



Appetizers

Spinach Dip

A warm blend of spinach, roasted red peppers and cheese served with garlic toast points. \$9.99

Eppi Roll

Stella's homemade pizza crust baked until golden brown and served with tangy tomato sauce. Filled with your choice of: sausage, fresh bell peppers, onions and Mozzarella or spinach, roasted peppers and Mozzarella. \$7.99

Homemade Mozzarella Sticks

Breaded Mozzarella cheese, deep fried and served with a tangy marinara and Ranch dressing. \$6.99

Tomato Bruschetta

Fresh Mozzarella and tomatoes mixed with olive oil and spices on Italian Bread. \$8.99

Crab Cakes

A tasty blend of crab meat, breadcrumbs and sweet roasted red peppers drizzled with chipotle aioli. \$9.99

Stuffed Mushrooms

Fresh baked mushroom caps stuffed with a tasty blend of sausage, bread crumbs and Mozzarella. \$8.99

Fried Calamari

Hand breaded, deep fried rings and tentacles served with marinara sauce. \$9.99

Spicy Capocollo Shrimp

Skewered shrimp wrapped in spicy, crispy Italian Capocollo. \$10.99

Soups & Salads

Stella's Chicken Soup

A hearty mixture of chicken, potatoes, carrots and celery in a tomato based broth. cup \$3.29 bowl \$4.29

Soup Du Jour

Ask your server about our homemade Soup Du Jour! cup \$3.29 bowl \$4.29

Dinner Salad

Crisp romaine topped with fresh sliced tomatoes, homemade croutons & choice of dressing. \$3.29

Steak and Bleu Salad

Spring mixed greens, rolled in lemon oil dressing and topped with grilled steak medallions and Bleu cheese crumbles. \$11.99

Caesar Salad

Fresh romaine tossed in our traditional Caesar dressing, topped with homemade croutons and grated Romano cheese. small \$3.29 large \$7.99

Greek Salad

Spring mixed greens served in traditional Greek fashion with kalamata olives, artichoke hearts, Feta cheese and lemon olive oil dressing. \$10.99

Coconut Encrusted Chicken Salad

Coconut encrusted chicken served over romaine lettuce, sprinkled with red onions & pecans. Served with delicious strawberry balsamic vinaigrette \$10.99

Cobb Salad - A Local Favorite!

A large bed of fresh greens with turkey, ham, Cheddar cheese, tomatoes, boiled eggs and avocado. \$9.99

Oriental Chicken Salad

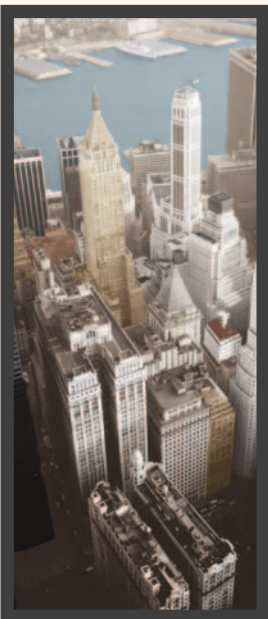
Marinated chicken, grilled squash and zucchini on a bed of spring mixed greens, topped with julienne carrots, roasted peanuts and ginger honey dressing. \$9.99

Add Grilled Chicken - \$2.29 Add Blackened Shrimp - \$5.99

Add 2 Crab Cakes - \$3.99

Add Crawfish Tails - \$4.99

Add 3 Grilled Shrimp - \$3.99



Pastas

Add a tossed or Caesar salad for \$3.29 or enjoy
a smaller portion of today's salad special with any Pasta Entrée for \$4.99.

Penne with Spicy Sausage Sauce

Chef's Recommendation

Italian sausage, pancetta, red peppers & spicy marinara topped with fresh Mozzarella.

\$10.99

Spaghetti

An American favorite! Fresh pasta, steaming hot and covered with our own special tomato sauce.
With 2 homemade meatballs or 2 Italian sausage links.

\$8.99

\$10.99

Fettuccini Alfredo

Homemade Alfredo sauce made with Pecorino Romano cheese, served over a bed of fettuccini.

