



DAY DINING



Stella Classics

BURRATA PUGLIESE, 15

handmade, charred tomato vinaigrette, crostini

LAMB CRUDO, 13

served raw, red onions, cracked black pepper, gnocco fritto, red cabbage agrodolce

FRITTATA, 12

three eggs, rosemary ham, red onion, tomatoes, house fresh mozzarella



Soup & Salad

MINISTRONE, 8

SPICY CALABRIAN PORK & LENTIL, 10

RADICCHIO, 9

Golden Delicious apples, roasted & chilled parsnips, witch's fingers red grapes, honey-verjus vinaigrette

LITTLE GEMS, 10

house peperoncini, cucumbers, Gorgonzola cheese, herb vinaigrette

BEETS, 14

oven-roasted & chilled, whipped goat cheese, candied hazelnuts, strawberry vinaigrette

SHAVED CELERY, 7

sautéed & chilled mushrooms, grated Pecorino Romano, lemon vinaigrette, parsley

ORGANIC CHAR-GRILLED CHICKEN BREAST, 6



Plates

RISOTTO, 12

sunny-side up local egg, roasted & shaved Brussels sprouts, peppered spinach, cream, Parmesan

SPANISH OCTOPUS, 15

char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

ATLANTIC SCALLOPS, 16

caramelized, golden potatoes, roasted cauliflower, fennel & onions, lemon

CHICKEN & MOZZARELLA SAUSAGE, 14

char-grilled, stewed ceci beans, tomato & sage, mashed fagioli, fried sweet peppers

BERKSHIRE PORK SHORT RIBS, 16

slow-cooked, broccoli, rice & lemon zest, flash-fried onions, honey garlic glaze



Pizza

WHITE, 11

mozzarella & ricotta cheeses, roasted garlic cloves

RED, 12

soppressata, Italian sausage, mozzarella cheese, tomato



Pasta

GARGANELLI, 13

roasted red pepper sauce, Montasio cheese, diced tomato, celery root, peppered spinach, crisp shiitake mushrooms

SPAGHETTI, 12

fried eggplant alla Parmigiano, mozzarella, classic marinara, basil leaves

FETTUCCINE, 14

ceci dough, wild caught Atlantic cod pezzi, clam brodo, white wine, Italian herbs, chiles, garlic, parsley

MALTAGLIATI, 14

ragu of beef, green onion pesto, grated Pecorino Romano



Sandwiches

FOCACCIA DI RECCO, 12

oven-baked Ligurian flatbread, crescenza cheese, roasted acorn squash, sweet potatoes, caramelized onion, mushrooms, parsley, lemon

TIGELLE, 14

beef meatballs served on pan-fried house "muffin", spicy pepper aioli, sundried tomato & caper relish, arugula, tartufo cheese

IL PANINO, 13

served on pressed focaccia, capicola, soft sweet onions, salsa verde, olive tapenade, bel paese cheese



Sides, 4

accompany sandwiches and our frittata del giorno

ROASTED CAULIFLOWER, TOMATO PESTO ALLA TRAPENESE WITH ALMONDS & BROWN SUGAR

FRIED KALE, LEMON, SEA SALT

ROASTED CARROTS, ROSEMARY, MAPLE, POMEGRANATE

Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness. Ask your servers about those items that are served raw or undercooked.

★ We fry with refined peanut oil. ★ Gratuity of 18% may be added to parties of eight or greater. ★

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