



Stellini

ITALIAN RESTAURANT

Antipasti

ESCARGOT, BROILED IN GARLIC BUTTER	9
 CRABMEAT RAVIOLI.....	10
SERVED IN A SHERRY CREAM SAUCE WITH SUNDRIED TOMATOES • (ALSO AVAILABLE AS AN ENTREE)	
MOZZARELLA IN CORROZZA	8
CHEESE LIGHTLY BREADED AND FRIED, MARINARA SAUCE	
MUSSELS MARINARA	9
 STUFFED MUSHROOMS WITH HOMEMADE SAUSAGE	9
CLAMS CASINO	9
LITTLENECK CLAMS BAKED WITH PIMENTOS AND BACON	
CALAMARI MARINARA	8
SQUID SIMMERED IN A LIGHT RED SAUCE OVER CAPELLINI	
SHRIMP SCAMPI	9
SHRIMP IN WHITE WINE AND GARLIC BUTTER	
SOUP OF THE DAY	6
TORTELLINI IN BRODO	6
RING SHAPED PASTA IN HOMEMADE CHICKEN BROTH	
SHRIMP STELLINI	9
STUFFED WITH ROMANO CHEESE, WRAPPED WITH PROSCIUTTO	

Pastas

*Served with house salad, choice of red wine vinaigrette or balsamic vinaigrette.
Caesar salad add \$4*

LINGUINI WITH MEATBALLS OR SAUSAGE	17
RIGATONI BOLOGNESE, TRADITIONAL MEAT SAUCE	18
CHEESE RAVIOLI	16
VEAL RAVIOLI	17
 LASAGNA	19
CAPELLINI MARINARA	16
ANGEL HAIR PASTA IN A MEATLESS RED SAUCE	
EGGPLANT PARMIGIANA	18
EGGPLANT BAKED WITH MOZZARELLA CHEESE AND MARINARA SAUCE	
 CAPELLINI POMODORO	17
FRESHLY DICED TOMATOES, BASIL, GARLIC AND OLIVE OIL	
SAUSAGE, PEPPERS AND ONIONS IN MARINARA SAUCE OVER LINGUINI	19
FETTUCCINE ALFREDO	17
WITH CHICKEN	21
FETTUCCINE CARBONARA	18
CREAM SAUCE WITH PANCETTA BACON AND ONIONS	
TORTELLINI ALLA PANNA	18
RING SHAPED PASTA FILLED WITH CHEESE TOPPED WITH A TOMATO CREAM SAUCE AND PEAS	
MANICOTTI	17
FILLED WITH RICOTTA, BAKED IN MARINARA WITH MOZZARELLA	
LINGUINI WITH RED OR WHITE CLAM SAUCE	19
 PENNE WITH VODKA SAUCE	19
SAUTÉED PROSCIUTTO AND SHALLOTS IN A TOMATO CREAM SAUCE WITH A DASH OF VODKA	
PASTA PRIMAVERA	18
FRESH VEGETABLES SAUTÉED WITH LEMON, WHITE WINE AND OLIVE OIL	
WITH CHICKEN	22
WITH SHRIMP OR SCALLOPS	25



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Carne and Pesce

*Served with pasta and house salad.
Choice of red wine vinaigrette or balsamic vinaigrette.
Caesar salad add \$4*

CHICKEN MARSALA	22
MUSHROOMS, MARSALA WINE SAUCE	
CHICKEN PARMIGIANA	22
BREADED BREAST OF CHICKEN BAKED WITH MARINARA AND MOZZARELLA CHEESE	
 CHICKEN PANCETTA	23
BREAST OF CHICKEN SAUTÉED IN A LIGHT CREAM SAUCE WITH PANCETTA BACON AND BROCCOLI OVER ANGEL HAIR	
CHICKEN CACCIATORE	23
STRIPS OF WHITE MEAT CHICKEN WITH ONIONS, PEPPERS AND MUSHROOMS IN MARINARA SAUCE OVER ANGEL HAIR	
STUFFED CHICKEN BREAST	23
BREADED, 3 CHEESE STUFFED WITH PROSCIUTTO & LEMON ZEST, LEMON CREAM SAUCE	
VEAL PARMIGIANA	24
BREADED VEAL CUTLET TOPPED WITH MOZZARELLA AND MARINARA	
VEAL PICCATA OR MARSALA	24
VEAL SCALOPPINE SAUTÉED WITH WHITE WINE, LEMON AND CAPERS OR MARSALA WINE AND MUSHROOMS	
VEAL SORRENTO	24
MEDALLIONS OF VEAL TOPPED WITH EGGPLANT AND MELTED MOZZARELLA CHEESE IN MARINARA SAUCE OVER ANGEL HAIR	
 VEAL SALTIMBOCCA	25
VEAL SCALOPPINE RUBBED WITH SAGE, TOPPED WITH PROSCIUTTO AND MOZZARELLA IN A MUSHROOM MARSALA WINE SAUCE OVER SAUTÉED SPINACH	
 VEAL SCALOPPINE RISOTTO	25
RED WINE DEMI OVER WILD MUSHROOM RISOTTO	
SEAFOOD TORTELLINI	25
SHRIMP AND SCALLOPS, TOMATO CREAM SAUCE OVER CHEESE FILLED TORTELLINI	
 GROUPEL PICCATA	26
BLACK GROUPEL SAUTÉED IN A LEMON WINE SAUCE WITH CAPERS	
SHRIMP AND SCALLOPS FRA DIAVOLO, SPICY MARINARA	25
ZUPPA DI PESCE	29
GROUPEL, CLAMS, SHRIMP, SCALLOPS, MUSSELS AND CALAMARI IN MARINARA SAUCE OVER LINGUINE	
SHRIMP & SCALLOP CANNELONI	26
BAKED IN VODKA SAUCE, TOPPED WITH MOZZARELLA	
 LOBSTER CARBONARA	29
LOBSTER MEAT, PANCETTA & ONIONS, CREAM SAUCE	
LOBSTER AND SHRIMP POLENTA	29
CLAW LOBSTER MEAT AND SHRIMP, TOMATOES, MUSHROOMS, SCALLIONS, GARLIC BUTTER	
 LAMB SHANK "OSSO BUCO" STYLE	MP
BRAISED LAMB SHANK IN A RED WINE, TOMATO DEMI	
FILET MIGNON (8OZ.)	29
MUSHROOM MARSALA WINE SAUCE, STEAK FRIES AND SPINACH	

Gift Certificates Available

Sharing Charge \$5-
Includes House Salad

Spinach or broccoli
sauteed in garlic \$6

 Stellini's signature dishes

