

# Stella Luna Ristorante

## APPETIZERS

<b>Bruschetti</b> — Fresh tomatoes, basil, garlic & olive oil on crostini.	<b>\$8</b>	add cheese	<b>\$9</b>
<b>Mozzarella Sticks</b> — Served with a side of marinara.			<b>\$9</b>
<b>Polenta</b> — Cornmeal with sautéed mushrooms & spinach in a parmigiana garlic cream sauce.			<b>\$12</b>
<b>Chicken Wings</b> — An Italian Kitchen (1972-2008) award winning specialty. Served mild, med or hot.			<b>\$12</b>
<b>Mozzarella Caprese</b> — Tomato, fresh mozzarella, roasted red peppers, sundried tomatoes & basil.			<b>\$12</b>
<b>Arancini</b> — Sicilian rice balls filled with peas, mozzarella & sauce all breaded & lightly fried.			<b>\$11</b>
<b>Campagna Platter</b> — Fresh mozzarella, provolone, salami, prosciutto, capicola, green olives, calamata olives & stuffed pepper shooters.	Small	<b>\$15</b>	Large <b>\$19</b>

## SEAFOOD APPETIZERS

<b>Steamed Mussels or Little Neck Clams</b> — Served in a garlic & olive oil	Mussels	<b>\$14</b>	Clams	<b>\$15</b>
			Add spicy marinara	<b>\$2</b>
<b>Fried Calamari</b> — Fried squid with a side of marinara				<b>\$14</b>

## SALADS

<b>House Salad</b> — Small mixed greens, tomato, cucumber & shredded carrot. Choice of dressing.				<b>\$4</b>
<b>Caesar</b> — Romaine tossed with our own Caesar dressing (minced anchovies), topped with reggiano cheese & crostini.				<b>\$11</b>
	Add 4 Grilled Shrimp	<b>\$5</b>	Add 4oz. Grilled Chicken	<b>\$5</b>
<b>Sicilian</b> — Tomatoes, cucumbers, onions, capers & green olives, tossed with extra virgin olive oil.				<b>\$12</b>
<b>Spinach</b> — Tomatoes, calamata olives, red onions & feta cheese drizzled with balsamic glaze, extra virgin olive oil.				<b>\$13</b>
	Add 4 Grilled Shrimp	<b>\$5</b>	Add 4oz. Grilled Chicken	<b>\$5</b>

## SOUP OF THE DAY      Cup — \$4      Bowl — \$7

### PASTA con CARNE (Meat)

*Our house salad is included with all entrees*

<b>Spaghetti &amp; Meatballs</b> — Traditional Italian-American with our family's marinara sauce.	<b>\$17</b>
<b>Lasagna</b> — Béchamel sauce layered with our meat sauce, marinara & fresh pasta.	<b>\$18</b>
<b>Bolognese</b> — Ziti tossed with a specialty meat sauce of Bologna (Ground beef, veal, pork in marinara cream sauce).	<b>\$18</b>
<b>Casalingha</b> — Sausage, peas & onions in marinara tossed with linguine.	<b>\$18</b>

### PASTA con VERDURE (Vegetables)

*Our house salad is included with all entrees*

<b>Stuffed Shells</b> — Gluten free shells with melted mozzarella cheese and marinara.	<b>\$16</b>
<b>Cheese Ravioli</b> — Ricotta cheese filled and topped with marinara.	<b>\$17</b>
<b>Baked Ziti</b> — Baked with ricotta, marinara & topped with melted mozzarella.	<b>\$17</b>
<b>Cavatelli Paese</b> — Peas, sundried tomatoes, cannellini beans, onions garlic & olive oil topped with Feta cheese.	<b>\$18</b>
<b>Tortellini Arrabbiata</b> — (Angry Sauce) Minced calamata olives, garlic, carrots, capers & hot peppers tossed with cheese tortellini. Served mild, med or hot.	<b>\$18</b>
<b>Eggplant Rollettini</b> — Stuffed with ricotta, side of spaghetti.	<b>\$18</b>
<b>Eggplant Parmigiana</b> — Breaded, lightly fried with marinara & mozzarella cheese with a side of spaghetti.	<b>\$18</b>
<b>Penne Ziti alla Vodka</b> — Ziti in a vodka marinara cream sauce (Add Broccoli \$2, Chicken \$3, 3 Shrimp \$4)	<b>\$17</b>
<b>Fettuccine Alfredo</b> — Fettuccine in a creamy Alfredo sauce (Add Broccoli \$2, Chicken \$3, 3 Shrimp \$4)	<b>\$18</b>

### CHICKEN or VEAL

*Our house salad is included with all entrees*

<b>Parmigiana</b> — Served with a side of spaghetti marinara.	Chicken	<b>\$18</b>	Veal	<b>\$19</b>
<b>Marsala</b> — In a classic marsala wine, fresh mushrooms, served over spaghetti.	Chicken	<b>\$18</b>	Veal	<b>\$19</b>
<b>Sundried</b> tomatoes, roasted red peppers, with marsala wine over linguine.	Chicken	<b>\$19</b>	Veal	<b>\$20</b>
<b>Saltimbocca</b> — Layered prosciutto, mozzarella in a sage white wine sauce over spaghetti.	Chicken	<b>\$19</b>	Veal	<b>\$20</b>

