

# L.I. Restaurant Week

DINNER MENU ★ OCT. 29<sup>TH</sup> - NOV. 5<sup>TH</sup>

Stella Trattoria proudly participates in the Long Island Restaurant Week with the following three-course special menu

## Starters

### *Calamari Fritti*

lightly fried calamari served with fresh marinara sauce

### *Pasta e Fagioli*

### *Arugula Spinach Salad*

mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette

### *Mozzarella in Carrozza*

fresh mozzarella, basil, roasted red pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce

### *Mista Salad*

mixed greens, cucumbers, olives, and roasted peppers

### *Caesar Salad*

romaine hearts, garlic croutons, classic dressing, and shaved pecorino

### *Baked Clams Oreganata*

whole fresh clams, stuffed with seasoned parmigiano, breadcrumbs in a garlic lemon sauce

## Entrées

### *Dinners for \$29*

#### *Penne Alla Vodka*

vodka meat sauce with cream, prosciutto, bacon, and onions

#### *Penne Broccoli & Zucchini*

with garlic & evoo

#### *Eggplant Rollatini*

stuffed with ricotta cheese and mozzarella, topped with tomato sauce, and mozzarella cheese

#### *Penne Rigate Alla Bellini*

with fresh mozzarella, eggplant, onion, and basil in a fresh plum tomato sauce

#### *Chicken Cutlet Parmigiana*

with tomato sauce & mozzarella, served with linguine

### *Dinners for \$39*

#### *Veal Marsala*

shiitake mushrooms rendered with a rich marsala wine demi glaze sauce

#### *Chicken Francese*

egg battered, sautéed, lemon, white wine, butter sauce over linguine

#### *Chicken Capricciosa*

breaded chicken topped with a light salad mix of fresh diced tomatoes, fresh mozzarella, shaved red onions, basil evoo, and balsamic vinaigrette with mesclun greens

#### *Homemade Cannelloni*

crepes filled with spinach, chicken, ricotta & mozzarella served in a light red cream sauce

#### *Linguine with Clam Sauce*

choice of white or red sauce

### *Dinners for \$46*

#### *\* Ribeye Steak*

char-grilled topped with gorgonzola caramelized onions & mushrooms over garlic mashed potatoes, and asparagus

#### *Seafood Lovers Platter*

sautéed clams, shrimp, mussels, calamari, and scungilli in a robust marinara or fra diavolo sauce over linguine

#### *Shrimp Stella*

garlic white wine sauce, roasted red peppers and mozzarella, over a bed of spinach

#### *Fresh Fish of the Day*

oreganata style served with roasted potatoes and mixed vegetables

## Dessert

*Creme Brûlée Cheesecake*

*Cannoli*

*Chocolate Mousse Cake*

This menu includes a choice of an appetizer, entree and dessert. Served all day Sunday through Thursday, Friday & Saturday from 12:00pm to 5:00pm, for parties up to 8. No substitutions or sharing. Excludes holidays.

Before placing your order, please inform your server if a person in your party has a food allergy. \*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



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