



stella

PASTA BAR & BAKERY

We begin each day at Stella baking fresh bread while desserts are being created by our in-house bakers. At the same time, we are rolling out house-made pasta as farm fresh tomatoes are simmering with garlic, basil and a blend of fresh herbs.

Many family members are part of the Stella team either serving or cooking, using recipes that were passed down through our parents and grandparents. We want to keep the memories of family dinners and celebrations alive with good food, wine, conversation and laughter. Please enjoy your experience with us, and with each visit our hope is that you will feel like a part of Stella too!

All our food is cooked from scratch and may take a little longer to prepare. We appreciate your patience and we think you will agree that the extra time and love in the kitchen will be worth it, while you enjoy time with your family and friends, appetizers and drinks.

We are proud to serve fresh products and produce from our local community, as well as antibiotic-free chicken and grass-fed beef.

Ballston Lake Apiaries, Ballston Lake, NY
 Chris' Organic Coffee, Albany, NY
 Davenport Farms, Stone Ridge, NY
 Fo'Castle Orchard, Burnt Hills, NY
 Hand Melon Farm, Schuylerville, NY
 King Brothers Dairy, Schuylerville, NY
 Maplebrook Farm, Bennington, VT
 Sanavi Organic Sparkling Water, Schenectady, NY
 Saratoga Olive Oil, Saratoga Springs, NY
 Saratoga Spicery, Saratoga Springs, NY
 Saratoga Water, Saratoga Springs, NY
 Schoharie Valley Farms, Schoharie, NY
 Sloop Brewing Co. East Fishkill, NY
 Southern Tier Brewing Co. Lakewood, NY
 Story Farms, Catskill, NY
 Taconic Orchard, Germantown, NY
 Thomas Poultry Farm, Schuylerville, NY
 Wertman Farms, Melrose, NY
 Yonder Farm, Hudson, NY

Antipasti

Arancini risotto balls 10.
 A creamy blend of Arborio rice, parmesan cheese, fresh mozzarella, herbs and spring peas. Choice of Garlic & Basil Pesto or House Marinara

Bruschetta 10.
 A fresh grilled house-made baguette brushed with Saratoga Olive Oil, a sprinkling of salt and pepper and topped with a combination of fresh plum tomatoes, shallots, garlic, basil and perfectly aged balsamic vinegar
 Add mozzarella 1.5

Zucchini Fries 11.
 Crispy zucchini fries with our house-made garlic aioli served on a bed of lightly dressed mixed greens

Ricotta Fritters 13.
 Panko-coated and golden fried Maplebrook Farm ricotta and spinach. Served over a bed of lightly dressed mixed greens with a balsamic drizzle.

Cold Antipasto small 14. | large 26.
 Imported cured meats, farm fresh cheeses, peppers, olives, and artichoke hearts, served with a sweet fig preserve and Stella crostini. Small serves 1-2 - large serves 2-4

Stella Crab Cakes 14.
 We use only fresh Lump crab meat combined with herbs, capers, peppers, onion, garlic aioli and topped with heirloom tomatoes and scallions; a customer favorite

Zuppa di Clams 14.
 One dozen Littleneck clams simmered in a white wine sauce with garlic and fresh herbs. Served with Stella crostini

Salads

House Salad full 7. | side 4.
 A leafy spring mix with sweet heirloom cherry tomatoes and rainbow carrots with our House vinaigrette

Stella Salad full 10. | side 7.
 Sweet Heirloom grape tomatoes, English cucumbers, red onion, Maplebrook Farm mozzarella on crisp romaine and arugula with our House vinaigrette

Caesar Salad full 9. | side 6.
 Healthy romaine tossed with shavings of imported aged Parmigiano Reggiano Italian cheese, house-made croûtons and our creamy Caesar dressing. Add anchovies 2.

Salad additions: Grilled Chicken 5.
 Grilled Shrimp 7.
 Crab Cakes 9.

Soups

Pomodoro 6.

