

Appetizers

Garlic Toast	5.95
Rosemary Pizza Bread with a Hummus <i>fresh rosemary, olive oil and garlic pizza bread served with a side of hummus</i>	6.95
Caprese Insalata with Garlic Toast <i>sliced tomato, olive oil, fresh basil and mozzarella with sliced brushetta</i>	7.50
Oak-Fired Scallop-Prosciutto Stuffed Mushrooms <i>mushrooms stuffed with sauteed scallops wrapped in prosciutto topped with garlic lemon-butter</i>	10.95
Santa Barbara Black Mussels Carbonara <i>sauteed santa barbara black mussels in a parmesan cream sauce with pancetta and peas</i>	11.50
Chilled Gazpacho with Bay Shrimp	bowl 7.95 cup 5.95

Salads

Seared Ahi Nicoise Salad

hawaiian ahi seasoned with cracked black pepper, seared and served over a bed of baby mixed greens with red potatoes, tomatoes, hard boiled egg, green beans, kalamata olives and itlalian vinaigrette.
15.95

	half	full
Assorted Mixed Greens <i>5 crisp greens, garlic croutons, shaved romano cheese caesar dressing</i>	5.95	8.95
Jackie-O Salad <i>chopped romaine, tri color peppers, bermuda onions, kalamata olives, feta cheese, cucumber and tomato with a fresh garlic & dill greek dressing</i>	9.50	12.50
Italian-Style Chopped Salad <i>mixed greens with fontina, mozzarella, provolone, genoa-style salami, garbanzos, topped with turkey breast and roma tomatoes and an herbaceous vinaigrette</i>	9.50	12.50
Boston Diane Chicken Salad <i>crisp chilled head lettuce and tender roasted chicken tossed with mandarin oranges, semi-sweet honey sesame oil dressing, crispy almonds, rice noodles and fried won-ton</i>	9.95	12.95
BBQ Chicken Chopped Salad <i>chopped bbq chicken on a bed of mixed greens tossed with jicama, roasted corn, tomatoes, green onions, black beans and ranch dressing. topped with tri-colored tortilla chips</i>	9.95	12.95
Grilled Chicken Salad <i>grilled chicken breast sliced and served over chopped romaine and topped with smoked gouda, cherry tomatoes, spicy garlic croutons, and a fresh herb dressing</i>		13.95
Grilled Steak Arugula Salad <i>grilled marinated hangor steak, roasted roma tomato, arugula, green beans, and radicchio tossed with balsamic vinaigrette</i>		14.95
Blackened Cilantro-Shrimp Salad <i>jumbo shrimp rolled in southwestern seasoning, pan-seared and layed over a bed of baby mixed greens tossed with cilantro-lime vinaigrette topped with cilantro, hawaiian mango and roma tomatoes</i>		14.95
blackened or grilled chicken to any entree or salad	3.95	
blackened or grilled shrimp to any entree or salad	4.95	
blackened, grilled or smoked salmon to any entree or salad	5.95	

Pastas

	half	full
Tomato-Basil Spaghettine		
<i>served with fresh roma tomatoes, fresh basil, and garlic</i>	8.50	10.50
add fresh mozzarella	2.95	
Arugula, Roasted Tomato and Zuchinni Penne		
<i>arugula, grilled zuchinni, capers, roasted tomato and red peppers sauteed in garlic and extra virgin olive oil over penne pasta</i>	8.95	10.95
add roasted portobello mushroom	2.95	
Mushroom and Artichoke Fettuccine		
<i>wild exotic mushrooms, artichoke hearts, sun-dried tomatoes, garlic, in a parmigiano cream sauce</i>	9.95	11.95
Asparagus Linguine		
<i>fresh asparagus, sundried tomatoes, feta cheese and Kalamata olives in a mild jalapeno cream sauce</i>	10.50	12.50
<div style="border: 2px solid black; border-radius: 20px; background-color: #f0f0f0; padding: 10px; margin: 10px auto; width: 80%;"> <p style="text-align: center;">Star's Spaghetti and Meatballs <i>angus beef and veal meatballs served with spaghetti sauce, parmesan and garlic-cheese toast</i> 10.95</p> </div>		
Bolognese Linguine		
<i>freshly-ground beef and italian sausage simmered in a hearty tomato sauce and cooked with herbs, mushrooms, and red wine. served over linguine</i>	10.95	12.95
Chicken Florentine Fettuccine		
<i>fresh sauteed chicken with shallots, roasted garlic and fresh spinach in a white wine cream sauce over fettuccine noodles</i>	10.95	13.50
Chicken-Tequila Spinach Fettuccine		
<i>sauteed chicken, red onion, tri-colored peppers, & cilantro in a tequila cream sauce over spinach fettuccine</i>	10.95	13.50
Blackened Chicken Angel Hair		
<i>breast of chicken blackened and served on a bed of angel hair pasta tossed with mushrooms, roma tomatoes, and a garlic cream sauce topped with snow peas</i>		14.95
Fresh Clam Linguini • (red sauce on request)		
<i>fresh washington manilla clams cooked in a white wine, olive oil, lemon-garlic sauce. served over a bed of linguini noodles</i>		14.95
Shrimp and Scallop Pesto Linguini		
<i>jumbo shrimp, scallops and mushrooms sauteed in olive oil and garlic tossed in our house basil and pinenut pesto sauce, garnished with chopped red pepper</i>		15.95
Smoked Salmon, Roasted Zuchinni and Tomato Penne		
<i>smoked atlantic salmon, grilled zuchinni, roasted tomatoes and capers sauteed in garlic and extra virgin olive oil over penne pasta</i>		15.95
Seafood Saute over Fettuccine		
<i>salmon, scallops, shrimp and santa barbara mussels sauteed with mushrooms, capers, red onions and tomatoes tossed in a garlic cream sauce</i>		16.95

