

Welcome to Stella, our new Italian Café street side of The Sand Bar & Grille on Oak Bluffs Harbor. Chef Salvatore Della Torre, of Naples Italy, specializes in creating fresh, authentic Italian Cuisine. The inspiration for Stella came from dining at the many sidewalk cafes in the owner's ancestral town of Ofena, Italy.

Antipasti

Tasting of Italian olives Sicilian, Tuscan and Gaeta	\$6.00
Assortment of Italian cheeses served with Fruited mostarda and crostini	\$14.50
Seasonal grilled roasted and marinated vegetables with shaved parmiggiano reggiano	\$9.50/16.00
Pan roasted Prince Edward Island mussels with extra virgin olive oil, pinot grigio, roma tomatoes, garlic and crostini	\$12.00
Calamari alla livornese - Crispy Calamari and Maine Rock Shrimp with Pickled Peppers, Radicchio, and a spicy Marinara Aioli	\$12.00
Wellfleet or Sweet Neck Farm oysters served raw on the half shell with shallot mignonette	\$Market

Insalate

Caesar Salad of romaine, crostinis, shaved parmiggiano, with classic caesar dressing	\$9.50
	w/grilled chicken \$15.00
House salad of organic greens with seasonal vegetables, tomato, fennel, and trebbiano vinaigrette dressing	\$9.00
Tricolore salad of endive, radicchio and arugola with mozzarella, Cannellini beans, crostini, and trebbiano vinaigrette dressing	\$10.50
Capri Salad - Arugola, endive, cherry tomato, fresh basil, fresh Buffalo mozzarella, extra virgin oil	\$14.00

red sauce made with sweet sausage, roasted garlic, and roasted red peppers	\$15.00
Ravioli Bandiera Italia - Fresh Ravioli presented in the colors of the Italian Flag - Vegetable Raviolis with pesto, Cheese Raviolis with alfredo, and Lobster Ravioli with a red sauce	\$22.00
Tortellini e' Pollo Alfredo - Fresh tri-color cheese tortellini with sautéed chicken and alfredo sauce	\$16.00
Fusilli alla Puttanesca - long curly pasta with tomato, anchovie, red pepper, Black olive, capers, olive oil	\$15.00
Fruiti De Mare - linguine, clams, shrimp, mussels and calamari in a roma tomato, garlic and shallot sauce	\$24.00
Penne alla Di Avolo e' Scampi - penne pasta with four shrimp and tomato garlic olive oil sauce	\$18.00
Penne alla matriciana - classic romaine plate, penne with pancetta onions, red tomato and parmiggiano	\$16.00

Pesce e' Carne

Tuscan Cod - fresh cod sautéed with olive oil, garlic shallots, Caper, black olive, tomatoes over fregola pasta	\$Market
Pesce Fresco - Fresh Catch of the Day prepared Chef's creation	\$Market
Pollo Bocconini - sautéed breast of chicken with Mozzarella and prociutto, served with a marsala wine sauce over linguini	\$18.00
Pollo alla Sililiano - sautéed breast of chicken with roma tomatoes, capers, red peppers, mushrooms, olive oil, basil, garlic, arugala salad	\$16.00
veal Scallopini - medallions of veal with mushrooms, onions, marsala wine with pasta or grilled vegetables	\$20.00
veal Picatta limone - medallions of veal in a lemon, caper and white wine sauce with pasta or grilled vegetables	\$19.00
Carne alla Fiorentina - Grilled fresh American NY Strip Steak rubbed in olive oil and rosemary, salt and pepper, with truffle and mushroom mashed potatoes	\$29.50