

# Appetizers

<b>MOZZARELLA IN CARROZZA</b>	14
Fresh mozzarella, basil, roasted peppers, sandwiched, breaded, baked and topped with fresh tomato, basil and garlic sauce	
<b>8 BAKED CLAMS OREGANATA</b>	14
Whole fresh clams, stuffed with seasoned parmigiano breadcrumbs in a garlic and lemon sauce	
<b>8 CLAMS LUCIANO</b>	14
Fresh clams sautéed with garlic, basil, white wine	
<b>PRINCE EDWARD ISLAND MUSSELS</b>	14
Your choice of luciano, marinara or fra diavolo	
<b>CALAMARI FRITTI</b>	15
Regular, lightly fried and served with marinara sauce	
<b>CALAMARI FRITTI ARRABBIATA</b>	16
Fried calamari served in fresh tomato and cherry peppers in a spicy sauce	
<b>GRILLED OCTOPUS</b>	17
Marinated, lightly grilled and tossed with shaved celery and sliced cherry peppers	
<b>BROCCOLI RABE</b>	14
With garlic and EVOO	

# Salads

<b>CAESAR</b>	12
Romaine hearts, garlic croutons, classic dressing and shaved pecorino	
<b>ARUGULA/SPINACH</b>	14
Mixed arugula and spinach, fresh tomatoes, shaved parmigiano & lemon truffle vinaigrette	
<b>SEMIFREDDO</b>	15
Fresh spinach covered with sautéed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction	
<b>MISTA</b>	12
Mixed greens, cucumbers, olives and roasted peppers	
<b>CAPRESE</b>	14
Fresh mozzarella, fresh tomatoes, fresh basil, EVOO and balsamic vinaigrette	
<b>RAINBOW BEET</b>	14
Diced rainbow beets, toasted walnuts, goat cheese crisp, red onion, citrus vinaigrette	

ADD CHICKEN 5 / ADD SHRIMP 8

# SOUPS

<b>STRACCIATELLA</b>	8
<b>PASTA FAGIOLI</b>	8

# PASTA SPECIALTIES

<b>PENNE ALLA VODKA</b>	19
Vodka meat sauce with cream, prosciutto, bacon & onions	
<b>PENNE CARINE</b>	19
Sautéed with asparagus, chicken and roasted peppers in a light red sauce	
<b>CAVATELLI BOLOGNESE</b>	19
A delicate ground meat sauce and tomatoes with a hint of cream	
<b>ORECCHIETTE BARESÌ</b>	21
Sautéed broccoli rabe, fennel sausage with toasted garlic and EVOO	
<b>RIGATONI DI SPAGO</b>	21
Chicken with garlic, fresh mozzarella, spinach and sun-dried tomatoes	
<b>LINGUINE CARBONARA</b>	20
A light cream egg yolk sauce with onions, bacon, and romano cheese	
<b>PENNE PUTTANESCA</b>	20
Sautéed garlic, capers, onions, olives, anchovies, fresh diced plum tomato sauce	
<b>HOUSE-MADE CANNELLONI</b>	19
Crepes filled with spinach, chicken, ricotta & mozzarella served in a light red cream sauce	
<b>LINGUINE, MEATBALLS &amp; RICOTTA</b>	19
<b>LASAGNA</b>	19
<b>RIGATONI AL FILETTO DI POMODORO</b>	19
With fresh plum tomatoes, basil, onions and prosciutto	

# SEAFOOD

<b>LOBSTER RAVIOLI</b>	135.00	30
Served in brandy cream sauce with jumb shrimp and scallops		
<b>MUSSELS MARINARA</b>	Over Linguine	23
<b>CALAMARI MARINARA</b>	Over Linguine	25
<b>SCUNGILLI MARINARA</b>	Over Linguine	28
<b>SHRIMP MARINARA</b>	Over Linguine	28
<b>SEAFOOD LOVER'S PLATTER</b>		45
Sautéed clams, shrimp, mussels, calamari and scungilli in a robust marinara or fra diavolo sauce over linguine		
<b>LINGUINE WITH FRESH CLAMS</b>		23
(White or Red) Fresh chopped and whole clams in garlic & oil, marinara or fra diavolo sauce		
<b>SHRIMP FRANCESE</b>		29
Jumbo shrimp, egg-battered, Sautéed and topped with a lemon, butter and white wine sauce over linguine		
<b>SHRIMP STELLA</b>		30
Garlic white wine sauce, roasted peppers & mozzarella, and spinach over linguine		

Before placing your order, please inform your server if a person in your party has a food allergy. The FDA advises consuming raw or undercooked meat, poultry, seafood or egg increases your risk of foodborne illness. Prices subject to change.

