



BUCHANS	blueberries
EDMONDSON	raspberries, dark cherries, Queen Anne cherries
GOLDEN RULE	Salanova greens, heirloom tomatoes
JAKE'S	whole hogs
LOCAL YOKELS	cucumbers, eggplant, jalepeño, banana peppers
MEADOWVIEW	goat cheese
OLDS BROTHERS	maple syrup
PAHL	green beans
PRISTINE ACRES	brown eggs
ROSCOE	sweet corn
S & S	whole lambs
SHAUB	rhubarb
SHETLER	milk
SLEEPING BEAR	honey
TRATTORIA STELLA	mint
VICTORY	parsnips
WERP	mint, little gems, thyme, basil, rosemary, sage, pea shoots, arugula, squash blossoms, baby squash
ZENNER	tomatoes, cherry & sungold tomatoes

T: 231.929.8989 ★ W: StellaTC.com
Facebook.com/StellaTraverseCity

ANTIPASTI CALDI

- INVOLTINI, 9** oven-baked pastry, eggplant, walnut, mushroom & rice filling, coriander & fennel seeds, sauce Napoletana
- SQUASH BLOSSOMS, 13** lightly battered & fried, ricotta & onion filling, nutmeg, herb roasted baby squash & zucchini, balsamic & honey
- SPANISH OCTOPUS, 16** char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato
- ATLANTIC MONKFISH "SCAMPI", 12** sauteed, toasted garlic ciabatta, hot peppers, garlic butter, parsley
- CHICKEN & MOZZARELLA SAUSAGE, 12** char-grilled Neapolitan spiced links, caramelized onion & fennel
- BARDICCIO, 10** house Tuscan blood sausage, herb insalata, garum vinaigrette
- VEAL BRAIN, 9** butter-poached "in cartoccio", marjoram, grissini
- VEAL SWEETBREADS, 13** hard-seared, herb potato chips, sauce piccata
- BEEF BONE MARROW, 15** oven-roasted, grilled tigelle "muffin", parsley & red onion relish, Champagne vinegar
- CHEF'S TASTE, 6** today's selection from our whole animal offal

BRUSCHETTE E PIZZE

- BRUSCHETTA, 13** house stracchino cheese, slow-cooked peppered beef cheek, dark sweet cherries in cherry gelatin
- WHITE PIZZA, 12** mozzarella & ricotta cheeses, roasted garlic cloves
- RED PIZZA, 13** soppressata, house Italian sausage, mozzarella, tomato sauce

PASTE

- TRIANGOLONE, 22**
hand-rolled ravioli, cabbage, mirepoix & Pecorino filling, broccoli, ceci beans, green onion pesto
- RAVIOLI, 20**
hand-rolled, sheep's milk ricotta & Swiss chard filling, classic marinara, basil
- FETTUCCINE, 25**
squid ink dough, wild caught Gulf shrimp, ground calamari, cauliflorini, chives, garlic, parsley
- ORECCHIETTE, 25**
pulled, slow-cooked Long Island duck leg, grape & sungold tomatoes, light cream
- SPAGHETTI, 23**
house semolina dough, beef Bolognese, Parmigiano Reggiano cheese, fried sage

PIETANZE

- ATLANTIC BLACK GROUPER, 35**
pan-seared, long grain rice, fava beans, green ceci beans soffritto, pea shoots, limoncello vinaigrette
- ATLANTIC SCALLOPS, 36**
caramelized, golden potatoes, sweet corn, chanterelle mushrooms, crookneck squash, fennel & lemon
- CHICKEN SALTIMBOCCA, 30**
pan-seared organic breast, Fontina & Prosciutto di Parma ham, sautéed gnocchetti, shiitake mushrooms, sage leaves, smoked tomato & Marsala
- BERKSHIRE PORK CHOP, 38**
char-grilled, crispy pork belly, Parmesan risotto, roasted sweet peppers, Vidalia onions, honey & garlic
- CHEF'S CUT, MARKET**
today's selection from our whole animal butchery

ANTIPASTI FREDDI

- BURRATA PUGLIESE, 17** house-made, shaved Toscano salami, charred tomato vinaigrette, crostini
- TODAY'S OYSTER SELECTION** served raw on the half shell with accoutrements
- BEAU SOLIEL, 4.5** NEW BRUNSWICK
- SAVAGE BLONDE, 4.5** PRINCE EDWARD ISLAND
- MOONDANCER, 4** MAINE
- BAY OF FUNDY SALMON, 13** juniper & brown sugar cured, oranges, shaved fennel, golden raisins, pistachios, extra virgin olive oil
- LAMB CRUDO, 14** served raw, minced red onion, whipped Gorgonzola, spicy sundried tomato & caper relish, gnocco fritto
- HOUSE CHARCUTERIE, 16** house-made by our butcher, Maria; cacciatore, Calabrese ham, mazzefegati, duck liver pâté, rabbit galantina, hard-boiled egg, giardiniera, Italian parsley, date & onion purée, sundried cherry mostarda & crostini

ZUPPE E INSALATE

- MINISTRONE, 8**
- SPICY CALABRIAN PORK & LENTIL, 9**
- ARUGULA, 13** Queen Anne cherries, raspberries, candied hazelnuts, raspberry vinaigrette, extra virgin olive oil
- SHAVED CELERY, 9** sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette
- HEIRLOOM TOMATOES, 16** house-made fresh mozzarella, basil pesto, basil leaves,

CONTORNI

- RAINBOW CARROTS, 8** oven-roasted, thyme & hot peppers, toasted farro, sesame seeds, maple
- GREEN BEANS, 8** blistered, ripe olives, chili flake, lemon
- CAULIFLOWER, 8** roasted, chiles, sundried cherries, Trapanese tomato pesto with almonds & brown sugar

FORMAGGI choice of three, 14

- UBRIACONE D.O.P. VENETO** | semi-firm | cow | grape must
- CASTELROSSO D.O.P. PIEMONTE** | semi-firm | cow | buttery
- SOTTOCENERE DI TARTUFO VENETO** | semi-soft | cow | truffle
- PECORINO CALABRESE D.O.P. CALABRIA** | firm | ewe | salty & sharp, aged in wicker baskets
- BLU DI BUFALA LOMBARDIA** | semi-firm | buffalo | aged, full body blue

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. ★



EST. 2004



Celebrating 15 Years

★ TUESDAY, AUGUST 13, 2019 ★