



COMMUNITY CONSCIOUS...FOOD FOCUSED

WELCOME TO STELLA'S.

A 'Hello' from Bob, Denby & Chef Armen

Our goal is to give our customers the opportunity to turn off the stove, get out of the house, and enjoy a great meal. Please feel free to join us any time for a quick bite at the bar or sit down for a meal with friends and family in our cozy dining room. You are always welcome!

Local Focus

We are proud to provide locally raised products in a manner that complements our menu and enhances our retail offerings. We buy artisanal cheeses from the Upper Valley region; produce from Fresh Roots and Cedar Circle farms; meats from Robie Farm and Lyme Farm Fresh ...just to name a few. It is so important to us that we do our part to promote sustainability and humane farming practices. Keep it local. Help current and future generations to stay on their farms!

Our Market

Stella's Market reflects our philosophy too. Whenever possible we source our market's inventory from local producers and farms. We stock an array of prepared foods, pizzas and complete dinners ready for you to pick up and serve at home. Many of the products and ingredients featured on our menu can be purchased in our market. Please let us know if you need help finding something.

SOUP

Tomato Basil Bisque - 6 Pasta e Fagioli - 6 Soup of the Day priced daily

STARTERS/SALADS

Smoked Fish Platter	14
Ducktrap Farm smoked trout and salmon accompanied by a three onion cream, boiled egg, capers and grilled pita	
Affettati Misti	16
A traditional selection of thinly sliced cured meats, pates and sausages, accompanied by grain mustard, cornichons and sliced baguette	
Stellar Cheese "Slate"	12/15
Ask your server for a cheese plate menu to customize your own	
Oysters on the Half Shell	2.75 ea.
Served with champagne mignonette and fresh lemon	

Stella Blue	9	Calamari Fritta	12
Mixed baby greens and English cucumbers with balsamic vinaigrette, crumbled Gorgonzola and candied pecans		Served with Stella's marinara	
Classic Caesar	10	Wild Acadian Mussels	13
Crisp romaine lettuce tossed with Caesar dressing and topped with Parmesan, croutons and anchovies		(Two ways)	
Baby Arugula	9	*Caprese: Sautéed in white wine, garlic, lemon, basil & olive oil with fresh tomato	
Shaved fennel, Parmesan Reggiano, toasted pumpkin seeds and lemon vinaigrette		*Marinara: Sautéed in white wine, garlic and marinara (hot or sweet)	
Poached Pear & Kale Salad	12	Fried Mozzarella	12
Fresh Roots Farm baby kale with crispy Applewood bacon, grape tomato and blue cheese dressing		Prosciutto wrapped mozzarella fried and served with house marinara and basil	
Caprese Salad (Seasonal)	9	Shrimp Tacos	13
House made mozzarella, local tomato, fresh basil, extra virgin olive oil, balsamic reduction and Maldon sea salt		Fennel slaw, cilantro-lime sour cream, chipotle honey and pickled jalapeños	
		Grilled House Made Italian Sausage	13
		Hot or sweet, served with an asiago polenta cake, roasted onions, peppers and marinara topped with Parmesan cheese	

STELLA'S STAPLES

Chicken Parmesan	16	Eggplant Parmesan	12
with a side of spaghetti		with a side of spaghetti	
Chicken Cannelloni	16	Eggplant Rollatini	9
Ricotta, spinach & caramelized onions in a tomato-basil cream sauce		with a four cheese and spinach filling	
		Spaghetti with:	9
		Alfredo/Marinara/Garlic & Oil	
		Meatballs, Sausage or Chicken (add \$5)	

