



Listed first are our options for you to take home and prepare the Trattoria Stella experience in your own kitchen.

Following are options for you to order ready to serve.

Please order online at

StellaTC.com and follow the link to our ordering platform, If you have any dietary restrictions or would like to redeem a gift certificate for your order, please contact us via phone at (231) 929-8989 to place your order.



PREPARE AT HOME



received cold with instructions for preparing

SOUP - for 2 or 4 people - heat at home

VEGAN MINISTRONE - carrots, herbs, cauliflower, fagioli, red rice, tomato - PINT - \$8 | QUART - \$12

VEGETARIAN CREAMY BUTTERNUT SQUASH - PINT - \$9 | QUART - \$14

BREAD

FOCACCIA whole house-made loaf, unsliced \$8

CIABATTA whole house-made loaf, unsliced \$8

EXTRA VIRGIN OLIVE OIL Spanish, our house EVOO 8.5 oz \$6

BALSAMIC VINEGAR imported, 8.5 oz \$15

MALDON SEA SALT finishing salt 2 oz \$3

CHARCUTERIE - House-made, priced by the piece

* MAZZAFEGATI - pork & liver terrine with orange & pine nut | 4 oz \$5

* PORK HAM PASTRAMI - black pepper, coriander, pickling spice, apple wood smoked | 4oz \$5

* DUCK LIVER PATÉ - creamy spread | 4 oz \$5

* PORK & PROVOLONE SAUSAGE - house-made pork sausage stuffed with provolone cheese | 4 oz \$5

CHEF'S PANTRY STAPLES

CHARRED TOMATO VINAIGRETTE | serve on chicken or fish for finish or as a veggie dip | 4 oz \$4

HOUSE GIARDINIERA - quick pickled cauliflower, celery, red onion, spicy sport peppers | perfect for grilled pork or chicken, or to finish on sandwiches | 12 oz \$5

GOLDEN DELICIOUS APPLESAUCE - cinnamon & sugar | great on a pork chop | 4 oz \$8

SUNDRIED CHERRY MOSTARDA - dried cherries, stone ground & dijon mustard, citrus zest | 4 oz \$5

DOMESTIC PARMESAN - quarter pound grated \$5

SWEET HERB VINAIGRETTE | use as a marinade for chicken or pork | 4oz \$5

HOUSE-MADE FRESH MOZZARELLA - 10oz \$8

HOUSE HOT SAUCE - habenero, red peppers, vinegar | delicious with eggs and Bloody Mary's | 4 oz \$5

TRAPANESE ALMOND PESTO - brown sugar, paprika, basil | great on chicken or fish | 4 oz \$5

PASTA KITS - for 2 people - Chef Myles recommends one half pound of pasta per one pint pasta sauce

PASTA - priced per half pound

* MALTAGLIATI - "misshapen" hand rolled egg & semolina doughs, \$9

* SPAGHETTI - imported gluten free corn pasta, \$15

* PENNE - house-made semolina "tubes", \$10

* RAVIOLI - eight handmade with butternut squash, Parmesan & almond filling, \$12

SAUCE - priced per pint

* CLASSIC MARINARA - \$9

* ROASTED GARLIC PARMESAN CREAM - \$10

* SIMPLE TOMATO SAUCE - carrots, onion, garlic, tomato - \$10

THIS MENU IS SUBJECT TO CHANGE. PLEASE CHECK

STELLATC.COM FOR CURRENT AND UPDATED MENUS.

EDITION #1019



READY TO GO

received ready to enjoy



APPETIZERS & PIZZAS

- BURRATA** - one ball of house-made burrata cheese, charred tomato vinaigrette, shaved Toscano Salami, focaccia toast **\$15**
- MEAT & CHEESE** - house-made - pork ham pastrami, cacciatore, pork mazzafegati, house giardiniera vegetables, Taleggio & aged Pecorino Manturo cheeses, Gingergold applesauce, sundried cherry mostarda, focaccia toast **\$15**
- SPANISH OCTOPUS** - char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato **\$16**
- DUCK LIVER PATÉ** - house-made creamy spread, apricot & peach mostarda, date & onion puree, crisp Parmesan frico, focaccia toast **\$12**
- CHEESE PIZZA** - marinara, mozzarella & Parmesan cheeses **\$10**
- WHITE PIZZA** - mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley **\$12**
- RED PIZZA** - soppressata, house Italian sausage, mozzarella & Parmesan, tomato sauce **\$13**

SOUPS, SALADS & SIDES

- BABY SPINACH** - Honeycrisp apples, sundried figs, Gorgonzola cheese, spiced pumpkin seeds, balsamic vinaigrette **\$9**
- GREENS FOR TWO** - provolone cheese, green peppers, marinated diced tomatoes, garbonzo beans, house peperoncini, herb ciabatta croutons, sweet herb vinaigrette **\$13**
- SHAVED FENNEL & ORANGE** - golden raisins, toasted pistachios, limoncello vinaigrette **\$8**
- BEETS** - oven roasted & chilled, house fresh mozzarella cheese, red onions, candied pecans, balsamic honey glaze **\$13**
- BROCCOLI** - oven roasted & served hot, chiles, lemon **\$6**
- CAULIFLOWER** - oven roasted & served hot, Trapanese almond pesto with brown sugar, paprika, basil & parsley **\$6**
- CARROTS & BUTTERNUT SQUASH** - oven roasted & served hot, honey, coriander, cumin & fennel seeds **\$6**
- BRUSSELS SPROUTS** - oven roasted & served hot, garlic, thyme, hot mustard cream **\$7**
- GRILLED CHICKEN BREAST** - char-grilled, served hot **\$5**

PASTA & PLATES

- MALTAGLIATI*** - house-made egg & semolina doughs, wild caught Chilean sea bass, roasted red peppers, tomatoes, lobster cream sauce **\$34**
- GULF SHRIMP PICATTA*** - half dozen shrimp, sautéed, house fettuccine with garlic, artichoke hearts, capers & lemon, buttered broccoli florets **\$24**
- CAPELLINI*** - angel hair pasta, Angus beef meatballs, red onion, classic marinara, grated Parmigiano Reggiano cheese **\$20**
- CAVATAPPI*** - corkscrew pasta, char-grilled chicken breast, baby spinach, roasted garlic Parmesan cream **\$20**
- *substitute gluten free corn pasta add \$2*
- RAVIOLI** - house-made, butternut squash, Parmesan & almond filling, simple tomato sauce, diced tomatoes, ricotta cheese **\$18**
- RISOTTO TRI-COLORE** - three flavors - basil pesto, roasted tomato, and garlic Parmesan (all included) **\$15**
- ANGUS BEEF SHORTRIB** - slow cooked, roasted golden potatoes with rosemary & black pepper, Vidalia onions & fennel, mushrooms, baby spinach, braising broth **\$28**
- RIDICULOUS BEEF BRISKET SAMMY** - cured in pastrami spice, smoked, slow-cooked & pan-seared, St. Andre triple cream cheese, marinated tomatoes, house peperoncini, iceberg lettuce, apricot jam, aioli, garlic buttered toasted brioche bun **\$15**

DESSERT

- TIRAMISU** **\$8** | **TIRAMISU FOR 3-4 PEOPLE** **\$20**
- PANNA COTTA** fresh raspberries & strawberry sauce **\$8**
- GELATO & SORBET** - **\$9 per pint**
- * VANILLA GELATO
 - * CHOCOLATE GELATO
 - * CARAMEL SEA SALT GELATO

- * STRACIATELLA (CHOCOLATE CHIP) GELATO
- * STRAWBERRY BLOOD ORANGE SORBETTO