Creamy tomato soup served with house-made croûtons

Seasonal Soup of the Day 6.5

Flatbreads

Our Stella Pizza baked fresh, in-house

Meat Lovers	13.
Chef's Specialty Meatballs, Italian pork sausage in our robust Stella meat sauce with fresh Maplebrook Farm mozzarella cheese	
Vegetarian	11.
A mouthwatering medley of farm fresh vegetables; eggplant, squash, sweet roasted tomatoes, arugula, and our house-made Tuscan bean garlic spread with a balsamic reduction	
Chicken Florentine	13.
Grilled chicken with fresh mozzarella cheese, spinach, grape tomato, sun-dried tomato and finished with pecorino romano cheese and basil	
Three Cheese	13.
Ricotta, fresh mozzarella, pecorino romano, spinach and grape tomato with a balsamic reduction	
The Godmother	12.
Sautéed shiitake and button mushrooms with shallots, heirloom grape tomatoes and fresh mozzarella over a garlic-herb olive oil and finished with arugula and a balsamic reduction. A house favorite!	
Sausage & Pepper	13.
Sweet Italian sausage with red and yellow bell pepper and Vidalia onion deglazed with a touch of white wine and mozzarella	

Entrées *Served with House or Caesar Salad, linguine or tagliatelle and fresh Stella bread*

Chicken Parmesan	19.
Chicken cutlet topped with Stella marinara, mozzarella and parmesan cheese; a customer favorite at Stella	
Carlotta's Chicken Francese	21.
in a lemony white wine sauce with organic butter and herbs, served with Stella linguine	
Chicken Marsala	21.
pan seared with shallots, mushrooms and Marsala wine. Served with gourmet fingerling potatoes with baby spinach	
Chicken Piccata	22.
Pan-seared chicken cutlet in a tangy lemon butter sauce with briny capers and served with Stella linguine	
Eggplant Parmesan	18.
Lightly battered eggplant layered with fresh mozzarella, parmesan cheese and Stella marinara	
Luigi's Linguine Alle Vongole	24.
Littleneck clams in a white wine sauce with garlic and fresh herbs. Finished with baby spinach and heirloom tomatoes	
Shrimp Genovese	24.
in a white wine sauce with baby spinach and heirloom tomatoes over Stella linguine	
Veal Saltimbocca	27.
Breaded veal cutlet topped with fresh herbs, mozzarella, prosciutto over Stella linguine in a garlic butter herb sauce	
Risotto of the Week! <i>Market price, ask your server!</i>	

Fresh Pasta* *Served al-dente with our fresh Stella Bread ~ all of our pasta, bread and sauces are made in-house daily! Imported aged Parmigiano Reggiano cheese as requested ~ *ask about gluten-free options*

Linguine or Tagliatelle with Marinara	11.	Cavatelli with Basil Pesto & Garlic	17.5
Crushed tomatoes simmered in garlic, Saratoga Olive Oil, white wine and fresh herbs		A zesty pesto sauce made with fresh basil, pine nuts, garlic and herbs. Served with our small pasta shells made with Maplebrook Farm ricotta cheese	
Linguine or Tagliatelle with Meat Sauce	13.5	Cavatelli with Roasted Vegetables	17.5
Crushed tomatoes with pork, beef and fresh herbs, slowly simmered in garlic, onion, Saratoga Olive Oil, and red wine		Our cavatelli tossed with fresh eggplant, mushrooms, zucchini, squash, roasted red peppers and shallots	
Tagliatelle with Pomodoro	12.	Traditional Cheese Ravioli	14.
Pomodoro tomatoes simmered in shaved garlic and white wine, finished with fresh basil and parsley and served with our long, flat ribbon pasta		Traditional ravioli stuffed with ricotta cheese in our house-made marinara sauce	
Cavatelli with Vodka Sauce	16.	Wild Mushroom Ravioli	19.
Fresh crushed tomatoes simmered in vodka, red pepper, slivered garlic, finished with heavy cream and fresh basil		Ravioli with portobello, porcini and shiitake mushrooms, mozzarella and pecorino in a sherry wine Alfredo sauce	

Side Dishes & Vegetables

Chef's Specialty Meat Balls [3]	7.
in Stella Marinara	
Sausage [2]	5.
in Stella Marinara	
Grilled Chicken	5.

Sautéed Escarole	9.
with white beans & garlic – a flavorful customer favorite	
Sautéed Spinach with Saratoga Olive Oil & garlic	7.
Sautéed Zucchini and Squash	9.
with shallots, tossed with arugula and balsamic reduction	
Sautéed Broccoli Rabe	9.
with olive oil & garlic, topped with pecorino romano	