

STELLA ROSSA

RISTORANTE • WINE BAR • PIZZERIA

CHEESE AND CURED MEATS BY DI BRUNO BROS FROM PHILADELPHIA, HANDMADE PASTAS BY SEVERINO PASTA FROM WESTMONT NJ

CHEESE

3 FOR \$10 5 FOR \$14

Tal eggio

Cow's Milk, Sweet, Mild, Pungent, Fruity, Semi Soft

Fontina Valle De Aoste

Cow's Milk, Pungent, Sweet, Semi Firm

Aged Goat Cheese

Goat's Milk, Semi Firm, Pungent Taste

Gorgonzola Dolce

Cow's Milk, Pungent, Sweet, Semi Soft

Pecorino Di Pienza

Sheep's Milk, Crisp, Sharp, Peppery

OLIVES

ASSORTED \$5

Cerignola

Sweet, Green

Gaeta

Salty, Black

Picholine

Crisp, Crunchy, Tart

Castelvetrano

Crispy, Sweet, Buttery

CURED MEATS

\$4 EACH 3 FOR \$11

Prosciutto di Parma

Italian Dried Ham, Aged 18 Months

Bresola

Air Dried Highly Seasoned Beef

Coppa

Mild Spiced, Cured Pork

Capicola

Air Dried, Seasoned Pork Shoulder Ham

Finocchiona

Air Dried Pork Shoulder Flavored with Fennel Seed

Sopressata

Air Dried Hard Salami with Black Peppercorns

APPETIZERS

Zuppa Di Minestrone	5
Local Vegetables, Beans and Pasta in a light Tomato Broth	
Mozzarella and Tomato Antipasto	12
Assorted Tomatoes, Homemade Mozzarella, Roasted Peppers, Olives, Balsamic Glaze and Garlic Flatbread	
Calamari	10
Crispy Fried, Sliced Cherry Peppers, Roasted Garlic Aioli and Spicy Marinara	
Parma Prosciutto Bruschetta	8
Whipped Ricotta, Oven Roasted Tomatoes, Thin Sliced Prosciutto	
Arancini	8
Classic Fried Risotto, Sun Dried Tomatoes, Provolone, Fresh Basil, Marinara Sauce	
Beef Carpaccio	9
Baby Arugula, Shaved Fennel, Crispy Capers, Mustard Aioli	
Antipasto	14
Cured Meats, Cheese, Marinated Vegetables, Olives and Crostini	
Braised Meatballs	9
Grilled Crostini, Fresh Ricotta, Simple Tomato Sauce <i>Your choice of Beef, Veal or Veggie</i>	
Mozzarella Fritte	8
Fried Smoked Mozzarella, Spicy Marinara Sauce	
Sweet Italian Sausage	9
Homemade, Roasted Sweet Peppers, Goat Cheese, Grilled Crostini	
Steamed Mussels	11
Roasted Fennel, Grape Tomatoes, White Wine Broth	

SALADS

Chopped Salad	7
Iceberg, Grape Tomatoes, Chickpeas, Provolone, Salami, Red Onion, White Balsamic Dressing	
Caesar Salad	7
A Classic Caesar, Focaccia Croutons, Parmesan Reggiano	
Pear Salad	8
Sliced Pears, Baby Arugula, Gorgonzola Cheese, Candied Walnuts, House Vinaigrette	
Panzanella Salad	8
Mixed Greens, Cucumbers, Vine Ripe Tomatoes, Roasted Peppers, Toasted Bread Cubes, Red Wine Vinaigrette	
Caprese Salad	8
Homemade Mozzarella, Tomatoes, Basil, EVOO, Aged Balsamic	
Beet Salad	8
Red and Gold Beets, Goat Cheese, Mixed Greens, Toasted Almonds, Lemon Basil Dressing	
<i>Add Grilled Protein to your Salad Chicken 4 or Salmon 7</i>	

PASTA

Spaghetti Alla Carbonara	13
Pancetta, Cracked Black Pepper Spaghetti, Onions and Egg yolk	
Penne Alla Arrabiata	13
Spicy Tomato Sauce, Toasted Garlic, Fresh Basil	
Gnocchi Con Bolognese	14
Braised Beef, Marinara, Parmesan Reggiano	
Crab and Linguini Rossa	15
Jumbo Lump Crab, Chopped Tomatoes, Fresh Basil and Spicy Red Sauce	
Spaghetti & Meatballs	12
Tomato Marinara, Parmesan Reggiano	
Ravioli Alla Pesto	14
Boursin Ravioli, Roasted Tomatoes, Pesto Cream	
Tortellini Alla Vodka	14
Sun Dried Tomatoes, Basil, Vodka Cream	

