



**PRANZO, 9 March 2010**

**LOCAL FARMS ON TODAY'S MENUS**

<b>Shetler</b>	milk, cream	<b>Bardenhagen</b>	Gingergolds,	<b>Land of Goshen</b>	eggs, Italian sausage
<b>Werp</b>	arugula, herbs		Honeycrisps		goat cheese
<b>Majszak</b>	maple syrup	<b>Rice</b>	ground beef	<b>Miedema Co-op</b>	red cabbage
<b>Sleeping Bear</b>	honey	<b>Groeb Farms</b>	molasses	<b>Bakers Acres</b>	chicken
		<b>Duerksen Farms</b>	turkey		

We are proud to serve sustainably raised meat and poultry in addition to our other responsibly sourced ingredients.

**SPECIALITÀ**

**Tavola del Giorno, 12**

Rosemary ham, marinated cheese, cucumber & parsley relish, honey balsamic dressed iceberg, potato chips, applesauce, date pieces, creamy roasted garlic

**Insalata del Giorno, 13**

Pan-seared petrale sole, Gingergold apples, toasted almonds, grated Parmesan cheese, romaine, iceberg, champagne vinaigrette

**ZUPPE**

**Lobster Cream, 6**  
**Beef Noodle, 6**

**INSALATE**

**Arugula, 10**

Gala apples, toasted pignoli, house made fresh mozzarella cheese, extra virgin olive oil, honey balsamic reduction

**Romaine, 9**

Seedless cucumbers, red onion, kalamata olives, warm focaccia croutons, herb vinaigrette

**Add:**

**Char-grilled Chicken Breast, 4**  
**Char-grilled Gulf shrimp, 6**

**PIZZE**

**White, 10**

Parmesan, ricotta & mozzarella cheeses, roasted garlic, extra virgin olive oil, parsley

**Red, 11**

Italian sausage, pepperoni, marinara sauce, mozzarella cheese

**Roasted Pork Shoulder, 11**

Sweet potatoes, red onion, basil pesto, mozzarella & light Parmesan cheese

**PASTE**

**Cavatappi, 12**

Char-grilled chicken breast, baby spinach, roasted garlic & Parmesan cream sauce

**Linguine, 11**

Broccoli, sweet bell peppers, shiitake mushrooms, roasted tomato sauce, extra virgin olive oil

**Spaghetti, 12**

Meatballs of ground beef, pork & veal, classic marinara, torn basil

**THESE ITEMS ARE AVAILABLE UNTIL 3PM AND COME WITH ONE OF THE CONTORNI LISTED BELOW.**

**FRIITTATE**

*Three eggs scrambled & cooked open-faced.  
We welcome the substitution of egg whites if you prefer.*

**Roasted Zucchini, 8**

Thyme, Parmesan cheese

**Spinach, 8**

Basil, mozzarella cheese

**Beef Short Rib, 9**

Rosemary, Fontina d Aosta cheese

**TRAMEZZINI**

*Sandwiches*

**Whole Wheat Flatbread, 9**

Red onion, caciocavallo & Parmesan cheeses, sauteed yellow squash & wilted spinach

**House Roasted Turkey Breast, 9**

Roasted apples, sage, maple, Gorgonzola cheese, whole wheat bread

**Roast Beef Tenderloin, 13**

Shaved thin, roasted garlic cloves, caramelized onions, Fontina d Aosta, mushroom g'tarnazione "

**Gulf Shrimp, 12**

pan seared with sweet bell peppers, red onion, arugula, camebert cheese, sundried tomato aioli, open face on focaccia bread

**Contorni**

*Choice of one with Frittata & Tramezzino or \$2 a la carte*  
Quinoa with butternut squash  
Bulghur wheat with tomato  
Seared potatoes with housemade mustard

\*May be cooked to order.

Consuming raw or under cooked eggs, poultry, meat or shellfish may increase your risk of food borne illness.

Gratuity of eighteen percent may be added to parties of eight or greater.

The person on your cellular phone will not likely mind if you converse in the hallway. Your fellow diners will appreciate it.

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