



Shareables

CALAMARI STEAK 14

Served over tomato sauce, with herb aioli, charred artichokes, cherry peppers, garlic, crispy spinach

STEAMED PEI MUSSELS 16

White wine, garlic, tomato, spicy capicola, scallions and lemon in a rich broth with toasted rustic garlic bread

GRILLED PRAWNS ON CREAMY POLENTA 16

Pancetta and lemon butter with Italian parsley

WAGYU BEEF CARPACCIO 22

Pepper seared with parmesan, arugula, & crispy capers drizzled with mustard vinaigrette with toast points

MEATBALLS GF 14

In-house meatballs topped with mozzarella, served with grilled ciabatta

COCCOLI 18

Crispy dough, whipped ricotta, prosciutto de parma, drizzled with honey lemon sauce

ARANCINI GF 12

Crisp, creamy carmaroli rice with cheese & herbs in pomodoro sauce

Salads

STELLINI SEASONAL SALAD GF 14

Roasted beets over a mix of kale & arugula, goat cheese, pickled onion, frosted pecans with a balsamic mustard vinaigrette

CAPRESE GF • V 15

Burrata cheese with heirloom tomato, basil, pickled onion, balsamic

HOUSE GF 9

Greens, frosted pecans, goat cheese & pancetta, sliced apple, champagne vinaigrette

SPINACH GF 10

Spinach, pancetta, roasted cherry tomatoes, mustard vinaigrette

CAESAR 12

Romaine, roasted garlic dressing, parmesan, croutons

Soup and Sides

LOBSTER BISQUE 14

FOCACCIA 9

PARMESAN RISOTTO 8

GARLIC MASHED POTATOES 8

GRILLED VEGETABLES 8

CREAMY FONTINA POLENTA 8

Add Chicken (6), Salmon (9), Shrimp (9), Steak (10) or Meatballs (5) to any Salad or Pasta

Pizzas

MARGHERITA V 16

Tomato sauce, olive oil, fresh mozzarella and basil

AMANTI DELLA CARNE 22

Pepperoni, prosciutto, sausage, salami, caramelized onions

SALSICCIA 20

Italian sausage, roasted tomatoes & goat cheese

VERDURA V 16

Grilled seasonal vegetables, ricotta, mozzarella & arugula

BIANCO V 16

Mozzarella, ricotta, parmesan & oregano

Pasta

LOBSTER RAVIOLI 32

Hand made ravioli with a bechamel sauce with a pesto drizzle

SEVEN LAYER LASAGNA 24

Wild boar sausage with pomodoro sauce, topped with bechamel

PAPPARDELLE 20

Fresh, hand cut pappardelle tossed with seasonal ragout

SAUSAGE CAMPANELLE 20

Italian sausage, broccolini, sundried tomatoes, butter sauce

MAFALDINE 20

Parmesan cream sauce, shaved brussel sprouts, tomatoes & pancetta

CACIO e PEPE V 18

Spaghetti tossed with EVOO, salt & pepper, with romano and parmesan cheeses

CREAMY TRUFFLED GNOCCHI V 22

Served with mixed fresh mushrooms, spinach & tomatoes

RIGATONI BOLOGNESE 28

Pomodoro sauce with wild boar ragout, sausage & mozzarella

LOBSTER MACCARONI AND CHEESE 29

Cavatappi pasta in a cheddar sauce with North Atlantic lobster

Entrees

FILET & GNOCCHI 48

8-ounce filet served over parmesan black truffle gnocchi, spinach and mushrooms

OVEN ROASTED LEMON CHICKEN 28

Served with rosemary brodo with grilled asparagus

ROASTED HALIBUT 36

Lemon-asparagus risotto, caper butter and Italian parsley

CIOPPINO 38

Mussels, scallops, cod, shrimp in light tomato-lobster broth with toasted rustic garlic bread

BRAISED PORK SHANK 36

Braised in wine over herbed risotto

SCALLOPS STELLINI MKT

Pan seared jumbo diver sea scallops served with creamy fontina polenta, pancetta & smoked paprika butter sauce