house salad 2.95 with any entree

whole wheat pasta available upon request

Dinner 07/11 Star Cafe'

Handmade Stuffed Pastas

add a house salad.....\$2.95

Four Cheese Ravioli

ricotta, parmesan, fontina and mozzarella cheese with fresh herbs and our house made marinara sauce

11.50

Asparagus and Spinach Ravioli

stuffed with asparagus and spinach topped with a ripe roma tomato, garlic- herb pomodora sauce

12.50

Meat Ravioli

stuffed with an italian sausage-beef mix, ricotta cheese, chopped onions, basil and herbs topped with a spaghetti sauce

12.95

Curry Butternut Squash Ravioli

with a madras curry, sage, brown sugar butter sauce

12.50

Chicken Ravioli

stuffed with chicken, spinach, and mushrooms with a tomato-sage cream sauce

13.50

Lasagna and Baked Pastas

served with a house salad

Day Old Spaghetti

spaghetti baked with a zesty marinara, mozzarella, fontina, and parmesan cheeses

11.95

Star's Classic Meat Lasagna

lasagna sheets stuffed with sauteed sausage, ground beef, basil, mushrooms, marinara, herbs, parmesan, mozzarella and fontina cheeses

13.95

Chicken Pesto Lasagna Rolls

pasta rags stuffed with roasted chicken, spinach, basil pesto, ricotta, parmesan, mozzarella and fontina cheeses. Served over a bed of fresh herbs and marinara sauce

14.95

Sandwiches and Paninis

served with seasonal or house salad

Classic Meatball Sandwich

ground Angus beef and veal meatballs seasoned with Italian herbs and seasoning stuffed in a french roll topped with zesty marinara, provolone and parmesan cheese

11.95

Grilled Chicken Sandwich

grilled chicken breast marinated in white wine, garlic and rosemary on focaccia with sauteed mushrooms, lettuce and tomato

12.50

Blackened Chicken Sandwich

blackened chicken breast on focaccia with avocado, lettuce, tomato, red onion and garlic-mayo

12.95

Brie Stuffed Angus Italian Burger

seasoned Angus beef stuffed with brie cheese and herbs, grilled and served on a ciabatta roll with arugula, balsamic-caramelized onions and garlic-aioli.

12.95

Pancetta and Brie Ciabatta Panini

fire roasted red peppers, pancetta, brie cheese, balsamic glazed caramelized onions on a ciabatta roll. grilled on a panini press

11.95

Grilled Zucchini and Portabello Panini

grilled zucchini, portabello mushroom, red peppers, provolone and pesto sauce on a cheddar roll. grilled on a panini press

11.50

Steak, Avocado and Gouda Panini

marinated hangar steak sauteed with gruyere, avocado, caramelized onions and red pepper aioli on ciabatta bread. grilled on a panini press

12.50

Star Tacos

Grilled Shrimp Tacos

shrimp grilled with chipotle seasoning on corn tortillas with a cilantro-cucumber spread, avocado, roasted corn and iceberg lettuce. served with black beans and grilled polenta

11.95

Blackened Mahi Mahi Tacos

pacific mahi mahi pan-seared in blackened seasoning on corn tortillas with a roasted corn and avocado salsa. Served with black beans and a grilled polenta

