grilled, marinated with mixed greens, celery and hot cherry peppers served cold	22	45
P.E.J. Mussels your choice of luciano, marinara or fra diavolo	17	33	Broccoli Di Rabe with garlic and evoo	17	33

Salumeria Tasting

Choice of 2 spuntini, 2 formaggi, 2 salumi, accompanied with assorted olives, evoo dipping plate and crostini

FOR YOU: 21 FOR TABLE: 34

Olives

Cerignola Rose
Sicilian Verde
Mischiata

Salumi

Dry Cured Sausage
Soppresata
Prosciutto Di Parma

Spuntini

Caponata
Sicilian (Eggplant)
Roasted Red Peppers
Giardiniera
(Grilled Marinated
Garden Vegetables)

Formaggi

Fontina
Asiago
Provolone (Sharp or Mild)

Soups & Salads

Pasta Fagioli 9

ADD CHICKEN +7 | SHRIMP +10

	FOR YOU	FOR TABLE		FOR YOU	FOR TABLE		FOR YOU	FOR TABLE
Caesar romaine hearts, garlic croutons, classic dressing and shaved pecorino	15	27	Mista mixed greens, cucumbers, olives, roasted peppers	15	26	Caprese fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic	17	33
Arugula/Spinach mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette	17	31	Semifredda fresh spinach covered with sautéed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction	18	37	Rainbow Beet mixed greens, diced rainbow beets, toasted walnuts, crisp goat cheese, red onion, citrus vinaigrette	17	33

Pasta Specialities

gluten free pasta +7
whole wheat pasta +5

Penne Alla Vodka 23 vodka meat sauce with cream, prosciutto, bacon and onion	Lasagna 22 crepes filled with spinach, chicken, ricotta and mozzarella, served in a light red cream sauce
Cavatelli Bolognese 23 a delicate ground meat sauce and tomato with a hint of cream	Linguine Carbonara 24 a light cream sauce with onions, bacon, egg yolk and romano cheese
Rigatoni Al Filetto Di Pomodoro 25 fresh plum tomatoes, basil, onion, prosciutto	Orecchiette Baresi 25 sautéed broccoli rabe, fennel sausage with roasted garlic, evoo
Rigatoni Di Spago 26 chicken, with garlic, fresh mozzarella, spinach and sun-dried tomatoes in a fresh diced plum tomato and basil sauce	Linguine, Meatballs & Ricotta 22

Seafood

Lobster Ravioli 31 served in a pink sauce with jumbo shrimp and scallops	Linguine Fresh Clam 26 (white or red) fresh chopped and whole clams either in garlic and oil, marinara sauce or fra diavolo
Mussels Marinara 27 over linguine	Shrimp Francese 33 jumbo shrimp, egg battered, sautéed and topped with a lemon, butter and white wine sauce over linguine
Calamari & Scungilli Marinara 32 over linguine	Shrimp Stella 34 garlic white wine sauce, roasted red peppers and mozzarella, over a bed of spinach
Shrimp Marinara 32 over linguine	
Seafood Lover's Platter 46 sautéed clams, shrimps, mussels, calamari, scungilli in a robust marinara or fra diavolo over linguine	ask your server about the fresh catch of the day

Entrees

Chicken Cutlet Parmigiana 27 with tomato sauce and mozzarella, served with linguine	Chicken Mama 29 sautéed chicken breast topped with spinach and mozzarella over linguine	Veal Chop 42 grilled loin veal chop served with shallots, shiitake mushrooms and fresh tomatoes in a marsala sauce, served with fresh vegetables and potatoes
Chicken Francese 28 egg battered, sautéed, lemon, white wine, butter sauce over linguine	Veal Cutlet Parmigiana 30 with tomato sauce and mozzarella served with linguine	Stuffed Veal Chop 46 veal loin stuffed with spinach, prosciutto and mozzarella, in a portobello brown madeira wine sauce, served with fresh vegetables and potatoes
Chicken Marsala 28 shiitake mushrooms, rendered with rich marsala wine and demi glaze over linguine	Veal Sorrentino 36 sautéed, topped with prosciutto, eggplant, mozzarella and demi glaze over linguine	Filet Mignon* 45 char-grilled filet mignon, topped with brown gravy and served with fresh vegetables and potatoes
Chicken Capricciosa 30 breaded chicken topped with a light salad mix of diced fresh tomato, fresh mozzarella, shaved red onion, basil, evoo and balsamic reduction with mesclun greens	Veal Sinatra 37 spinach, shrimp and provolone, white wine sauce	Stella Surf & Turf* 49 char-grilled filet mignon, topped with brown gravy, jumbo shrimp oreganata and served with asparagus