# ENTREES

<b>CHICKEN CUTLET PARMIGIANA</b>	23
Breaded chicken breast with tomato sauce and mozzarella with linguine	
<b>CHICKEN FRANCESE</b>	24
Egg-battered, sautéed, lemon, white wine, butter sauce over linguine	
<b>CHICKEN MARSALA</b>	24
Shiitake mushrooms, rendered with rich marsala wine & demi glace over linguine	
<b>CHICKEN CAPRICCIOSA</b>	26
Breaded chicken topped with a light salad of diced fresh tomatoes, fresh mozzarella, shaved red onions, basil, EVOO and balsamic vinaigrette with mesclun greens	
<b>CHICKEN MAMA</b>	25
Sautéed with spinach and topped with mozzarella over linguine	
<b>CHICKEN PICCATA</b>	24
Sautéed with capers, artichoke hearts, lemon white wine sauce over linguine	
<b>CHICKEN SCARPARELLO</b>	26
Sautéed with toasted garlic, sausage, fresh rosemary in a lemon and white wine sauce with potatoes	
<b>VEAL CUTLET PARMIGIANA</b>	24
Breaded veal cutlet with tomato sauce and mozzarella with linguine	
<b>VEAL SORRENTINO</b>	30
Sautéed, topped with prosciutto, eggplant, mozzarella & demi glace over linguine	
<b>VEAL MARSALA</b>	28
Shiitake mushrooms rendered with rich marsala and demi glace over linguine	
<b>VEAL SINATRA</b>	30
Spinach, shrimp and fresh mozzarella, white wine sauce	
<b>VEAL ZINGARA</b>	30
Roasted peppers, prosciutto, mushrooms and artichoke hearts accented with our demi glaze	

# Vegetarian

<b>LINGUINE PRIMAVERA</b>	19
Fresh garden vegetables in marinara or light cream sauce	
<b>PENNE RIGATE BELLINI</b>	19
Fresh mozzarella and diced eggplant with tomatoes, onions and fresh basil sauce	
<b>TRADITIONAL FETTUCINE ALFREDO</b>	19
Heavy cream, egg yolk, butter and imported Italian cheese	
<b>EGGPLANT ROLLATINI</b>	25
Stuffed with ricotta, mozzarella, topped with tomato sauce and mozzarella with linguine	
<b>EGGPLANT PARMIGIANA</b>	24
Topped with tomato sauce and mozzarella, served with linguine	
<b>PENNE, BROCCOLI AND ZUCCHINI</b>	19
with garlic and EVOO	
<b>CAPELLINI POMODORO</b>	19
Italian angel hair pasta, basil, onion, in a fresh tomato sauce	
<b>BAKED ZITI</b>	19

# STELLA TRATTORIA GUARANTEE

"Stella Trattoria Established 2016"

All of Stella Trattoria's recipes are made with fresh, quality, imported Italian pasta, San Marzano tomatoes and extra virgin olive oil.

*Guaranteed Fresh*

*Catering Packages To Go*

**SERVERS 20 PEOPLE - \$290**

Chicken Marsala or Francese (half) / Sausage & Peppers (half)  
Penne alla Vodka (full) / Cold Antipasto (full)

No Substitutions Please

**SERVERS 40 PEOPLE - \$520** (All Full Trays)

Baked Ziti / Penne alla Vodka / Eggplant Rollatini  
Chicken Francese or Marsala / Baked Ravioli / Tossed Salad

No Substitutions Please

**SERVERS 80+ PEOPLE - \$950** (All Full Trays)

Stuffed Shells / Penne alla Vodka / Farfalle, Broccoli & Zucchini  
Sausage & Peppers / Meatballs / Eggplant Rollatini / Frutti di Mare  
Chicken Francese or Marsala / Cold Antipasto / Tossed Salad

No Substitutions Please

**BOOK YOUR PARTIES AT**



Graduations, Baby Showers, Birthdays, Engagement Parties & More!

**Gift Cards are the Perfect Gift for Friends and Family**

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# CATERING TO GO

Homemade Garlic Breadsticks, Sternos & Racks included with Every Order.  
Deposit Required on Racks and Take-Home Catering.

## APPETIZERS & SALADS

	Full Tray	Half Tray
Tossed Salad	80.00	45.00
Caesar Salad (Dressing on the side)	95.00	55.00
Traditional Cold Antipasto	105.00	60.00
Sautéed Broccoli	95.00	55.00
Baked Clams	100.00	55.00
Fresh Mozzarella, Tomato & Basil	145.00	80.00
Mozzarella Sticks	105.00	60.00
Chicken Fingers & French Fries	105.00	60.00

## PASTA

Lasagna	130.00	70.00
Rigatoni Bolognese	95.00	55.00
Penne alla Vodka	110.00	60.00
Farfalle, Broccoli & Zucchini	110.00	60.00
Farfalle al Giacomo	155.00	85.00
Penne alla Mama	135.00	75.00
Penne al Filetto di Pomodoro	100.00	55.00
Ziti with Broccoli	100.00	55.00
Baked Ziti	90.00	50.00
Baked Ravioli	110.00	60.00
Baked Stuffed Shells	110.00	60.00
Cavatelli Bolognese	120.00	65.00
Penne with Tomato Sauce	70.00	40.00

## ENTREES

Chicken Parmigiana	135.00	75.00
Chicken Marsala	145.00	80.00
Chicken Francese	145.00	80.00
Chicken Contadina	145.00	80.00
Chicken Breast Rollatini	145.00	80.00
Chicken Cacciatore	145.00	80.00
Mama's Special (Chicken/Eggplant)	135.00	75.00
Veal Parmigiana	165.00	90.00
Veal Marsala	210.00	115.00
Eggplant Parmigiana	120.00	65.00
Eggplant Rollatini	130.00	70.00
Sausage & Peppers	125.00	70.00
Meatballs	115.00	65.00
Meatballs & Sausage Combo	125.00	70.00
Mussels Marinara	100.00	55.00
Frutti di Mare	160.00	85.00
Jumbo Shrimp Parmigiana	190.00	100.00
Jumbo Shrimp Francese	210.00	115.00
Lobster Ravioli w/ Shrimps & Scallops in a Pink Brandy Sauce	275.00	150.00

**CORPORATE ACCOUNTS WELCOME**

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