

Stella Luna Ristorante

2018

The Avanzato family and their staff would like to congratulate you and your families on your achievements. This is truly a special day, so enjoy it! Take time to reflect both on past experiences and on future aspirations, but above all, have a great time together. We believe that dreams can be realized with perseverance, but that life should not be rushed. For those of you joining us for the first time, please understand that we take pride in having established a reputation of attentive service in a relaxed atmosphere where every dish is prepared fresh by our small but dedicated kitchen staff. We want to do our part to make this special and ask that you allow us the time required to provide you and many, many others a fantastic meal and a memorable occasion. Graduation is a hectic time for everybody, so give yourselves the time to unwind, eat, drink, reminisce, and RELAX. Before you know it, you'll be off in search of the next great memory and we wish you the best! Buon Appetito !!! Grazie !!!

We have designed this menu especially for you. We will not be offering any other items on this day. We ask that your entire party be seated promptly and then we will take your drink order followed by the dinner order. We have carefully timed out each table and reservation to be able to accommodate everyone. For tables larger than 4 please allow more time than usual for this is the busiest day of the year for many.

FOR RESERVATIONS PLEASE CALL US 607-433-7646

SPECIAL MENU

APPETIZERS

2 Arancini (Riceballs) Peas and Mozzarella \$10

Fried Calamari \$14

2 Jumbo Shrimp wrapped with Pancetta and Sage \$12

Tomato & Garlic Bruschetti \$8 w/ cheese \$9

Mozzarella sticks \$8

SALADS

House Salad (Choice of Italian Balsamic or Creamy Blue) \$4

Mixed Green Salad with Pecans & Strawberry Vinaigrette dressing \$10

Caesar Salad \$12

Add 4 Grilled Shrimp \$5

Add 4oz. Grilled Chicken \$5

Sicilian Salad-Tomato, Cucumber, Olives, Capers & Orange with Olive Oil \$13

PASTA

Traditional Spaghetti and Meatballs \$16

Gluten-free Stuffed Shells \$15

Linguine with White Clam Sauce \$17

Penne Ziti alla Vodka \$17 Add broccoli \$3 Add 3 Shrimp \$4 Add chicken \$4

Fettuccine Alfredo \$17 Add broccoli \$3 Add 3 Shrimp \$4 Add chicken \$4

Chicken or Veal Parmigiana with a side of Spaghetti C=\$17 V=\$19

Chicken or Veal Mushroom Marsala over Spaghetti C=\$17 V=\$19

Penne Ziti with a Bolognese Sauce (Meat Sauce) \$16

Shrimp Scampi in a white wine butter wine sauce tossed w/ spaghetti \$18

Seafood Ravioli stuffed with North Atlantic Lobster and Shallots
in our homemade pesto cream sauce \$18

Zuppa di Pesce (Specify temp)-Clams, Mussels, Calamari & Shrimp
in marinara sauce over Spaghetti \$25

AND MORE ENTREES:

Grouper Piccata-White wine, capers, butter & lemon sauce with vegetables \$27

OSSO N BUCO Slow cooked pork shank served over risotto and
topped with a pan au jus (it's own juices) \$25

*****Don't forget to save room for our mouth-watering desserts made by Ruth Avanzato*****

Pair our meals with fine wines from our extensive wine list or
choose a well-crafted brew from our beer list.