Vegetarian Entrees

Eggplant Rollatini 27 stuffed with ricotta and mozzarella, topped with tomato sauce and melted mozzarella served with linguine	Eggplant Parmigiana 28 topped with tomato sauce and melted mozzarella served with linguine	Capellini Al Pomodoro 25 Italian angel hair pasta, basil, onion in a fresh plum tomato sauce
Penne Broccoli and Zucchini 25 with garlic and evoo	Penne Rigate Alla Bellini 26 with fresh mozzarella, eggplant, and basil in a fresh plum tomato sauce	Baked Ziti 21



Sides

Mixed Vegetables 9

Broccoli Di Rabe 10

Sautéed Spinach 9

Ask to see our dessert menu! | Sharing Fee \$15

Prices subject to change without notice. Prices on menu reflect a cash discount. Prices do not include New York State Sales Tax.

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Wine List

Light Whites

				
100 Chardonnay, Mezzacorona, Italy	37	12	27	46
101 Pinot Grigio, Mezzacorona, Italy	37	12	27	46
102 Chardonnay, S. Osvaldo, Italy		12	27	46
103 Pinot Grigio, S. Osvaldo, Italy		12	27	46
104 Sangria		12	27	46





Light Reds

				
500 Merlot, Folonari, Italy	34	12	27	46
501 Merlot, Robert Mondavi, Private Selection, California	37	13	27	46
502 Pinot Noir, Stemmari, Italy	37	13	27	46
503 Cabernet, S. Osvaldo, Italy		12	27	46
504 Montepulciano D'Abruzzo, Carletto, Italy	34		27	46
505 Sangria		12	27	46




Medium Whites

				
200 Riesling, Chateau Ste. Michelle, Washington	42	13	29	49
201 Sauvignon Blanc, Crossings, NZ	44	14	30	53
202 Aqua Di Venus, Pinot Grigio, Ruffino, Italy	40	13	28	47





Medium Reds

				
600 Sangiovese Cecchi, Italy	37	12	27	46
601 Cabernet, Jacob's Creek Reserve, Australia	34	13	27	46
602 Chianti, Ruffino, Italy	42	13	30	50
604 Pinot Noir, J. Lohr, California	50	14	34	56
605 Merlot, J. Lohr Los Osos, CA	50	14	34	56
606 Cabernet-Shiraz, Jacob's Creek Reserve, Australia	35		27	46
607 Barbera D'Alba, Pertinace, Italy	51		35	60
608 Chianti, Santa Cristina, Italy	43		29	52

Full Whites

				
300 Chardonnay, Kendall Jackson, CA	52	14	35	61
301 Pinot Grigio, Santa Margherita, Italy	64	19	41	79
302 Sauvignon Blanc, Josh Cellars, CA	43		29	53
303 Chardonnay, Josh Cellars, CA	43	14	29	53

Full Reds

				
700 Malbec, Graffigna, Argentina	44	13	30	53
703 Toscana, Antinori Santa Cristina, Italy	52	14	35	61
704 Chianti Classico Riserva, Ruffino Tan Label, Italy	62	17	40	74
705 Valpolicella Ripasso, Luigi Righetti, Italy	49		29	53
706 Cabernet, J. Lohr Hilltop, CA	58			
707 Cabernet, Josh Cellars, CA	44	13	30	53

Sparkling / Rosé

				
400 White Zinfandel, Sutter Home, California	31	11	22	34
402 Rose, Fleurs De Prairie, France	43	13	28	51
403 Prosecco, Ruffino 187 ML	14			
404 Mumm Napa	71			

Whiskey Barrel Aged

		
900 Cabernet Double Barrel, Jacob's Creek Aged In Jameson Barrels	40	16
901 Shiraz Double Barrel, Jacob's Creek Aged In Chivas Barrels	41	16

Reserve Reds

	
800 Brunello Di Montalcino, Frescobaldi, Italy	100
801 Chianti Riserva, Ruffino Gold Label, Italy	90
802 Brunello Di Montalcino, Banfi, Italy	170
803 Barolo, Pertinace, Italy	80
804 Amarone, Luigi Righetti, Italy	80
805 Cabernet, Mondavi Oakville, CA	140



BOTTLE



GLASS



HALF CARAFE



CARAFE