Stella Blu Dinner Menu

Small Plates

Stella Blu Fries – Parmesan cheese, jalapenos, old bay seasoning 5

Caprese Crostini – mixed red and yellow grape tomatoes, fresh mozzarella cheese, basil, olive oil, balsamic reduction, garlic crostini 10

Grilled Asparagus & Peaches – smoked mozzarella cheese, basil, oil, balsamic reduction 9

PEI Mussels – spinach, onion, calamata olive, tomato, bacon, white wine sauce 12

Peppers & Cheese – roasted red peppers, extra virgin olive oil, garlic, toasted pine nuts, fresh mozzarella, pesto oil, garlic crostini bread 10

Pan Seared Sea Scallops – blueberries, pine nuts, brown butter sauce, arugula 14

Lump Crabmeat Risotto – sweet onion broth, wild mushroom marmalade 15

Grilled Baby Octopus – chorizo sausage, caramelized onions, saffron potatoes 14

Crispy Calamari – balsamic reduction 12

Fried Artichoke Hearts – balsamic aioli 12

Burger Sliders – aged white cheddar, sides of mustard, ketchup, Russian dressing 10

Mini Beef Filet (3oz.) – pistachio risotto, grape tomato salad, balsamic vinegar drizzle 15

Lollipop Lamb Chops (3) – mint-cilantro yogurt, smoked chili oil, sautéed spinach 16

Porcini Mushroom Ravioli (3) – sautéed prosciutto, onions, peas, basil, sage brown butter sauce, truffle oil, Grana Padano cheese 14

Seafood Antipasta – calamari, shrimp, scallop, arugula, radicchio, artichoke hearts, avocado, calamata olives, tomatoes, radishes, herb mustard vinaigrette 15

Soup of Day – 8

Salads

House – romaine, iceberg, tomatoes, cucumbers, carrots, chickpeas, homemade croutons, red wine vinaigrette 8

Caesar – romaine, house made Caesar dressing, croutons, shaved Parmesan cheese 10

Roasted Beet Salad – prosciutto di parma, crumbled goat cheese, chile-dusted pepitas, olive oil drizzle 12

Grilled Hearts of Romaine – caramelized apples, bleu cheese, hazelnuts, champagne vinaigrette dressing 12

Avocado and Grapefruit Salad – arugula, sliced fennel, red onion, grape tomatoes, mandarin oranges, goat cheese, grapefruit vinaigrette 10

Grilled Peach Salad – arugula, sautéed onions, crumbled bleu cheese, cashews, honey orange vinaigrette 10

Baby Arugula Salad – manchego cheese, spicy cashews, goat cheese, lemon olive oil vinaigreete 10

Wedge – iceberg, crumbled bleu cheese, spiced pecans, grilled Bermuda onion, applewood smoked bacon 12

Apple Salad – baby spinach, spiced pecans, dried cranberries, honey mustard vinaigrette 10

Flatbreads

Fresh Tomato – fresh chunky tomatoes, four cheese blend 9

Goat Cheese and Arugula – four cheese blend, goat cheese, prosciutto di parma, oven dried tomatoes, lemon dressed arugula, shaved Parmesan cheese 14

Wild Mushroom – sautéed mushrooms, four cheese blend, basil pesto 14

Pasta and Seafood Entrees

Signature Lobster Mac n’ Cheese – Maine lobster, asiago, Parmesan, and goat cheeses half 22 full 30

Mama Mary’s Meatballs and Spaghetti – housemade meatballs, combination of veal, pork, and beef, homemade marinara sauce 14

Penne Vodka – red onions, prosciutto, garlic, vodka blush sauce 16

Angel Hair Pasta – jumbo lump crabmeat, asparagus, chopped tomato, garlic olive oil, lemon 22

Lobster Ravioli – jumbo lump crab meat, hot Italian sausage, asparagus, roasted red peppers, spicy Parmesan cream sauce 30

Seafood Linguini a la Marinara – sautéed calamari, mussels, octopus, fresh linguini, tomato sauce 22

Honey Salmon – arugula, fennel, mandarin oranges, tomatoes, red onion, lemon vinaigrette 24

Linguini with Pesto – jumbo lump crab meat, sautéed jalapenos, fresh scallions, pine nuts, Parmesan cheese 26

Pan Seared Sea Scallops – encrusted with Porcini mushrooms, fresh corn and asparagus risotto, wasabi citrus soy sauce 26

Chicken Entrees

Chicken and Sausage – sautéed chicken breasts, hot Italian sausage, marinara sauce, scoop of ricotta cheese, mashed potatoes, haricot verts 20

Chicken Bella Luna – sautéed chicken breasts, tomatoes, garlic, mushrooms, hot cherry peppers, mashed potatoes, haricot verts 20

Grilled Chicken Breast – char-grilled medley of wild mushrooms, lemon, tomato, asparagus 20

Chicken Marianne – sautéed chicken breast, artichoke hearts, mushrooms, tomatoes, garlic, white wine sauce, mashed potatoes, haricot verts 20

Chicken Parmesan – provolone cheese, tomato sauce, fresh linguini 20

Spanish Rubbed Bone in Chicken Breasts – horseradish bacon mashed potatoes, grilled asparagus, parsley mint sauce 22

Veal and Pork Entrees

Veal Picante – sautéed veal cutlets, lemon caper sauce, spaghetti 25

Veal Marsala – crimini and shitake mushrooms, Marsala cream sauce, mashed potatoes, sautéed haricot verts 25

Veal Parmesan – provolone cheese, tomato sauce, linguini 25

Pork Chop Milanese – butterflied breaded pork chop, arugula, radicchio, tomatoes, capers, lemon vinaigrette, Grana Padano cheese 25

Grilled Pork Chop – roasted red pepper balsamic Marsala wine sauce, mashed potatoes, grilled asparagus 24

Veal Spiedini – mozzarella cheese, prosciutto di parma, traditional marinara sauce, spaghetti 26