

Stellina

PIZZA CAFE

CATERING MENU

Whether you are ordering for 10 or 75, we've got options that work for any party. Choose from the menu below to provide your group with an experience of simple, authentic and fresh Italian fare. Please place your order at least 7 days in advance, and note that we have limited availability to fulfill caterings on Mondays.

STARTERS

- FOCACCIA** 17.95
baked fresh daily, served with oil and balsamic aged 18 years
- FOCACCIA + DIPS** 26.95
baked fresh daily, served with marinara, arugula pesto, and whipped ricotta
- ROASTED CAPRESE** 24.95
roasted tomatoes, mozzarella, arugula pesto drizzled with balsamic aged 18 years
- MEATBALLS** 27.95
made with grass-fed beef served with crushed tomato sauce, topped with parmigiano reggiano aged 24 months

SALAD

- KALE CAESAR** 29.95
kale, parmigiano reggiano aged 24 months, sourdough croutons, tossed in a roasted garlic vinaigrette
- ROCKET SALAD** 29.95
rocket (arugula), gorgonzola, zucchini, toasted pine nuts, lemon vinaigrette

PIZZA

- CLASSIC** 13.95
crushed tomato sauce, mozzarella, parmigiano reggiano aged 24 months, fresh oregano
+add ricotta 3.45
- ROSA** VEGAN 13.95
crushed tomato sauce, roasted garlic, olive oil, roasted tomato, fresh oregano
+add fresh mozzarella 3.45
- POTATO** VEGAN 13.95
olive oil, sliced potatoes, fresh rosemary
+add mozzarella 3.95
- MUSHROOM** 17.95
crushed tomato sauce, mozzarella, crimini and portobello mushrooms, roasted garlic
+add spicy Italian sausage 4.95
- ROCKET** 17.95
mozzarella, ricotta, parmigiano reggiano aged 24 months, topped with fresh rocket (arugula) in a lemon vinaigrette
+add prosciutto 4.95
- DAR POETA** 18.95
mozzarella, parmigiano reggiano aged 24 months, artisanal spicy Italian sausage, sliced zucchini
+vegetarian option substitute roasted tomatoes
- POLPETTA** 18.95
crushed tomato sauce, rustic mini-meatballs made from grass-fed beef, mozzarella, parmigiano reggiano aged 24 months
+add mushrooms 2.95

PASTA

Housemade pasta tossed in your choice of sauce.

TOMATO MOZZARELLA	39.95
housemade tomato sauce, mozzarella	
CACIO E PEPE	46.95
parmigiano reggiano aged 24 months, fresh cracked black pepper	
PASTA PRIMAVERA <small>VEGAN</small>	43.95
roasted vegetables with extra virgin olive oil	
ARUGULA PESTO	42.95
arugula pesto and roasted tomatoes	
SPICY BOLOGNESE	48.95
classic Italian fare made with housemade tomato sauce, artisanal spicy Italian sausage, topped with parmigiano reggiano aged 24 months	

LASAGNA

SPICY SAUSAGE LASAGNA	54.95
housemade pasta, ricotta, artisanal spicy Italian sausage, served with crushed tomato sauce, topped with parmigiano reggiano aged 24 months	

GELATO

FLAVORS VARY..... MKT

Made in-house from scratch in small batches with all natural ingredients with no artificial coloring, preservatives, gums or stabilizers.

Ask us about bringing our gelato cabinet to your event or party for us to serve on-site!

BEVERAGES

COCKTAILS 17 OZ GLASS BOTTLES

ITALIAN OLD FASHIONED	25.95
solid, strong, teasingly sweet with a citrus vanilla burst (rye whiskey, bourbon, Tuaca, angostura & orange bitters)	
MARTINI ROSA	25.95
playful blend of grapefruit & lemon with a powerfully refreshing finish (grapefruit gin, lemon vodka, white wine)	
LIMONCELLO	25.95
take home a large bottle of our housemade limoncello	
SANGRIA ROSSA	25.95
seasonal fruit blended with red wine	

NON-ALCOHOLIC

CREAM SODA	8.95
housemade - just like you remember as a kid (17 oz glass bottle)	
ROSEMARY LEMONADE	7.95
housemade and refreshing (17 oz glass bottle)	
	24.95
	(96 OZ)
ICE TEA	7.95
sweetened or unsweetened (17 oz glass bottle)	
	24.95
	(96 OZ)