

# 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**

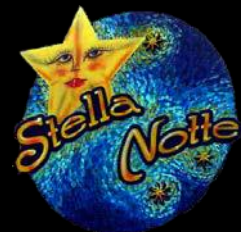
Beef burger dusted with blackening spices then grilled to order, topped with Gorgonzola and served on rosemary focaccia with French fries.

### 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**