



Standard Pies

**Red Pie
Margherita
White Pie**

Standard Toppings

**Pepperoni
Mushrooms**

Standard Pies

Rental and catering packages include the 3 standard pizzas

Red Pie

House made pizza sauce, shredded mozzarella

Margherita

House made Margarita sauce, fresh mozzarella, basil, olive oil

White

Shredded mozzarella, garlic, olive oil

Specialty Pies

Package includes one specialty pie, if you'd like more than one specialty pie, inquire within. If there are toppings you'd like on your pizzas, but don't see them on this menu, please ask, we love doing custom pies!

Butternut

White pie with roasted butternut squash, honey goat cheese, Arugula, Balsamic glaze

Cheesesteak

White pie with shaved rib eye and cooper sharp with fried onions

Taco

White pie with ground beef, tomatoes, lettuce, onions, and blue cheese

Rabe

White Pie w/ grilled Chicken, broccoli rabe and sharp provolone

Italian Flag

White Pie w/ grilled Chicken, roasted red peppers, mozzarella, and pesto sauce

Meatball

Red Pie with homemade meatball crumble topped with ricotta cheese and house salad

Sausage and Pepper

Red or white pie topped with sweet and hot sausage, bell peppers, and onions

Buffalo Chicken

Red pie topped with grilled buffalo chicken and drizzled with blue cheese

Sausage

Red pie topped with sausage

Veggie

Red or white pie topped with mushrooms, onions, bell peppers, and olives

Ricotta

White pie topped with fresh broccoli, fresh tomatoes, and ricotta

Caprese

White pie topped with fresh tomatoes, fresh mozzarella, and basil drizzled with balsamic glaze

Salads

All of our salads feed 12-15 people and are served with homemade dressings using quality oils, vinegars, and cheeses. Grilled chicken can be added on top of any salad for an additional charge.

House \$55

Mixed greens with tomatoes, cucumbers, carrots, in a light roasted garlic vinaigrette

Caesar \$55

Romaine lettuce w/ shredded Parmesan cheese and homemade croutons in a homemade Caesar dressing

Arugula Salad \$60

Baby Arugula, thinly sliced red onion, shaved Parmesan cheese, cannellini beans, and chopped cherry peppers in a lemon and olive oil dressing

Pear Salad \$65

Mixed greens with fresh pears, gorgonzola cheese, walnuts, and dried cranberries in a white Balsamic dressing

Greek \$65

Romaine lettuce, cucumbers, tomatoes, bell peppers, red onion, olives, and Feta in a Red Wine Lemon Oregano vinaigrette

Harvest \$65

Mixed greens with fresh apples, pumpkin seeds, dried cranberries, and honey goat cheese in a Cider Vinaigrette

Spinach \$65

Baby spinach, fresh mushrooms, tomatoes, cucumbers, and hard-boiled eggs in a Honey Mustard Red Wine Vinaigrette

Caprese \$70

Fresh tomatoes, fresh Mozzarella, fresh basil, balsamic and olive oil

Pasta Salad \$65

Pasta with cucumbers, carrots, tomatoes, peppers, olives, cheese, and pepperoni in Italian Dressing

Tortellini Caprese Salad \$65

Tortellini with fresh mozzarella, tomatoes, roasted red peppers, in homemade pesto sauce

Homemade Italian Desserts

Fresh-stuffed chocolate chip cannoli \$2.50 each

Homemade Tiramisu: layers of espresso-soaked ladyfingers with mascarpone and cocoa \$65

Homemade Pistachio Semifreddo \$20/quart

Securing Stella for Your Next Event:

There is a \$350 deposit required to secure your date and an \$800 food minimum. The pies are \$20 each. The minimum can include pizzas, salads, and desserts. The price includes plates and napkins, a pizzaiola to cook the pies, and a server to set up and clean up the pizza station. The four-hour party window includes one hour before serving to warm up the ovens and fully set up buffet-style, two hours of service where our pizzaiola will pump out pizzas to order as our server continually restocks your table with pies, and one hour after service to clean up, box up any leftovers with our pizza boxes, and take everything with them so you don't have to worry about a thing!