

Salads ☺

- Warm Eggplant Caprese Salad** grilled eggplant, tomato, basil, sliced calamata olives, reduced balsamic drizzle ~ \$10
- Apple Salad** baby spinach, spiced pecans, dried cranberries, honey mustard vinaigrette ~ \$10
with grilled chicken ~ \$12 with grilled shrimp ~ \$14
- Asian Style Shredded Chicken Salad** avocado, carrots, bean sprouts, chopped egg, scallion peanut vinaigrette ~ \$10
- Roasted Beet Salad** prosciutto di parma, crumbled goat cheese, chili-dusted pepitas, olive oil ~ \$10
- Grilled Shrimp Salad** watercress, grape tomatoes, carrots, buffalo bleu cheese dressing ~ \$14
- Iceberg Wedge** crumbled danish bleu cheese, spiced pecans, grilled bermuda onion, applewood smoked bacon ~ \$10
- Veal Cutlets** breaded & pan-fried, shaved parmesan cheese, watercress salad, lemon caper vinaigrette ~ \$15
- Baby Arugula** manchego cheese, spicy cashews, goat cheese, lemon olive oil vinaigrette ~ \$9
- Antipasto** italian tuna, marinated eggplant, roasted red peppers, sharp provolone, long hots, artichoke hearts, chopped iceberg, lemon olive oil ~ \$12
- Grilled Hearts of Romaine** caramelized apples, blue cheese, hazelnuts, light champagne vinaigrette dressing ~ \$10 with grilled chicken ~ \$12 with grilled shrimp ~ \$14

Small Plates ☺

- ★ **Signature ★ Lobster “Mac & Cheese”** asiago, parmesan & goat cheese, maine lobster ~ \$18
- Salmon Sushi** wasabi mayonnaise, seaweed salad, cucumbers, avocado, sesame seeds ~ \$14
- Spicy Mussel Pot** sautéed tomatoes, basil, chipotle white wine sauce ~ \$12
- Sushi Tuna** pickled ginger, sliced avocado, tomato, cucumber, ginger aioli drizzle ~ \$14
- Pineapple Shrimp** sautéed pineapples, red bell peppers, lemon white wine sauce ~ \$12
- Clams** steamed, lemon butter ~ \$12
- Wild Mushroom Ravioli** walnut cream sauce, pecorino romano cheese ~ \$11
- Grilled Asparagus** roasted red peppers, shaved parmesan cheese, poached egg, olive oil ~ \$10
- Mini Beef Filet (3oz)** pistachio risotto, grape tomato salad, aged balsamic vinegar drizzle ~ \$13
- Lump Crabmeat Risotto** sweet onion broth, wild mushroom marmalade ~ \$14
- Veal Sausage** sautéed broccoli rabe, garlic olive oil, grana padano cheese, poached egg ~ \$12
- Shrimp Pad Thai** stir fried rice noodles, shrimp, peanuts, bean sprouts, egg, chili, fresh lime ~ \$14
- Grilled Baby Octopus** chorizo sausage, caramelized onions, saffron potatoes ~ \$14
- Crispy Calamari** aged balsamic vinegar ~ \$10
- Fried Artichoke Hearts** balsamic mayonnaise ~ \$9
- Mini burgers (3)** aged white cheddar, chinese mustard, chipotle ketchup, russian dressing ~ \$10
- Lobster and Fresh Porcini Mushrooms** butter, black pepper, fettuccine ~ \$14
- Lollipop Lamb Chops (4)** mint-cilantro yogurt, smoked chili oil ~ \$14
- Littleneck Clams** crispy ground pork, green chilies, garlic, scallions, sweet soy sauce ~ \$14
- Mini “Grilled Cheese”** brioche, tallegio, buffalo, mozzarella & goat cheese, tomato marmalade ~ \$8
- Scallop (2)** creamy polenta, sautéed spinach, basil oil, shaved grana padano cheese ~ \$14

Grilled 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, arugula, lemon dressed arugula, shaved parmesan ~ \$14

Large Plates ☺

- ★ **Signature ★ Lobster “Mac & Cheese”** asiago, parmesan & goat cheese, maine lobster ~ \$26
- Potato Gnocchi** sautéed shrimp, arugula, roasted hot peppers, light marinara sauce ~ \$21
- House Made Meatballs** house made marinara sauce, spaghetti ~ \$12
- Penne Vodka** red onions, prosciutto, garlic, vodka blush sauce ~ \$16
- Angel Hair Pasta** jumbo lump crabmeat, asparagus, chopped tomato, garlic olive oil, lemon ~ \$24
- Lobster Ravioli** jumbo lump crabmeat, hot italian sausage, asparagus, roasted red peppers, spicy parmesan cream ~ \$25

- Ahi Tuna Steak** artichoke tomato risotto, warm seaweed salad, soy wasabi sauce ~ \$24
- Salmon** tomato red pepper sauce, grilled asparagus, mashed potatoes, balsamic vinegar ~ \$24
- Grilled Scallops** sautéed asparagus, prosciutto, artichokes, red peppers, parmesan cream, fresh linguini ~ \$24

- Chicken Bella Luna** sautéed chicken breast, tomatoes, garlic, mushrooms, hot cherry peppers ~ \$18
- Grilled Chicken Breast** char-grilled salad of wild mushrooms, lemon, tomato, asparagus ~ \$18
- Chicken Marianne** sautéed chicken breast, artichoke hearts, mushrooms, tomatoes, white wine sauce ~ \$18

- Pork Tenderloin** applewood smoked bacon, mashed potatoes, garlic spinach, tarragon cream ~ \$24
- Veal Picante** sautéed veal cutlets, garlic, caper lemon sauce, spaghetti ~ \$23
- Veal and Shrimp Scallopini** jumbo-lump crab, blush sauce ~ \$25
- Breaded Veal Cutlet (chicken ~ \$18)** grilled eggplant, provolone cheese, tomato sauce, linguini ~ \$24
- Veal Marsala Cream (chicken ~ \$18)** crimini & shitake mushrooms, mashed potatoes, sautéed green beans ~ \$25

Soups ☺

- Escarole** white bean ~ \$5
- French Onion** “stella blu” style ~ \$7

Sides ☺

- House Salad** ~ \$6
- Caesar Salad** ~ \$7
- Broccoli Rabe** ~ \$4
- Meatballs** ~ \$6
- Stella Blu Fries** parmesan cheese, jalapeños, old bay ~ \$4
- Wild Mushroom Risotto** shaved grana padano cheese, truffle oil ~ \$8
- Roasted Italian Hot Peppers** ~ \$6