

TRATTORIA STELLA

EST. 2004

April 29, 2021

ANTIPASTI CALDI

BRUSCHETTA, 12

*blanched asparagus & spinach, mashed fagioli,
house stracchino cheese, lemon vinaigrette*

MPANATIGGHI, 11

*flash-fried pie dough fritters, potato, parsnip & basil pesto filling,
garlic aioli, parsley & lemon zest*

ATLANTIC CALAMARI, 13

*cornmeal dusted & fried, Calabrian hot peppers, herbs,
roasted Roma tomatoes, caperberries*

SPANISH OCTOPUS, 20

*char-grilled, house Calabrese sausage, smoked shallots,
rice beans, tomato*

VEAL SWEETBREADS, 14

hard-seared, green lentils & caramelized fennel, curry cream

WHITE PIZZA, 14

*mozzarella & ricotta cheeses, roasted garlic cloves,
Italian parsley*

RED PIZZA, 15

*soppressata, house Italian sausage, mozzarella & Parmesan,
tomato sauce*

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal offal

ANTIPASTI FREDDI

BURRATA, 20

*house-made, shaved Toscana salami, charred tomato vinaigrette,
toast*

CHEESE BOARD, 15

*choice of three, served with house gelatini, peach & apricot
mostarda, vanilla-steeped sundried strawberries,
spiced nuts & toast*

TALEGGIO D.O.P.
SOTTOCENERE DI TARTUFO
PECORINO ROMANO D.O.P.
PIAVE VECCHIO D.O.P.
GORGONZOLA DOLCE D.O.P.

OYSTERS *served raw on the half shell with accoutrements*

BEAU SOLEIL, 4 EA NEW BRUNSWICK

WELLFLEET, 4 EA MASSACHUSETTS

HARDWOOD ISLAND, 4 EA MAINE

CHARCUTERIE, 18

*house-made, duck liver pate, mazzafegati, smoked pork pastrami,
pork cacciatore sausage, rabbit galantina, sundried blueberry
mostarda, giardiniera vegetables, Ida red applesauce, toast*

ANGUS BEEF CARPACCIO, 14

*shaved thin & served raw, red onions, Parmigiano Reggiano,
cracked black pepper, coccoli, extra virgin olive oil*

ZUPPE & VERDURE

VEGAN MINISTRONE, 8

GREENS, 11

*Gorgonzola cheese, marinated tomatoes, seedless cucumbers,
Kalamata olives, house peperoncini, sweet herb vinaigrette*

BEETS, 14

*oven roasted & chilled, goat cheese, Gala apples,
candied hazelnuts, pecans & pumpkin seeds, orange vinaigrette*

SHAVED CELERY, 9

*sautéed & chilled mushrooms, grated Pecorino Romano cheese,
lemon vinaigrette*

SHAVED FENNEL, 10

*orange segments, golden raisins, toasted pistachios, mint,
orange vinaigrette*

PASTE

RAVIOLI, 22

*house-made, ricotta & feta cheese filling, tomatoes,
simple tomato sauce, garlic butter*

FETTUCCINE, 26

*house-made, lamb meatballs, cannellini beans,
green peppers & Vidalia onions, herbs, garlic butter*

SPAGHETTI, 29

*house-made, semolina & egg dough,
hard-seared Angus beef tenderloin tips, caramelized onions,
classic marinara*

CANNELLONI, 24

*oven-baked fresh pasta tubes, beef, pork & veal stuffing,
grated Parmigiano Reggiano, porcini mushroom & tomato ragu*

**imported gluten-free corn spaghetti available, add \$2*

PIETANZE

WILD CAUGHT ATLANTIC HAKE, 31

*pan-seared, saffron risotto, warm cauliflower, sundried tomato,
sweet pepper, artichoke heart "caponata",
toasted coriander, cumin & fennel seeds*

ATLANTIC SCALLOPS, 38

*caramelized, long grain rice & broken vermicelli,
fava & green garbanzo beans, asparagus, soffritto,
lemon butter*

PORK SCALLOPINE VALDOSTANA, 32

*pounded, breaded & fried, Fontina Fontal cheese, crisp Prosciutto di
Parma ham, golden potatoes with rosemary & black pepper,
sauteed savoy cabbage with caraway, baby spinach*

VEAL N.Y. STRIP STEAK, 36

*char-grilled, gnocchetti, shiitake mushrooms,
roasted red onions, garlic, sage leaves, smoked tomato &
Marsala sauces*

Thank You for Your Understanding & Compliance

We are thrilled to be able to serve you in our dining room and appreciate your support in keeping our second home afloat during these unpredictable times. We are not back to 'normal' yet and respectfully require all guests to comply with the following guidelines.



WE ARE CURRENTLY SEATING AT 50% CAPACITY AND WITH REDUCED HOURS. THEREFORE:

Every party will be allotted a maximum of
one hour and forty-five minutes.

This will enable us to effectively sanitize tables in between parties,
accommodate as many guests as possible under these extreme restrictions and
comply with the state-mandated 11PM curfew.

Your server will pace your meal and deliver your bill in time to
accommodate the party who has reserved your table after you
and/or to ensure our dining room is empty by 11PM.

We cannot accommodate parties of greater than six guests.

MASKS ARE REQUIRED.

Please wear an MDHHS compliant mask at all times,
including while seated, unless you are eating and/or drinking.

Our staff appreciates the continued use of masks while they are tableside.

Management reserves the right to ask anyone to leave who
will not comply with these protocols.

We really do not want to, but we need to stay open.

WELCOME BACK AND PLEASE, ENJOY.

Weekly Family Meals & Wine Features



Enoteca Stella



*Sign Up for Our Newsletter
Purely delicious. Never annoying.*

