

OUR LOCAL FARMS

JAKE'S COUNTRY MEATS ▫ whole hog
OLDS BROTHERS ▫ maple syrup

S & S FARMS ▫ lamb
WERP ▫ arugula, greens, sunchokes, herbs
FRISKE ▫ cider, apples, Bartlett pears

SLEEPING BEAR ▫ honey
VICTORY ▫ butternut squash
celery root, beets

ANTIPASTI CALDI

- BRUSCHETTA, 13**
toasted crostini, house stracchino cheese, mashed fagioli, herb-roasted mini sweet peppers
- MPANATIGGHI, 14**
fried Sardinian empañadas, potato, sweet potato & carrot filling, red pepper aioli, sundried tomato & caper relish
- SPANISH OCTOPUS, 23**
char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato
- RED ROCK SHRIMP, 21**
cornmeal flour dusted & fried, warm crimson lentils with shaved Roma tomatoes, oregano, Calabrian chile vinaigrette, garlic & lemon

- VEAL SWEETBREADS, 24**
hard-seared, house puff pastry, hot mustard cream, fingerling potato chips, celery salt
- WHITE PIZZA, 17**
mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley
- RED PIZZA, 18**
Soppressata salami, house Italian sausage, mozzarella & Parmesan, tomato sauce
- CHEF'S TASTE, MARKET**
today's selection from Chef Myles' whole animal butchery

ANTIPASTI FREDDI

- BURRATA, 23**
house-made, shaved Toscano salami, charred tomato vinaigrette, crostini
- CHEESE BOARD, 19**
choice of three, served with gelatini, date & onion puree, fig, dried cherry, and raisin mostarda, candied nuts, vanilla-steeped sundried strawberries, crostini

TALEGGIO, D.O.P.
CAPRIOLINA D.O.P.
CASTELROSSO D.O.P.
MONTASIO D.O.P.
PANTALEO D.O.P.

- CHARCUTERIE, 20**
house-made, duck liver paté, cacciatore sausage, duck breast pastrami, mazzefegatti, giardiniera vegetables, sundried cherry mostarda, shallot & parsley insalata, crostini
- *ANGUS BEEF CARPACCIO, 20**
shaved thin & served raw, Parmigiano Reggiano, red onions, coccoli, extra virgin olive oil & cracked black pepper
- *OYSTERS, 4 EACH**
served raw on the half shell with accoutrements
- AQUIDNECK** RHODE ISLAND
SAVAGE BLONDE NEW BRUNSWICK
NINIGRET NECTAR RHODE ISLAND
KATAMA BAY MAINE

ZUPPE & VERDURE

- MINISTRONE, 10**
- ROMAINE, 13**
Gorgonzola cheese, shaved cucumbers, Kalamata olives, house peperoncini, tiny focaccia croutons, sweet herb vinaigrette

- SHAVED KALE, 13**
house fresh mozzarella, Pink Lady apples, blood & navel orange segments, pomegranate seeds, candied hazelnuts, pecans & pumpkin seeds, limoncello vinaigrette

- SHAVED CELERY, 12**
sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette, parsley

PASTE

- FETTUCCINE, 26**
house-made, char-grilled broccolini in garlic butter, roasted butternut squash & cauliflower, red pepper cream
- AGNOLOTTI, 30**
house-made Piemontese ravioli, chicken sausage filling, grape & cherry tomatoes, whipped ricotta, simple tomato sauce, basil pesto

- SPAGHETTI, 30**
house-made, all'Amatriciana, slow-cooked cured pork, red onions & sage in a five hour tomato sauce, sunny-side up egg, grated ricotta salata cheese
- MALTAGLIATI, 30**
house-made, peppered baby spinach, Angus beef Bolognese, grated Parmigiano Reggiano cheese

PIETANZE

- ATLANTIC SCALLOPS, 46**
caramelized, sautéed golden potatoes, sweet potatoes & carrots, herb-roasted red peppers, palomino sauce, fennel pollen & fried garlic
- ATLANTIC HAKE PICATTA, 40**
pan-seared, Parmesan risotto, broccoli florets, artichoke bottoms, capers, lemon butter, arugula & toasted pistachios

- LAMB DUE PREPARAZIONE, 48**
char-grilled herb-crusted chops, lamb meatballs in classic marinara, roasted celery root & parsnips in rosemary butter, soft polenta with Fontina cheese, toasted cumin, coriander & fennel seeds, basil leaves
- ANGUS BEEF SHORT RIB, 40**
slow cooked, crisp cured & shaved Braesola beef, gnocchetti, mushrooms, roasted red onions, sage, red cabbage agrodolce, smoked tomato & Marsala sauces

Please note that a twenty percent gratuity *may* be added automatically to parties of 8 or greater.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



20TH ANNIVERSARY EVENTS

ADVENTURE SERIES FEATURES:

COMOGLI
April 7 - April 13

VENICE
May 5 - May 11

TASTING MENU: WHOLE LAMB
May 19 - May 25

*ASPARAGUS FESTIVAL IN EMPIRE
June 1

WINE DINNER : GEORGIO RIVETTI
LA SPINETTA | CONTRAITO
June 4

CHARLEY FESTIVAL before CHERRY FESTIVAL
June 16 - June 22

*20TH ANNIVERSARY
BIG SLOW PICNIC
July 7

Visit StellaTC.com for reservations.
Adventure Series & Tasting Menus are in addition
to our regular menu.
* These events will be ticketed seperately.



ADVENTURE SERIES

April 7 - April 13

COMOGLI

*Four-course tasting menu offered in
addition to the daily dinner menu.*

\$50 per person, optional dessert for an additional \$12

FOCACCIA D'RECCO
*oven-baked paper thin flatbread with crescenza cheese filling,
spicy sundried tomato & caper relish*

CUNDIGIUN
*winter tomato salad with grape tomatoes, hard boiled egg,
cucumbers, olives, fresh mozzarella, sweet red wine vinaigrette*

TRENETTE
*house-ridged fettuccine, golden potatoes,
baby green beans, basil pesto*

FRUTTI DI MARE
*lemon sole, minced Gulf shrimp, Atlantic calamari,
wild mushrooms, Castelvetro olives, toasted almonds,
Marsala butter*

PAN DI SPAGNA
(optional for an additional \$12)
*Italian sponge cake, citrus whipped ricotta, vanilla steeped
sundried strawberries, fresh raspberries & orange segments,
strawberry glaze*