### PASTA con PESCE (Seafood options)

*Our house salad is included with all entrees*

<b>Shrimp Calabrese</b> — Shrimp with sautéed Broccoli, cherry tomatoes in a white wine garlic sauce with potato gnocchi.	<b>\$19</b>
<b>Shrimp Scampi</b> — in a white wine garlic sauce served tossed with spaghetti.	<b>\$19</b>
<b>Shrimp Cavatelli</b> — with Prosciutto in a sage cream sauce.	<b>\$20</b>
<b>Seafood Ravioli</b> — Lobster & shallot ravioli in a pesto cream sauce.	<b>\$19</b>
<b>Fresh Little Neck Clams</b> — in white wine, garlic & oil sauce OR in a marinara tossed with linguine.	<b>\$19</b>
<b>Zuppa Di Pesce</b> — "Our Biggest Seller", Clams, mussels, calamari & shrimp in marinara sauce served over spaghetti. Served mild, med or hot.	<b>\$24</b>

## HOUSE SPECIALTIES

*Our house salad is included with all entrees*

<b>Grouper Piccata</b> — White wine, capers, butter & lemon sauce over Arborio risotto.	<b>\$22</b>
<b>Salmon Bay Leaf</b> — Baked in white wine with capers & calamata olives, served over Arborio risotto.	<b>\$25</b>
<b>Pork Osso Buco</b> — Slow cooked pork shank served over risotto and topped with a pan au jus (it's own juices).	<b>\$25</b>
<b>Grilled Pork Chop</b> — (Bone-in) Topped with fresh tomatoes, garlic, & basil, served over risotto.	<b>\$25</b>
<b>Grilled New York Strip</b> — Served with shoestring fries & vegetables of the day.	<b>\$28</b>
	Add sautéed onions & mushrooms <b>\$4</b>

## KID'S MENU

<b>Any Pasta</b> (linguine, fettuccine, ziti, spaghetti) with <b>Any Sauce</b> (marinara, butter, cream).	<b>\$9</b>
<b>Chicken Tenders &amp; Fries</b>	<b>\$11</b>

## SIDES

Garlic Bread	<b>\$3</b>
Fries	<b>\$3</b>
2 Meatballs	<b>\$3</b>
Spinach or Broccoli with garlic & oil	<b>\$5</b>

## GRILLED EXTRAS

Shrimp (4)	<b>\$5</b>
Chicken 4oz	<b>\$5</b>
Grilled Salmon 7oz	<b>\$14</b>

## DESSERTS

*Ruth Avanzato prepares many of our desserts on a daily basis and with wide variety.*

*Ask your server to see our dessert display. As they say, "seeing is believing".*

*Once you see our display, you'll be sure to choose one.*

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## PIZZA MENU

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<b>The Stella Luna's "Mezza Luna" Pizza</b> — ½ white, ½ red, cheese.	Small 12" <b>\$14</b> — Large 16" <b>\$18</b>
<b>Napolitan Red or White</b> — Regular cheese pizza. See toppings below.	Small 12" <b>\$13</b> — Large 16" <b>\$16</b>

## TOPPINGS\*\*

Pepperoni, Sausage, Meatballs, Onions, Peppers, Mushrooms or Garlic.

12" — **\$1.50** each    16" — **\$2.50** each

## PREMIUM TOPPINGS\*\*

Anchovies, Artichokes, Bacon, Broccoli, Calamata Olives, Chicken, Eggplant, Shrimp, Spicy Capicola Ham, Spinach, Sundried or Fresh Tomatoes.

12" — **\$2.00** each    16" — **\$3.50** each

*\*\*Half of a topping is charged as a full topping price, full amount goes on half*

## GOURMET PIZZA

*Please do not mix halves, sold as a whole, as indicated below*

Small 12" **\$17** — Large 16" **\$20**

**Bruschetta** — White pizza with diced tomatoes, fresh garlic & basil.

**Fiorentina** — White pizza with spinach, mozzarella & topped with ricotta.

**Mediterranean** — White pizza with shrimp, tomatoes & garlic.

**Hawaiian** — Red pizza with spicy capicola ham & pineapple.

**Margherita** — Red pizza with fresh mozzarella, tomato sauce & locatelli cheese.

**Toscana** — Red pizza with spinach & prosciutto.

**Chicken Wing** — Our famous wing sauce (specify mild or hot).

## OUR FAMOUS LARGE FUGAZZA PIZZA

*Ask for details about how this pizza is made.*

A house-special double-layered pizza stuffed with any topping of your choice.

Choose one or more toppings from above to be stuffed. Large only.

Large cheese 16" **\$18**

**Calzone** (Ricotta & mozzarella) or **Stromboli** (Mozzarella & sauce) **\$8.50**

Additional toppings (see list above) **\$1.50**

**Our request to you: no substitutions or changes to our menu please.**

Prices are subject to change.

Please, no separate checks. The time saved will be used to serve you better.

For parties of 6 or more, a 18% gratuity will be added to your check.

For parties of 12 or more, a 20% gratuity will be added to your check.