ENTREES

Stella's Bolognese	19
Ground pork, beef & veal braised with onion, garlic, tomato & cream, tossed with torchio pasta and topped with fresh, creamy ricotta cheese	
Vodka Rigatoni	16
Rigatoni sautéed in a vodka, cream and tomato sauce with prosciutto & baby peas	
Cavatelli & Italian Sausage	18
Sweet & hot sausage, broccoli raab, garlic, chili flakes, white wine & pecorino Romano	
Classic Carbonara	18
Danielle Prosciutto, peas, white wine and Parmesan broth tossed with fettuccine	
Linguine with White Clam Sauce	18
Cockles or Manila clams sautéed with chopped sea clams, lemon, white wine, garlic, butter and parsley	
Shrimp Scampi	19
Wild Gulf shrimp with garlic, white wine, lemon & butter, tossed with linguini & parsley	
Shrimp Fra Diavolo	19
Wild Gulf shrimp simmered in a spicy marinara sauce & tossed with linguini	
Zuppa di Pesce	22
Classic seafood stew of shrimp, calamari, mussels & clams simmered in a rich seafood broth with tomato, saffron, shallots & garlic, served over capellini	
Pasta Primavera (vegan)	15
Roasted seasonal vegetables, tossed with choice of pasta and fresh herbs	
Basil Gnocchi (vegan)	17
Roasted eggplant, Fresh Roots Farm spinach, marinara, basil and balsamic marinated tomato	
Three Cheese House Made Ravioli	16
Asiago, Ricotta & Parmesan cheese with marinara, arugula and aged balsamic vinegar	
House Made Ravioli Del Giorno	18
Ask your server for details	
Pan Roasted 1/2 Chicken	22
Served with smashed fingerling potato & pan jus	
Chicken Francaise	19
Free-range chicken dipped in a light egg batter and sautéed, topped with a lemon caper pan sauce and served over capellini	
Lamb Ragu	24
Red wine braised lamb served with creamy local goat cheese polenta and Pecorino Romano	
Grilled Filet Mignon	26
Topped with white truffle butter & Switchback onion ribbons	

SIDES

Smashed fingerling potato or fries-5

Sautéed greens or broccoli-5

AUTHENTIC THIN-CRUST PIZZA

PIES:

Small (8") — 8 *(each topping add 1.25)*
 Large (16") — 13 *(each topping add 2.00)*
 Gluten Free (12") — 13 *(each topping add 2.00)*

TOPPINGS:

Meats:

Pepperoni, Sausage, Bacon, Meatball, Chicken,
 Canadian Bacon, Prosciutto

Veggies:

Mushrooms, Onions, Roasted Red Peppers,
 Tomatoes, Garlic, Kalamata Olives, Spinach,
 Basil, Pineapple, Broccoli, Eggplant,
 Caramelized Onions, Sun-Dried Tomatoes,
 Artichoke Hearts

SPECIAL PIZZAS:

Garden Veggie	17
<i>Mushrooms, Onions, Peppers, Eggplant & Garlic</i>	
Meat Lover	17
<i>Pepperoni, Ham, Bacon, Sausage, & Meatball</i>	
BBQ Chicken	18
<i>Stella's BBQ Sauce, Chicken, Caramelized Onions, Smoked Bacon and Cheddar Cheese</i>	
Margherita	15
<i>Fresh Mozzarella, Basil, Local Tomatoes & Maldon Sea Salt</i>	
White	15
<i>Mozzarella, Ricotta, Asiago, Diced Local Tomatoes & Minced Garlic</i>	
Buffalo Chicken	16
<i>Buffalo Chicken, Blue Cheese & Mozzarella</i>	

CALZONE:

Mozzarella, Ricotta & Asiago Cheese, Rolled in Our Pizza Dough & Baked to Perfection! 11
Each additional topping add \$0.75

DRINKS

Soda	1.95	San Pellegrino	6.00	Cranberry	1.95	Lemonade	2.75
Coffee	1.95	Espresso	2.00	Tea (hot/iced)	1.75	Milk	2.50

kids size beverages available

DESSERTS

STELLAR CHEESE "SLATE" 12/15

Ask your server for a cheese plate menu to customize your own

STELLAR SWEETS

Napoleon	8	Classic Tiramisu	7
<i>w/fresh berries, ricotta & mascarpone crème</i>		<i>w/fresh mascarpone and espresso</i>	
Chocolate Mousse	7	Pineapple Carrot Cake	8
<i>Seasonally Inspired</i>		<i>w/cream cheese frosting & walnuts</i>	
Cannoli	5	Gelato/Sorbet	3/6
<i>Dipped in chocolate chips & pistachios</i>		<i>House Selection (1 or 2-scoops)</i>	
Classic Crème Brulee	7	Stella's special	priced daily