PIZZA ROSSA

Margherita	11
San Marzano Crushed Tomatoes, Basil, Homemade Mozzarella	
Salumi	12
Hot Sopressata, Pepperoni, Tomato Sauce, Fresh Mozzarella	
Vesuvio	12
Sliced Hot Peppers, Tomato Sauce, Long Hot Pepper Pesto	
Procidonna	13
Zucchini, Eggplant, Pepperoni, Tomato Sauce	
Meta e Meta	12
Half Pizza, Half Stromboli, Provolone, Sweet Red Peppers	
Special Red	14
Sausage, Pepperoni, Meatball, Chopped Tomato, Mozzarella, Tomato Sauce	

PIZZA BIANCA

Four Cheese	16
Asiago, Gorgonzola, Mozzarella, Ricotta	
Local Veggie	12
Broccoli, Spinach, Tomatoes, Olives, Mozzarella	
Mushrooms	12
Cremini Mushroom, Taleggio Cheese, Truffle Oil	
Gaetano	13
Broccoli Rabe, Homemade Sausage, Roasted Garlic, Asiago	
Fru Fru	14
Grilled Chicken, Pesto Sauce, Roasted Peppers, Fresh Mozzarella	
Fiachetto	14
Olives, Artichokes, Tomatoes, Fresh Mozzarella, Prosciutto	

WOOD FIRED SPECIALTIES

Salmon Toscana	16
Atlantic Salmon Baked with Peppers, Onions, White Beans in Lemon Wine Sauce	
Eggplant Parmesan	12
Thinly Sliced Eggplant, layered with Fresh Mozzarella, Ricotta, Marinara Sauce	
Rigatoni Pizzaioli	13
Four Cheese Stuffed Rigatoni baked with Homemade Sausage, Pepperoni, Spicy Marinara and Mozzarella	
Sausage and Peppers	13
Homemade Sweet Sausage, Broccoli Rabe, Roasted Peppers, Orecchiette Pasta Tossed in a Garlic White Wine Sauce and Topped with Sharp Provolone	

SIGNATURE ENTREES

Chicken Parmesan	15
Tomato Marinara, Fettucini Alfredo	
Chicken Maximus	16
Asparagus, Sherry Wine Sauce, Roasted Tomatoes, Mozzarella Cheese	
Veal Saltimbocca	18
Prosciutto, Sage, Wild Mushrooms, Parmesan Roasted Potatoes, Marsala Sauce	
Branzino Livornese	Market price
Grilled Whole Branzino, Olives, Capers, Onions, Grape Tomatoes, Spicy Tomato Sauce	
Chicken Picatta	15
Wild Mushrooms, Capers, Lemon Parsley Butter	
T-Bone Fiorentina	24
Grilled, Parmesan Roasted Potatoes, Sautéed Spinach, Roasted Garlic Butter	

GENERAL MANAGER:
VICTOR ROSSINI

EXECUTIVE CHEF:
ANTHONY DIPASCALE

STELLAROSSARISTORANTE.COM

WINES

White Wine

HOUSE	4 OZ	7OZ	1/2 CARAFE	BOTTLE
PINOT GRIGIO, PIO ITALY <i>LIGHT, CRISP, APPLES AND MELONS</i>	5	8	12	25
ITALIAN WHITES				
ARNEIS, FRATELLI POVERO PIEDMONT, ITALY <i>DRY, CITRUS, MINERAL FINISH</i>	8	13	23	46
FIANO, MANDRAROSSA SICILY <i>DRY, FRESH FRUIT AND CITRUS AROMAS</i>	7	12	20	40
MOSCATO, CIELO ITALY <i>RIPE FRUIT, FLORAL BOQUET, SOFT</i>	6	11	17	34
ORVIETO CLASSICO, MELINI UMBRIA, ITALY <i>FRUIT FORWARD, QUAFFABLE, TROPICAL NOSE</i>	8	13	23	46
PINOT GRIGIO, RAPIDO DELLE VENEZIE, ITALY <i>FRESH, YOUNG FRUITS, LASTING FINISH</i>	6	11	17	34
VERDICCHIO, UMANI RONCHI ITALY <i>INTENSE BOQUET, FLORAL NOTES, MELON</i>	8	13	23	46
WHITE FAVORITES				
CHARDONNAY, DELOACH CALIFORNIA <i>CITRUS, BALANCED ACIDITY, BUTTERED TOAST</i>	7	12	20	40
SAUVIGNON BLANC, STONEBURN MARLBOROUGH, NEW ZEALAND <i>ZESTY, GRAPEFRUIT, GRASS</i>	7	12	20	40
RIESLING, PINE AND POST COLUMBIA VALLEY, WA <i>SWEET UNDERTONES, SEMI-DRY, BALANCED FRUIT</i>	6	11	17	34

