

# Cocktails

**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

**Roses Are Red \$15 3.5oz**

Rosé | Rose Gin | Italian Strawberry Syrup |  
Lemon

**Frozen Peach Bellini \$15 2.5oz**

Peach Schnapps | Peach | Lemonade | Prosecco

**Espresso Martini \$15 3oz**

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

Smirnoff Vodka | Frangelico | Coffee Liqueur |  
Fresh Espresso

**Italian Margarita \$15 2oz**

Tequila | Orange Juice | Amaretto |  
Fresh Lime Juice

**Frozen Margarita \$15 2oz**

Lime / Peach / Watermelon / Blue Raspberry

**Negroni \$15 3oz**

Campari | Vermouth | Gin

**Boulevardier \$15 3oz**

Bourbon | Campari | Vermouth

**Stella's Sangria \$15 5oz | Pitcher \$30**

Red Wine | Dujardin Brandy | Orange Juice |  
Fresh Lime Juice | Mixed Berries

**Sunset Sangria \$15 5oz | Pitcher \$30**

Rosé Wine | Peach Purée | Pineapple Juice |  
Raspberry | Mixed Berries

## non-alcoholic

**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

**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**

# Wine

6oz 9oz BOTTLE

## white

Pinot Grigio, Delle Venezie, Tavernello DOC, Italy	12	16	45
Chardonnay, San Tiziano IGT, Veneto Italy	13	18	47
Chardonnay, Peller Estates, VQA	12	17	47
Pecorino, Vinicola Tombacco, Abruzzo	14	19	53

## rosé

Masciarelli Colline Teatine, Masciarelli, Abruzzo	13	18	47
Syrah Rosé, Cantine Settesoli, Sicilia	14	19	53

## red

Sangiovese Cabernet, Tavernello, Emilia Romagna	12	17	45
Nero d'Avola, Matto, Sicilia	13	18	46
Chianti, Piantaferro, Tuscany	13	18	46
Cabernet Merlot, Peller Estates, VQA	12	17	47
Geografico Toscana Governo Bosco del Grillo 2021	17	22	59
Montepulciano, D'abruzzo, Masciarelli, Abruzzo, Italy	17	22	59
Syrah, Terre Siciliane IGT, Il Sole Orizon, Sicily	15	20	53

## bottles

Serprimo, Toscana IGT, Tuscany, Italy			60
Chianti Riserva, DOCG, Collezione Oro, Tuscany, Italy			60
Amarone Della, Valpolicella Classico, Cantina Di Negrar, Veneto, Italy			72

## sparkling

Prosecco, Romeo, DOC, Veneto	14		52
Prosecco Rosé, DOC Juliet, Veneto, Italy	12		45

# *Draught*

	14oz	60oz
Collingwood Kingpost	7.25	26
Collingwood Lazy Bear	7.25	26
Nickel Brook Jam Stand	8.5	31
Hop City Barking Squirrel	7.25	26
Mill Street Tankhouse Organic Ale	7.25	26
Mill Street Haze Phaze IPA	7.25	26
Mill Street Orange Citrus Wheat	7.25	26
Mill Street Original Organic Lager	7.25	26
Beau's Juiced AF	7.25	26
Steam Whistle	7.25	26
Alexander Keith's IPA	7.75	27
Goose Island IPA	7.75	27
Stella Artois Premium Lager <small>(18oz)</small>	13	
Budweiser Premium Lager	7.25	26
Michelob Ultra	7.75	27
Guinness <small>(18oz)</small>	11.5	
Brickworks Ciderhouse Batch: 1904	9	
Peroni SPA	8.5	31

# Digestivo

Amaro Averna \$9 1oz

Amaro Nonino \$12 1oz

Amaro Lucano \$9 1oz

Fernet - Branca \$9 1oz

Rossi Limoncello \$9 1oz

Vecchio Amaro del Capo \$9 1oz

Sandro Bottega Club Grappa \$10 1oz

# Dessert

**Cannoli (3pcs) \$12** VEG

Ricotta | Chocolate OR Pistachio

**Tiramisu \$10** VEG

Espresso | Mascarpone | Cocoa

**Ice Cream Cone \$5** VEG

Choice of Vanilla, Chocolate or Twist

**Classic Banana Split \$12** VEG/N

Twist Soft Serve | Strawberry |  
Pineapple | Chocolate | Caramel  
Sauce | Chopped Hazelnut |  
Whipped Cream | Maraschino Cherry

**Biscoff Sundae \$10** VEG

Vanilla Soft Serve | Biscoff Crumble |  
Biscoff Sauce | Strawberry

**Stella's Sundae \$10** VEG/N

Chocolate Soft Serve | Cannoli  
Crumble | Pistachio | Sweet Ricotta

VEG VEGETARIAN -- 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.

# Happy Hour

3-5 pm | 9 pm-Close | Dine in Only

## *Spritz \$10*

Frozen Aperol  
Limoncello  
Amalfi Coast

## *Wine (6 oz.) \$6*

Tavernello Pinot Grigio  
Tavenello Sangiovese Cabernet

## *Draught (14 oz.) \$6*

Mill Street Original Organic Lager  
Mill Street Tankhouse Organic Ale

## *Starters*

Warm Sicilian Olives \$6 V/GF  
Calamari \$12  
Parmesan House Fries \$8 VEG/VA/GF  
Arancini \$12 VEG/N

## *Mains*

Margherita Pizza \$12 VEG/VA  
Not so Classic Pepperoni Pizza \$14 PK  
Bianco Pizza \$15 PK/VA  
Rigatoni Rosé \$12 VEG/VA  
Stella's Ragu \$16 PK  
Stella Burger \$16

## *Late night Deal*

**9pm-Close Dine in Only**

Drinks & Pizza \*\* \$25

2 Draught Beer, Aperol Spritz, or Red or White Wine\*

Add an extra pizza for only \$10

\*6 oz. Tavernello Pinot Grigio, or Sangiovese Cabernet

\*\*Choice of Margherita, Pepperoni, Bianca

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

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