

Cocktails

Mimosas \$7 3oz

For the Table \$29.99

Bottle of Prosecco and Orange Juice

Double Up any Caesar \$6 1oz

Classic Caesar \$15 1.5oz

Smirnoff Vodka | Mott's Clamato |
Horseradish | Traditional Spices

Dill-icious Caesar \$15 1.5oz

Smirnoff Vodka | Mott's Clamato |
Pickle Juice | Lime Juice | Dill Salt Rim |
Dill Pickle

Vegan Caesar \$15 1.5oz

Smirnoff Vodka | Tomato Juice |
Tabasco Sauce | Lime Juice

Frozen Peach Bellini \$15 2.5oz

Peach Schnapps | Peach | Lemonade |
Prosecco

Frozen Aperol Spritz \$16 5oz

Tree of Frozen Aperol Spritz \$48 (serves 4)

Aperol | Prosecco | Lemonade | Soda

Limoncello Spritz \$15 5oz

Tree of Limoncello Spritz \$48 (serves 4)

Limoncello | Prosecco | Soda Water

Amalfi Coast Spritz \$15 5oz

Tree of Amalfi Coast Spritz \$48 (serves 4)

Empress 1908 Gin |
St. Germain Elderflower Liqueur | Prosecco

Stella's Espresso Martini \$15 3oz

Tree of Espresso's \$48 (serves 4)

Smirnoff Vodka | Frangelico |
Coffee Liqueur | Fresh Espresso

NON-ALCOHOLIC Cocktails

Summer In Italy \$10

Frozen Lemonade | Peach Purée | Strawberry

Mock Sangria \$10

Cranberry Juice | Lemon-Lime Soda |
Mixed Berries

Watermelon "Nojitios" \$10

Watermelon | Soda | Fresh Lime Juice |
Mint

Strawberry Peach NON-Bellini \$10

Strawberry | Peach | Soda

NON-ALCOHOLIC Beverages

Instead Blonde Ale 355ml \$8

Non Alcoholic Ale

Instead IPA 355ml \$8

Non Alcoholic IPA

Corona Sunbrew 330ml \$7

Non Alcoholic Lager

Aeras Still Water 750ml \$8.25

Aeras Sparkling Water 750ml \$8.25

Coffee

Cappuccino \$6 Double \$8.50

Latte \$6 Double \$8.50

Iced Latte \$7

Americano \$5.50 Double \$7.50

Iced Americano \$5.50 Double \$7.50

Espresso \$5 Double \$7.50

Brunch

SERVED UNTIL 3PM

Chia Cinnamon Parfait \$15 ^V

Granola | Coconut | Berry Compote

Caprese Toast \$19 ^{PK/N}

Burrata | Multigrain Toast | Tomato Jam | Prosciutto | Arugula

Full Italian \$18

Scrambled Eggs | Sausage | Bacon | Multigrain Toast | Tuscan Home Fries

French Toast Bread Pudding \$21 ^{PK/N}

Banana | Lemon Mascarpone | Bacon & Walnut Maple Butter

Lemon Ricotta Pancakes \$20

Berry Compote | Whipped Lemon Ricotta

Shakshuka Rosé \$22 ^{VEG}

Rapini | Ricotta | Arugula | Basil | Multigrain Toast

Handhelds

ALL HANDHELDS COME WITH FRIES

+\$3 SUB CAESAR OR GARDEN SALAD +\$3 ADD FRIED EGG

Chicken & Prosciutto Club \$25 ^{PK/N}

Pesto | Arugula | Roasted Red Peppers

Stella's Burger \$21 ^N

Tomato Jam | Pesto Aioli | Arugula

Chicken Parm Sandwich \$24 ^N

House Tomato Sauce | Mozzarella | Basil | Arugula

^{VEG} VEGETARIAN -- ^{GF} GLUTEN FRIENDLY -- ^{VA} VEGAN AVAILABLE -- ^V VEGAN -- ^{PK} PORK -- ^N NUTS

Applicable items are prepared with gluten-free ingredients; however, we cannot guarantee dishes are 100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering.



CHECK OUT OUR

Late Night & Happy Hour

Specials



SCAN FOR DETAILS

Dessert

Cannoli (3pcs) \$12 VEG/D
Ricotta | Chocolate OR Pistachio

Tiramisu \$10 VEG/D
Espresso | Mascarpone | Cocoa

Classic Banana Split \$12 V/N
Twist Soft Serve | Strawberry | Pineapple | Chocolate |
Caramel Sauce | Chopped Hazelnut | Whipped Cream |
Maraschino Cherry

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Starters

Arancini \$16 PK

House Sausage | Bechamel

Garlic Bread \$8 VEG

Garlic Butter | Parsley

Ridiculous Mozzarella Stick \$16 VEG/N

Roasted Tomato Sugo | Basil Pesto

Caesar \$18 PK

Pancetta | Romaine | Croutons | Grana Padano

Stella's Giardino \$17 V

Mixed Greens | Tomato | Olive | Cucumber | Onion |
Pepperoncini | Vinaigrette

Burrata Caprese \$22 VEG

Heirloom Tomato | Fresh Basil | Balsamic | Crouton | Olive Oil

Add-Ons:

Add Cheese \$2 | Add Chicken \$8 | Add Shrimp \$12 (5 Pieces) | Add 1/2 Burrata \$12

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Pizzas

*Pizzas are 12" inches, topped with Fior di Latte
Our Dough is made in house and hand stretched to order
Sub Gluten Free Dough: \$5*

Margherita \$19 VEG

Tomato Sauce | Basil

Not so Classic Pepperoni \$22 PK

Tomato Sauce | Pepperoni | Basil | Pecorino | Toasted Sesame

Prosciutto \$25 PK

Prosciutto | Arugula | Basil

Fico \$25 VEG

Figs | Caramelized Leeks | Goat Cheese | Gorgonzola

Carbonara \$24 PK

Pancetta | Parmesan | Farm Egg | Black Pepper | Chili Flake

Ciao Stella \$25 PK/N

Rosé | Roasted Chicken | Bacon | Banana Peppers | Basil Pesto

Bianco \$23 PK

Roasted Garlic Cream | House Fennel Sausage | Shaved Potato | Rosemary

Dips \$1.50 Truffle Aioli | Pesto Aioli | Hot Honey | Roasted Garlic Aioli

Pastas

*All of our pasta is made fresh in house
Gluten Free Pasta available +\$3*

Rigatoni Rosé \$19 VEG/VA

Rosé Sauce | Grana Padano | Parsley

Stella's Ragu \$19

Linguine | Grana Padano | Parsley

Lobster Ravioli \$29

Tarragon Cream | Green Peas | Lemon

Add-Ons:

Add Cheese \$2 | Add Chicken \$8 | Add Shrimp \$12 (5 Pieces) | Add 1/2 Burrata \$12

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