Rosé

PINOT NOIR ROSÉ, ACROBAT OREGON <i>DRY, STRAWBERRY, GOOD ACIDITY</i>	8	13	23	46
ROSATO, CANTELE PUGLIA, ITALY <i>DELICATE, RED BERRIES, RHUBARB</i>	7	12	20	40
WHITE ZINFANDEL, DONA SOL CALIFORNIA <i>OFF-DRY, FRUIT PUNCH, LOW ALCOHOL</i>	6	11	17	34

Champagne / Sparkling

	GLASS	BOTTLE
PROSECCO, DEOR VENETO, ITALY <i>FRUITY, EXTRA DRY, APPLE BOQUET</i>	10	46
ROSÉ, ROTARI ITALY <i>PEACH HUES, SPICE, ALMOND</i>	12	58
VEUVE CLIQUOT "YELLOW LABEL" REIMS, FRANCE <i>MINERAL, LEMON DROP, CREAMY</i>		90

Sparkling Splits (187 ml Personal Bottles)

BRUT, STANFORD CALIFORNIA <i>GREEN APPLE NOSE, NECTARINE, BUTTERED BISCUIT</i>	12
PROSECCO, MIONETTO ITALY <i>PEAR, LIVELY ACIDITY, CLEAN FINISH</i>	11
ROSÉ BRUT, SEGURA VIUDAS SPAIN <i>RED FRUIT, LINGERING CHERRY, SEMI-SWEET</i>	11
SPARKLING APERTIF, MIONETTO "IL SPRITZ" VENETO, ITALY <i>SLIGHT BITE, ORANGE, HERB</i>	11

Red Wine

HOUSE	4 OZ	7OZ	1/2 CARAFE	BOTTLE
MONTEPULCIANO, CITRA ITALY <i>SMOOTH TANNINS, JAM, OREGANO</i>	5	8	12	25
ITALIAN REDS				
BARBERA D'ASTI, CANTINE POVERO PIEDMONT, ITALY <i>RASPBERRIES, BLUEBERRIES, SOFT TANNIS</i>	8	13	23	46
CANNONAU, SELLA & MOSCA SARDINIA <i>RUBY RED COLOR, OAK, WILD BERRIES</i>	9	14	25	50
CHIANTI, POGGIO SALVI "CASPAGNOLA" TUSCANY, ITALY <i>FRESH RED FRUIT, SPICY, BLACK PEPPER</i>	8	13	23	46
DOLCETTO D'ALBA, FONTANAFREDDA "BRICOTONDO" PIEDMONT, ITALY <i>STONE FRUIT, MULLED SPICES, WOOD NOTES</i>	9	14	25	50
MONTEPULCIANO D' ABRUZZO, CA'DONINI ABRUZZI, ITALY <i>VANILLA, VIOLETS, FOREST FRUIT</i>	6	11	17	34
PRIMITIVO, CANTELE APULIA, ITALY <i>INKY, WHITE PEPPER, PRESERVES</i>	8	13	23	46
SUPER TUSCAN, CASTELLO DI MELETO TUSCANY, ITALY <i>RICH, TART, ANISE</i>	8	13	23	46
VALPOLICELLA, SANTA SOFIA ITALY <i>DRIED GRAPES, PERFUME BOUQUET, COFFEE</i>	10	16	29	58
RED FAVORITES				
CABERNET SAUVIGNON, MONTOYA NAPA VALLEY, CALIFORNIA <i>BIG TANNINS, CHOCOLATE, CEDAR</i>	10	16	29	58
MALBEC, BODEGA NORTON MENDOZA, ARGENTINA <i>SMOKE, CHERRY VANILLA, PLUM</i>	7	12	20	40
MERLOT, GREYSTONE CALIFORNIA <i>BLACK FRUIT, LEATHER, CIGAR</i>	6	11	17	34
PINOT NOIR, LOST ANGEL SONOMA COUNTY, CALIFORNIA <i>MUSHROOM, CRANBERRY, SPICE RACK</i>	7	12	20	40

