

# PIZZERIA STELLA

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GROUP DINING MENUS

## ARTISANAL PIZZA

Café windows looking onto Headhouse Square hint of the unpretentious warmth of a neighborhood restaurant. An open wood-burning hearth occupies center stage, and turns out artisanal and decadent Neapolitan pizza pies. Crisp salads (and even crisper beers) round out the traditional menu.

**420 S 2ND STREET | PIZZERIASTELLA.NET**



## FEATURES

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- Available for Lunch and Dinner
- Seating for up to 50 in the Main Dining Room
- Semi-Private, Bar Stella can accommodate up to 32 guests for a seated meal or 40 guests for a standing reception

**FOR MORE INFORMATION CONTACT [KERRI@STARR-RESTAURANTS.COM](mailto:KERRI@STARR-RESTAURANTS.COM) | 267-238-3651**

\*menus subject to change

## RECEPTION STYLE

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### ADD A CHEESE DISPLAY FOR AN ADDITIONAL \$5 PER PERSON

#### **ANTIPASTI** (choice of four)

POLPETTE wood roasted meatballs, beef, pork, veal, parmesan  
ARANCINI risotto, parmesan, marinara  
GRILLED OCTOPUS potato, fennel, salsa verde  
CALAMARI FRITTI cubanelle & long hot peppers, chili aioli, marinara  
SHRIMP ARRABBIATA chilies, tomato, garlic, chickpeas, flatbread  
MARINATED OLIVES marcona almonds, orange, rosemary  
BROCCOLI RABE garlic, ricotta salata  
MEAT MIXTO chef's selection of dried and cured meats  
SHEEP'S MILK RICOTTA rosemary flatbread

#### **WOOD OVEN PIZZAS** (choice of three)

MARGHERITA tomato, basil, buffalo mozzarella  
MARINARA tomato, oregano, garlic  
QUATTRO FORMAGGI mozzarella, scamorza, parmesan, grana padano, tomato  
SAUSAGE wood roasted sausage, long hot pesto, mozzarella, tomato  
'NDUJA calabrian sausage, crushed red pepper, smoked mozzarella  
PEPPERONI abruzzo pepperoni, oregano, mozzarella, tomato  
PICCANTE capicola, crushed red pepper, aged provolone, tomato  
DELICATA honey pecorino, truffled burrata, arugula  
PISTACHIO red onion, rosemary, fontina  
TARTUFO black truffle, egg, fontina  
SPINACH baby spinach, oven roasted tomato, pine nuts, mozzarella  
SAN DANIELE prosciutto, smoked mozzarella, arugula

#### **\$29.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee. / 2 hours in Bar Stella  
Includes coffee, tea, soda and brewed iced tea.

## GROUP MENU family style

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### ADD A CHEESE DISPLAY FOR AN ADDITIONAL \$5 PER PERSON

#### **SALAD** (included)

ROMAINE SALAD ricotta salata, cucumber, onion, cherry tomato, mint

#### **ANTIPASTI** (choice of three)

POLPETTE wood roasted meatballs, beef, pork, veal, parmesan

ARANCINI risotto, parmesan, marinara

GRILLED OCTOPUS potato, fennel, salsa verde

CALAMARI FRITTI cubanelle & long hot peppers, chili aioli, marinara

SHRIMP ARRABBIATA chilies, tomato, garlic, chickpeas, flatbread

MARINATED OLIVES marcona almonds, orange, rosemary

BROCCOLI RABE garlic, ricotta salata

MEAT MIXTO chef's selection of dried and cured meats

SHEEP'S MILK RICOTTA rosemary flatbread

#### **PASTA** (optional)

(\$6 PER PERSON PER PASTA ADDITIONAL IF ADDED)

POMODORO spaghetti, tomato, basil

LAMB BOLOGNESE rigatoni, pistachio gremolata

#### **WOOD OVEN PIZZAS** (choice of three)

MARGHERITA tomato, basil, buffalo mozzarella

MARINARA tomato, oregano, garlic

QUATTRO FORMAGGI mozzarella, scamorza, parmesan, grana padano, tomato

SAUSAGE wood roasted sausage, long hot pesto, mozzarella, tomato

'NDUJA calabrian sausage, crushed red pepper, smoked mozzarella

PEPPERONI abbruzze pepperoni, oregano, mozzarella, tomato

PICCANTE capicola, crushed red pepper, aged provolone, tomato

DELICATA honey pecorino, truffled burrata, arugula

PISTACHIO red onion, rosemary, fontina

TARTUFO black truffle, egg, fontina

SPINACH baby spinach, oven roasted tomato, pine nuts, mozzarella

SAN DANIELE prosciutto, smoked mozzarella, arugula

#### **DESSERT**

HOUSE-MADE GELATO

### **\$29.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

Includes coffee, tea, soda and brewed iced tea.

\*menus subject to change

# KIDS MENU

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## APPETIZERS

### ARANCINI

risotto, parmesan, marinara

### ROMAINE SALAD

ricotta salata, cucumber, onion, cherry tomato, mint

### SPAGHETTI POMODORO

spaghetti, tomato, basil

## WOOD OVEN PIZZAS (choice of three)

### MARGHERITA

tomato, basil, buffalo mozzarella

### MARINARA

tomato, oregano, garlic

### PEPPERONI

abruzzo pepperoni, oregano, mozzarella, tomato

### FOUR CHEESE

mozzarella, scamorza, parmesan, grana padano, tomato

### BIANCA

mozzarella, fontina, parmesan, scamorza, oregano

## **\$20.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

2 hours in Bar Stella (must be done by 4pm)

Soft drinks included

## **BEER AND WINE BEVERAGE PACKAGE**

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### **WINE**

MONTEPULCIANO D ABRUZZO 2014 ZONIN (ABRUZZI); RED  
TREBBIANO D ABRUZZO 2014 STELLA (ABRUZZI); WHITE

### **DRAFT**

PERONI  
ROTATING DRAFTS

### **ITALIAN BOTTLED**

MENABREA SPA  
MORETTI ROSSA

### **DOMESTIC BOTTLED**

SEASONAL DOMESTIC BOTTLES

### **BEVERAGE**

ASSORTED SOFT DRINKS, JUICES AND ICED TEA, ICED WATER

### **\$22 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

Pricing Per Person at 2 1/2 Hours.

No liquor included in this package.

Each additional hour is \$10 per person.

# HOUSE BEVERAGE PACKAGE

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## WINE

MONTEPULCIANO D ABRUZZO 2014 ZONIN (ABRUZZI); RED  
TREBBIANO D ABRUZZO 2014 STELLA (ABRUZZI); WHITE

## DRAFT

PERONI  
ROTATING DRAFTS

## ITALIAN BOTTLED

MENABREA SPA  
MORETTI ROSSA

## DOMESTIC BOTTLED

SEASONAL DOMESTIC BOTTLES

## HOUSE LIQUORS

SMIRNOFF  
BEEFEATER  
BACARDI  
SAUZA SILVER  
JACK DANIEL'S  
JIM BEAM  
DEWAR'S

## SPECIALTY COCKTAILS

MELETTI MULE vodka, ginger, lime, amaro  
SGROPPINO sorbet, vodka, prosecco  
STELLA SPRITZ sparkling rosé, aperol, grapefruit, lime  
SEASONAL SANGRIA

## BEVERAGE

ASSORTED SOFT DRINKS, JUICES AND ICED TEA, ICED WATER

## **\$30 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

Pricing Per Person at 2 1/2 Hours.

Each additional hour is \$10 per person.