



MENU

APPETIZERS

GORGONZOLA DIP	11
Gorgonzola Cream Cheese Roasted Garlic Walnuts Fresh Fruit House Bread	
SUMMER FLAT BREAD	11
Roasted Chicken Fennel Confit Balsamic-Marinated Peaches Goat Cheese Parmesan Salsa Verde	
MARSALA GLAZED PORK BELLY	14
Toasted Bread Goat Cheese Watermelon & Jicama Pico	
IMPORTED BURRATA	13
Tomato Jam Basil Emulsion Toasted Crostini	
PAN SEARED CALAMARI	14
Caramelized Pearl Onions Tomato Brodo Hash of Blistered Tomatoes, Corn & Fingerling Potatoes	
FRIED GREEN TOMATOES	13
House Mozzarella Arugula Lemon-Basil Aioli*	

Please Enjoy One Complimentary Basket of Bread
Additional Basket of Bread 2

SALADS

CARROT HOUSE	4
Mixed Greens Carrots Cherry Tomatoes	
CRANBERRY HOUSE	4
Mixed Greens Dried Cranberries Gorgonzola	
CRISPY PROSCIUTTO	13
Mixed Greens Crispy Prosciutto Figs Red Onions Candied Walnuts Gorgonzola Red Wine Vinaigrette	
32ND STREET SALAD	13
Mixed Greens Chicken Breast Cranberries Toasted Pecans Goat Cheese Lemon-Cherry Vinaigrette	
BASIL SALAD	11
Baby Spinach Fresh Basil Red Onions House Mozzarella Tomatoes Kalamata Olives Mustard-Balsamic Vinaigrette	
STELLA CAESAR	14
Baby Kale Bacon Oven Dried Tomatoes Toasted Pine Nuts Polenta Croutons Roasted Garlic Caesar Dressing*	
BLACKENED SHRIMP SALAD	17
Mixed Greens Fennel Confit Avocado Watermelon & Jicama Pico Pistachio-Encrusted Goat Cheese Lemon Vinaigrette	

ADD SALMON 8 ADD CHICKEN 5 ADD SHRIMP 7 ADD BACON 2

SALAD DRESSINGS

Lemon-Cherry | Creamy Gorgonzola | Creamy Basil | Lemon Vinaigrette | Red Wine Vinaigrette | Roasted Garlic Caesar* | Mustard Balsamic

Many menu items can be prepared vegetarian & gluten-free

CHEF'S SEASONAL SELECTIONS

AVAILABLE AT DINNER ONLY

PAN-SEARED DUCK LEG CONFIT	22
Lemon-Mint Pesto Spring Peas Pancetta Risotto	
BLACKENED SCOTTISH SALMON*	21
Romesco Sauce Hash of Blistered Tomatoes, Corn & Fingerling Potatoes	
PORCHETTA ROLLED W/ FRESH HERBS & LEMON	22
Salsa Verde Summer Squash Gratin Warm Salad of Caramelized Pearl Onions & Spicy Green Beans	
BURRATA CHEESE RAVIOLI	18
Fennel Confit Crispy Prosciutto Balsamic-Marinated Peaches Avocado Cream Sauce	

STELLA'S CLASSICS

(GF) Substitute Zucchini Noodles or Spaghetti Squash for Any Pasta 2.5

All Pastas Served with Parmesan

TOMATO VODKA CREAM	14
House Italian Sausage Spinach Tomato Vodka Cream Fettuccine	
32ND STREET PASTA	15
Black Tiger Shrimp Toasted Pecans Dried Cranberries Spicy Lemon Olive Oil Goat Cheese Spinach Spaghetti	
SPAGHETTI CARBONARA	14
Parmesan Egg Yolk Pancetta English Peas Corn Spaghetti	
SPAGHETTI BOLOGNESE	15
Italian Sausage, Beef & Pork Ragu Plum Tomatoes Spaghetti	
TRUFFLE-ASPARAGUS SPAGHETTI	13
Asparagus Arugula Mushrooms Toasted Pine Nuts Thyme Butter Truffle Oil Spaghetti	
CREAMY SAUSAGE RIGATE	14
House-Made Herbed Ground Pork Sausage Spicy Tomato Cream Beet Rigate	
SPAGHETTI ARRABBIATA	13
Apple Wood Smoked Bacon Pancetta Chipotle Peppers Spicy Tomato Sauce Tomato Spaghetti	
FRESH TOMATO BASIL SPAGHETTI	12
Roma Tomatoes Fresh Basil Chili Flakes Minced Garlic Extra Virgin Olive Oil Spaghetti	
SKIPZA	12
Sautéed Seasonal Vegetables Garlic Lemon Olive Oil Toasted Almonds Spinach Spaghetti	
SHRIMP PESTO GNOCCHI	15
Black Tiger Shrimp Grape Tomatoes Capers Arugula-Walnut Pesto Cream Potato-Ricotta Gnocchi	

ADD SALMON 8 ADD CHICKEN 5 ADD SHRIMP 7 ADD SAUSAGE 3
ADD BACON 2