

Appetizers

Wild Mushroom Ravioli Fritti 10

served with herbed tomato cream sauce

Bruschetta di Zucca 9

Pumpkin, olives, mozzarella

Lamb Chops 9

rosemary, garlic, olive oil, arugula

Calamari Fritti 11

served with arrabbiata sauce

Crispy Brussels 9

tossed with honey, sriracha, citrus and sesame seeds

Charcuterie Board 15

prosciutto di parma, speck, parmigiana reggiano, smoked gouda, olives, fruit

Meatball Bonfiglio 8

served with marinara sauce

Sausage and Peppers 8

mild italian sausage, bell pepper and onion

Duck Wings 10

Jalapeño pineapple glaze, sesame seeds, blue cheese dressing

Tomato Caprese 9

local tomatoes, fresh mozzarella, basil, balsamic vinaigrette, olive oil

Stuffed Jalapeños 8

fennel sausage, cream cheese

Soup

Lobster Bisque 8

Pasta Faggioli 6

Soup of the Day 6

Salads

Stella's Cobb Salad 10

mixed greens, tomato, bacon, hard-boiled egg, avocado, onions, blue cheese

1816 Salad 10

spinach, tart dried cherries, caramelized walnuts, bacon, muenster cheese, raspberry ranch dressing

Classic Caesar 9

romaine, parmesan, croutons, anchovies served with caesar dressing

Carnival Salad 10

romaine, roasted street corn, black beans, tomatoes, cucumbers, pineapple, and avocado served with an orange citrus dressing

Baby Iceberg Wedge Salad 8

smoked blue cheese, roasted peppers, almonds

Salad Additions: Grilled Steak 4 Salmon 5 Grilled Chicken 3

House-made salad dressings: Italian, blue cheese, classic ranch, orange citrus, raspberry ranch, Caesar, balsamic vinaigrette,

Specialty Pizzas

Sausage Panadina 14

fennel sausage, pecorino,

Caprese 12

fresh mozzarella, pancetta, tomato slices, fresh basil, evoo

Peperoncino 15

wagyu beef, jalapenos,

Prosciutto and Arugula 16

prosciutto di parma, parmigiana reggiano, arugula

Steakhouse 15

black angus steak, roasted red peppers, onions

Signature Steaks and Chops

Serving only the finest Angus Reserve beef. Each cut is hand-selected and aged a minimum of 30 days.

Hand-cut New York Strip 14 oz. 31

Bone-in Ribeye 16 oz. 39

Center Cut Filet Mignon - 6 oz. 29

Stockyard Sirloin 10 oz. 26

Steak Finishers 3

Peppercorn Butter Parmesan Garlic Butter Mushrooms Moody Bleu Cheese Sautéed Onions

Long Bone Duroc Pork Chop 11 oz. 24

Brown sugar, apples, pancetta

Steak and Chop Entrees include: choice of side salad or soup of the day, and choice of baked potato, parmesan fries, steak fries, risotto, broccolini or seasonal vegetable

Entrees

Dayboat Scallops alla Vodka 24

cream, lemon, vodka, tarragon, served with broccolini

Aukra (Norwegian) Salmon 19

served with potato polpetti and crispy leeks

Red Snapper 22

served with roasted corn salsa, sautéed spinach, buerre blanc sauce

Chicken Milanese 16

roasted red peppers, cremini mushrooms, garlic, port wine butter sauce, served with seasonal vegetable

Pork Medallions 16

Balsamic pear reduction, roasted sweet potatoes, poached pear garnish

Osso Bucco 26 *(limited quantities)*

tender braised beef shank in a rich sauce topped with gremolata, served with risotto milanese, broccolini

Pasta

Pear and Cheese Sacchetti 13

white wine and vegetable stock reduction

Pumpkin Ravioli 14

tossed with a brown butter sage sauce

Vegan Penne Pasta 14*

sundried tomatoes, onions, arugula, marinara sauce

Macaroni n Cheese 14

smoked gouda and cheddar, roasted garlic bread crumbs

Penne Arrabbiata 14*

spicy tomato sauce, peppers, pancetta

Classic Spaghetti and Meatballs 12*

marinara, hand-rolled meatballs

Fettucine Alfredo 12*

butter, cream, garlic, parmesan and romano cheeses

Linguine with Clams 14 *

white wine and garlic sauce

**Pasta is made fresh daily in-house*

Sandwiches

Stella Burger 12

bacon, white cheddar, LTOP

Roasted Cauliflower and Quinoa Burger 12

sun dried tomato vegan aioli, crispy leeks

Sicilian Steak 14

marinated beef, provolone, caramelized onions, roasted peppers, Italian sub roll

Fish tacos 11

shaved cabbage, radish, cilantro, pico