12.95

The Grill

Apricot Chicken

fresh breast of chicken lightly dusted with garlic & fresh herbs. pan seared and oven finished. topped with an apricot salsa relish. served with garlic linguine and sauteed vegetables..... 15.95

Apple wood Smoked Pork Tenderloin

oven roasted pork tenderloin marinated with marsala wine and herbs topped with candied apples and a hint of sesame-balsamic vinaigrette. served with mashed potatoes and sauteed vegetables 16.95

Italian Shrimp Scampi over Linguini

tomatoes, tyme, oregano, garlic, capers, shallots and seasoning sauteed and served over linguini noodles. topped with grilled shrimp 16.95

Filet Mignon

seasoned petite filet mignon grilled to order and served with a side of linguini tossed with basil-pesto and sauteed garden vegetables
21.95

Shrimp and Salmon Seafood Brochette

shrimp, atlantic salmon, onions and peppers on a brochette, grilled and served over a bed of basmati-wild rice
17.95

From the Oak-Wood Fired Oven

Oak-Fired Mac N Cheese

macaroni baked with cheddar cheese, parmesan, gruyere, provolone, prosciutto and peas. served with a side of garlic toast 12.95

40 Clove Garlic Chicken

oven roasterd 1/2 fresh california chicken with fresh herb. served with sauteed fresh mixed vegetables, mashed potatoes and peppercorn sauce 14.95

Chicken Marsala

chicken breast sauteed in marsala wine with colossal onions and mushrooms over linguini noodles. served with sauteed vegetables 14.95

Oak-Fired Tilapia

seasoned pacific tilapia baked in our oak-wood burning pizza oven with minced onion, cilantro and lemon garlic butter. served with sauteed vegetables and wild rice 17.95

Cedar-Plank Salmon

salmon crusted with citrus seasoning and garlic, broiled on a cedar-plank for smoked flavoring on topped with an orange citrus butter sauce. served with wild rice and sauteed vegetables 19.95

house salad 2.95 with any entree

Oak Fired Pizzas

Build your Own Pie (14 Inch)

Pizzas include mozzarella and fontina cheese and your choice of pizza sauce, olive oil-garlic or bbq sauce (thin-crust or whole grain wheat dough available upon request)

Toppings

\$13.95

chicken, bbq chicken, pepperoni, sausage, ham, applewood bacon, portabello mushroom \$2.95

mushrooms, artichoke hearts, garlic cloves, tomato, black olives, pineapple, red-yellow-green peppers, pesto, eggplant, gruyere, smoked gouda \$1.95

basil, red onions, shallots, jalapeno, cheddar, carmelized onions \$1.00

Specialty Pizzas

(all pizzas come with mozzarella and fontina cheeses)

Four Cheese Pizza

10in 14in

mozzarella, fontina, smoked gouda, gruyere cheese and our house tomato-oregano pizza sauce 10.95/15.95

B.L.T.A. Pizza

bacon and tomato pizza, "fired," then topped with avocado slices, chilled romaine and a mayo mix for a unique fresh flavor 12.50/18.50

Canadian Bacon and Pineapple

canadian bacon, hawaiian pineapple and our house tomato-oregano pizza sauce 11.95/16.95

Sausage - Pepperoni Pizza

with mushrooms, tricolor peppers, red onion, and tomato sauce 12.95/18.95
substitute portobello mushroom add..... 1.95/2.95

Fresh Mushroom and Artichoke Pizza

with sauteed shallots & garlic. topped with crumbled feta cheese 12.50/18.50

Star's Meatball Pizza

italian sausage-beef meatballs, spaghetti sauce, red onion, mushrooms and basil 11.95/17.50

BBQ Chicken Pizza

roasted bbq chicken pieces, thin-sliced red onion, smoked gouda, and a hint of cilantro 13.50/19.50

Thin Crust Pizza

Roasted Chicken Mediterranean Pizza

roasted chicken, tomatoes, fresh garlic, shallots, basil, kalamata olive, red onions, mozzarella and fontina
11.95

Roasted Garlic and Mushroom Pizza

roasted garlic, shallots, carmelized onions, mushrooms, mozzarella and fontina cheeses
12.95

Prosciutto and Arugula Pizza

prosciutto, crisp arugula, gruyere, mozzarella, fontina, garlic and olive oil
12.95

Smoked Salmon Pizza

smoked atlantic salmon on our thin crust with zuchinni, capers, red onions, tomato and shaved fennel
13.95