

*Thursday 26 October, 6:30pm: Dine with world renowned winemaker Giovanni Puiatti & enjoy eight intense Friulian wines paired with six fabulous courses created by Chef Myles Anton. Make reservations today as space is limited!

Buon Fiera del Tartufo!

October is the month of white truffle festival in the town of Alba in Piemonte

L O C A L F A R M S O N T O D A Y ' S M E N U

Edmonson Farms	pumpkin, squash	Shetler Farms	milk, cream	Sleeping Bear	honey
Buchan s Farm	blueberries	Provemont Farms	bibb, romaine	Werp Farms	herbs, baby carrots,
Aspen Hills	rabbit	Golden Rule Farm	heirloom tomatoes, onions		arugula
Zenner Farms	vine ripe tomatoes		fingerling yams	Halpin Farms	eggs, sausage
Glacier Springs	trout	Keuhnis Farm	pears, apples	Majszak Farm	maple syrup
Eco Learning	beets, white potatoes				

A N T I P A S T I C A L D I

Sea Scallops, 13

Pan-seared, buttered brussel sprout risotto, radicchio, black truffle vinaigrette

Quail, 13

Bel Paese cheese stuffed, Butternut squash, basil pesto

Cremosa di Funghi, 9

Crimini & Portabella mushrooms, mascarpone cheese, fresh oregano, toasted crostini

White Pizza, 8

Ricotta, Parmesan & mozzarella cheeses, roasted garlic, extra virgin olive oil

Red Pizza, 9

Italian sausage, pepperoni, classic marinara sauce, mozzarella cheese

**A N T I P A S T I
F R E D D I**

Bruschetta, 8

Tomato, basil, house made mozzarella, garlic, lemon, toasted crostini, extra virgin olive oil

Carpaccio of Beef*, 11

Chopped field greens, red onion, Parmigiano Reggiano, cracked black pepper, extra virgin olive oil

Penrose Bay Oysters*, 13

Pear & arugula insalata, extra virgin olive

Duck Liver Pate, 12

Served chilled, blueberry gelatini, cipollini with honey & crushed red pepper, brown sugar & toasted hazelnut crostini

**F O R M A G G I
Choice of three, 10**

Bra Duro

Parmigiano Reggiano

Ricotta Salata

Caciotta Del Lazio

Pecorino Toscano

Taleggio DOP

Mountain Gorgonzola

Fontina D Aosta

Fiore Sardo

Pecorino al Tartufo

Z U P P E

Minestrone, 6

Rabbit, Potato, Saffron, 7

Lobster Bisque, 7

I N S A L A T E

Bibb, 9

Yellow delicious apples, fresh California figs, toasted pine nuts, goat cheese, herb vinaigrette

Heirloom Tomatoes, 13

House made fresh mozzarella, basil leaf, balsamic honey glaze, extra virgin olive oil

Romaine, 9

Gorgonzola cheese, artichoke hearts, seedless cucumber, grated fresh kohlrabi, grilled red onion vinaigrette

P A S T E

Pasta portions are substantial as one course among others. If you would like a larger portion, we are happy to serve two orders as one.

Farfalle, 10

Salami Secchi, Kalamata olives, artichoke, sun dried tomato pesto

Spaghetti, 10

White & black truffle, butter & lemon, fresh mozzarella, Parmigiano Reggiano, flat leaf parsley

Chicken Agnolotti, 10

Baby spinach, roasted garlic-parmesan cream

Beef Ravioli, 11

Classic marinara, shaved Parmigiano Reggiano, flat leaf parsley, extra virgin olive oil

P I E T A N Z E

Each dish is composed of flavors that complement one another; therefore we prefer to serve them as described.

Calamari, 24

Sautéed with tomato, white wine, vinegar, & parsley, Parmesan polenta

Sea Bass, 26

Pan-seared, creamy parmesan polenta, seared yellow & green bell-banana pepperonata, baby spinach, lemon-caper berry aioli, extra virgin olive oil

Boneless Beef Short Rib, 27

Slow braised, black pepper gnocchi, buttered Broccoli Raab, white truffle veal stock

Pork Tenderloin, 26

Pancetta wrapped & pan-seared, baby carrots, roasted beets, Bartlett pear & parsnip puree, Calabrese sausage, maple scioppo

**These items may be cooked to order.*

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

A gratuity of 18% may be added to parties of eight or greater.

Stella does catering! Please see a manager for information.