

Stella Notte

Where Italian Cuisine is a Work of Art

Available July 24-August 7, 2017
(Choose one item from each course)

Restaurant Week Lunch Menu for \$15.99

(Choose one item from each course)

First Course

Soup di Giorno:

A cup of our freshly made soup of the day

Caesar Salad:

Crisp Romaine tossed with our own Caesar Dressing topped with Romano cheese and garlic croutons

Coconut Shrimp

Butterflied shrimp coated in coconut then flash fried, served with Cocktail Sauce alla Dawn

Avocado and Feta Dip

Avocado pureed with Feta Cheese, pepperoncinis and lemon served with crostinis

Second Course

Summer Salads Platter

Homemade chicken salad, tuna salad and shrimp salad served on a bed of mixed greens with an assortment of fresh summer fruit

Crab Quiche

Homemade baked quiche with crab meat, diced red peppers and Old Bay seasoning, served with garlic wilted spinach

Mediterranean Chicken

Pan seared medallions of chicken breast simmered in Marinara Sauce along with artichokes, black olives and green olives, served over penne pasta

Black and Blue Burger

Beef burger dusted with blackening spices then grilled to order, topped with Gorgonzola and served on rosemary focaccia with French fries.

Third Course

Bread Pudding

Homemade Cheesecake with fresh fruit sauce

Cannoli



Stella Notte

Where Italian Cuisine is a Work of Art

Available July 24-August 7th, 2017
(Choose one item from each course)

Restaurant Week Dinner Menu for \$27.99

(Choose one item from each course)

First Course

Soup di Giorno:

A cup of our freshly made soup of the day

Wedge Salad

Wedge of Iceberg topped with Gorgonzola, chopped bacon, red onions, grape tomatoes and a side of Blue Cheese dressing

Escargot Selia

Escargot simmered in a creamy lemon butter garlic sauce served in filo shells

Sweet and Spicy Skewers

Skewered shrimp and scallops marinated in our sweet and spicy sauce, then grilled

Avocado and Feta Dip

Stella's Avocado Dip with crostinis

Second Course

Italiano Chicken

Medallions of chicken breast coated with Italian seasoned bread crumbs the sauteed, topped with a garlic butter sauce, served with risotto and vegetables.

Mediterranean Orange Roughy

Baby shrimp simmered in olive oil with garlic, chopped tomatoes, olives and basil over a grilled fillet of Orange Roughy with risotto and a medley of fresh vegetables

Fruitti di Mare

Fresh sea scallops, shrimp, mussels and clams simmered in a spicy marinara broth served over sea shell pasta.

Grilled Sirloin Forestiere

Grilled sirloin steak with our wild mushroom sauce along with potato and vegetable di Giorno.

Third Course

Bread Pudding

Homemade Cheesecake with fresh fruit sauce

Cannoli