\$9.99

Linguini with Clams

Baby clams, sautéed in white wine and Italian Herbs, served over tender Linguine.

\$12.99

Three-Cheese Lasagna

Made with layers of the finest Ricotta and Parmesan cheeses; topped with our zesty tomato sauce
and melted Mozzarella. Add a homemade meatball or Italian sausage to your lasagna for \$1.99

\$9.99

Pasta Primavera

Garden fresh vegetables sautéed in a light garlic and olive oil broth on a bed of penne pasta.

\$10.99

Cheese Ravioli

Pillows of pasta stuffed with creamy Ricotta cheese and topped with homemade tomato sauce & Mozzarella.

\$9.99

Farfalle with Basil Pesto

Bow-tie pasta laced with a creamy, sweet basil pesto sauce.

\$9.99

Eggplant Parmigiana

Fresh, melt in your mouth eggplant is breaded and layered with tomato sauce and topped with melted Mozzarella.
Served over spaghetti.

\$10.99

Soho Angel Hair Pasta

Succulent crawfish with fresh spinach and mushrooms, tossed in a creamy red pepper coulis and
served over angel hair pasta.

\$11.99

Lobster Ravioli A Stella's Specialty

Lobster and Ricotta cheese-filled ravioli shells topped with jumbo shrimp, spinach, and tomatoes in a garlic cream sauce. \$15.99

Pasta Extras

Grilled Chicken \$2.29
Italian Sausage \$2.99 per link

Jumbo Shrimp \$5.99
Homemade Meatballs \$2.29 ea.

Crawfish Tails \$4.99
Sautéed Rock Shrimp \$4.99

Entrees

Includes your choice of dinner salad or small Caesar salad. Substitute a cup of soup for \$1.29
Enjoy a smaller portion of today's salad special with any Dinner Entrée for \$4.99.

BEEF & PORK

Stella's Ribeye

A 10oz. chef's cut ribeye steak grilled or blackened to perfection.

\$19.99

Grilled Pork Tenderloin

Pork Tenderloin medallions grilled and served with spicy apricot chipotle marmalade.

\$15.99

Veal Parmigiana

Tender veal cutlet lightly coated in breadcrumbs, cooked to perfection and topped with tomato sauce and melted Mozzarella. Served over spaghetti.

\$13.99

Veal Marsala **This is a new twist on an old favorite!**

Tender veal cutlets topped with pancetta, mushrooms, julienne red peppers and sweet Marsala wine sauce. Served over fettuccini or with fresh vegetables.

\$17.99

CHICKEN

Chicken Caprese

Grilled chicken breast served with slices of fresh tomato and Bocconcino Mozzarella cheese, vegetable and starch of the day or steamed broccoli.

\$14.99

Sautéed Chicken

Sautéed chicken breast topped with julienne red peppers, artichoke hearts and fresh mushrooms in a tangy white wine sauce. Served with your choice of linguini noodles or fresh steamed broccoli.

\$14.99

Pecan Crusted Chicken

Chicken breast encrusted in crushed pecans, baked and served with a roasted poblano cream sauce

\$14.99

Chicken Parmigiana

Our hand breaded chicken cutlet is cooked until golden brown and served over al dente spaghetti. Topped with Stella's homemade tomato sauce and melted Mozzarella.

\$14.99

FISH

Blackened or Fried Catfish

Fresh catfish filet with Cajun spices or battered and deep fried. Choose your favorite

\$10.99

Grilled Salmon

Fresh hand cut filet of salmon, grilled and served with citrus chive compound butter.

\$16.99

Almond Crusted Trout

Fresh rainbow trout, almond crusted, sautéed and served with a light lemon white wine butter.

\$17.99

Tilapia

Grilled or Blackened. Served with a crab, pancetta and scallion cream sauce.

\$15.99

Shrimp Scampi

Jumbo shrimp sautéed in fresh herbs and butter, served over angel hair or with fresh vegetables.

\$16.99

A plate fee of \$2.50 will be included for shared meals.

