



Tuesday, June 4, 19



Stella Classics

BURRATA PUGLIESE, 14

hand-made, charred tomato vinaigrette, crostini

LAMB CRUDO, 14

served raw, minced red onion, spicy sundried tomato & caper relish, whipped Gorgonzola, crostini

FRITTATA, 12

three eggs, red onion, tomatoes, spinach, house fresh mozzarella

BLUE HILL BAY MUSSELS, 12

pan-steamed, hot mustard cream, garlic ciabatta



Soup & Salad

MINISTRONE, 8

CALABRIAN PORK & CANNELLINI, 10

BEETS, 10

roasted & chilled, Gala apples, house fresh mozzarella, candied hazelnuts, red onions, strawberry vinaigrette

BABY ROMAINE, 10

Gorgonzola cheese, seedless cucumbers, ripe olives, house peperoncini, herb vinaigrette, celery seed

SHAVED CELERY, 8

sautéed & chilled mushrooms, grated Parmigiano Reggiano cheese, lemon vinaigrette, parsley

CHAR-GRILLED ORGANIC CHICKEN BREAST, 6



Plates

RISOTTO, 12

sunny-side-up local egg, asparagus, cream, Parmesan cheese, spinach

SPANISH OCTOPUS, 16

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

RAINBOW TROUT, 15

pan-seared, golden potatoes, roasted cauliflower, caramelized fennel & onions, lemon

BEEF FLANK STEAK, 17

char-grilled, long grain rice, broccoli, salsa verde, arugula



Pizza

WHITE, 11

mozzarella & ricotta cheeses, roasted garlic cloves

RED, 12

soppressata, Italian sausage, mozzarella cheese, tomato



Sandwiches

FOCACCIA DI RECCO, 12

oven-baked Ligurian flatbread, crescenza cheese, green peppers, grilled asparagus, garlic, mushroom, caramelized onions, parsley, lemon

TIGELLE, 14

shaved rosemary ham served on pan-fried house "muffin", hot peppers, truffle cheese, green cabbage slaw, spinach, spicy pepper aioli

CAPICOLA, 14

served on toasted focaccia, kalamata olive tapenade, basil pesto, mozzarella cheese



Pasta

RAVIOLI, 14

eggplant, lentil & mozzarella filling, grape tomatoes, fra diavolo, parsley

FETTUCCINE, 13

zucchini, sautéed shiitake mushrooms, peppered spinach, ramp pesto, garlic butter

GARGANELLI, 15

wild-caught white Gulf shrimp, herbs, white wine, garlic, chiles, diced tomatoes

ORECCHIETTE, 15

oven-baked, beef meatballs, classic marinara, cream, Parmesan cheese, basil



Sides, 5

accompany sandwiches and our frittata del giorno

FRIED KALE, LEMON, SEA SALT

CAULIFLOWER, TOMATO, ALMOND PESTO

ROASTED RAINBOW CARROTS, MAPLE & TOASTED SEEDS



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. ★

Charcuterie, 16

All items are made by us from our whole animal butchery program.
Served with house-pickled giardiniera vegetables,
dressed Italian parsley, date & onion purée, tart cherry mostarda, and crostini.

cacciatore

*coarse-ground, caraway seeds,
coriander, cayenne*

calabrian ham

paprika, black pepper, sage, fennel seed

rabbit galantina

mushrooms, celery, onion, parsley

duck liver pâté

creamy, savory

mazzefegati

pork liver & shoulder, pine nuts, orange



Formaggi, 14 choice of three

served with house-made crackers, vanilla-steeped sundried strawberries,
peach & apricot mostarda, fruit gelatini

Robiola La Tur LANGHE

goat/ewe/cow, soft, fresh, milky, delicate

Toma Piemontese PIEMONTE

cow, semi-soft, creamy & full flavored

Montasio D.O.P. FRIULI

cow, semi-firm, full-flavored

Castelrosso D.O.P. PIEMONTE

cow, semi-firm, mild, buttery & clean

Sottocenere di Tartufo VENETO

semi-soft cow black truffle laced

OUR FARMS

BLACK STAR FARMS

FRISKE
GOLDEN RULE
ISLAND VIEW

JAKE'S COUNTRY MEATS

MEADOWVIEW
OLDS BROTHERS

PRISTINE ACRES

S & S
SHETLER

SLEEPING BEAR

SWEETGRASS
VICTORY
WERP