Ports

	GLASS
GRAHAM'S PORT LBV	10
SANDEMAN FINE TAWNEY PORT	7

STELLA ROSSA HOMEMADE SANGRIA & CELLO

STELLA-CELLOS Lemon, Orange or Cello of the Day - House Made, Changing Daily	6
SANGRIA BIANCO Italian White Wine, Triple Sec, Brandy, Simple Syrup, Balsamic Peaches	8
SANGRIA ROSSA Merlot, Triple Sec, Brandy, Seasonal Melon, Simple Syrup, Limes	8

SEASONAL COCKTAILS

STELLA ROSSA ITALIAN ICE MARTINI Absolut Citron Vodka, House Made Limoncello over Lemon and Cherry Italian Ice	11	SICILIAN MARGARITA Tequila, Amaretto, Sour Mix, Triple Sec	8	SPARKLING ITALIANA Prosecco, Grapefruit Juice, Fresh Basil	10
VINO NEGRONI Riesling, Aperol, Sweet Vermouth	9	FRESH STRAWBERRY BELLINI Sparkling Wine, Cassis, Strawberries	9	THE ITALIAN MARKET Absolut Vodka, Olive Juice, Tomatoes, Red Bell Pepper, Italian Long Hots, Basil	9
ORANGE CELLO COSMOPOLITAN Absolut Vodka, Cranberry, Lime Juice, House Made Orange Cello	10	ITALIAN MANHATTAN Galliano, Whiskey	11	BLOOD ORANGE MOJITO Bacardi Rum, Blood Orange Pellegrino, Triple Sec, Fresh Mint	8

SEASONAL DRAFTS

BIRRA MORETTI ITALIAN LAGER	6
LAGUNITAS IPA	6
MORETTI LA ROSSA BIRRA	6
ALLGASH WHITE	6
DOGFISH HEAD MY ANTONIA	6
VICTORY SEASONAL	5
BEER FLIGHTS SIX 3.5 OZ. POURS OF DRAFT BEER	12

San Pellegrino sodas

ARANCIATA Orange
ARANCIATA ROSSO Blood Orange
LIMONATA Lemon
POMPELMO Grapefruit
PELLEGRINO SPARKLING WATER

Illy Italian Coffee

ILLY COFFEE (REGULAR, DECAF & ICED)	3
ILLY CAPPUCCINO	6
ILLY ESPRESSO	4

BOTTLED BEERS

Italian Beer		Bottled Favorites	
PERONI ITALIAN LAGER <i>UNIQUE BALANCED TASTE, DELICATE AROMA ARISING FROM EXCLUSIVE HOPS & A YOUNG, BALANCED ITALIAN FLAVOR</i>	5	STELLA ARTOIS	6
BIRRERIA LE BALADIN ISAAC ITALIAN WITBIER <i>CREAMY HEAD, HAZY LIGHT APRICOT HUE, CITRUS FRUITS, LIGHT BODY</i>	9	GOOSE ISLAND SOPHIE	6
BIRRERIA LE BALADIN SIDRO ITALIAN/FRENCH CIDRE <i>THE PRODUCT OF THE SPONTANEOUS FERMENTATION OF APPLES & A DELICATE TASTE</i>	9	GUINNESS	6
BIRRERIA LE BALADIN NORA SPICED BEER <i>COMPLEX NOSE, WARM ROSE & VIOLET BOQUET. ORANGE, MANGO, WELL BALANCED WITH A SPICED BALSAMIC AFTERTASTE</i>	9	HEINEKEN LIGHT	5
BIRRIFFICIO DEL DUCATO NUOVA MATTINA SAISON <i>SPICY WITH WILD FLOWERS, CHAMOMILE, CORIANDER, GREEN PEPPERCORN AND GINGER. DEEP GOLD WITH ORANGE HIGHLIGHTS</i>	30	YUENGLING	4
BIRRIFFICIO DEL BORGO REALE EXTRA IPA <i>AMBER COLOR, CREAMY FOAM. GRAPEFRUIT, BITTER ORANGE, MANDARIN, CARAMEL AND HONEY NOTES</i>	30	VICTORY PRIMA PILS	6
		VICTORY HEADWATERS	6
		PALE ALE	6
		RED BRIDGE (GLUTEN FREE)	6
		SAMUEL ADAMS SEASONAL	6
		SIERRA NEVADA	6
		ST. PAULI GIRL N/A	4
		MILLER LITE	4
		CORONA	5
		COORS LIGHT	4



A DAVE MAGROGAN GROUP RESTAURANT



PRIVATE DINING: DANIELLE PETERS: EVENTS@STELLAROSSARISTORANTE.COM