



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, lentils, Brussels sprouts, red rice, tomato - PINT - \$8 | QUART - \$12

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

- * **SMOKED PORK PASTRAMI** - black pepper, coriander, pickling spice, apple wood smoked | 4oz \$5
- * **DUCK LIVER PATÉ** - creamy spread | 4 oz \$5
- * **RABBIT GALANTINA** - bacon wrapped, mushrooms & carrot | 4 oz \$7
- * **CHICKEN SAUSAGE** - Neopolitan spices, chiles, garlic & black pepper | 4 oz \$5
- * **MAZZAFEGATI** - house-made, pork liver terrine with pinenuts & orange | 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 BLUEBERRY MOSTARDA - dried blueberries, 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

LIMONCELLO VINAIGRETTE | beautiful on salads, chilled seafood, chicken | 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
- * **CAMPANELLE** - handmade semolina "bell flowers", \$10
- * **RAVIOLI** - six handmade with mozzarella & ricotta cheese filling, \$12

SAUCE - priced per pint

- * **CLASSIC MARINARA** - \$9
- * **SIMPLE TOMATO SAUCE** - lots of carrots, onions & tomaotes, \$10
- * **ROASTED GARLIC PARMESAN CREAM** - \$10
- * **AMATRACIANA** - cured pork, red onions, chiles & tomaotes, \$12

THIS MENU IS SUBJECT TO CHANGE. PLEASE CHECK

STELLATC.COM FOR CURRENT AND UPDATED MENUS.

April 29, 2021



READY TO GO



received ready to enjoy

APPETIZERS & PIZZAS

BURRATA - one ball of house-made burrata cheese, charred tomato vinaigrette, shaved Toscano Salami, toast **\$19**

MEAT & CHEESE - house-made - smoked pork pastrami, pork cacciatore sausage, pork mazzafegati, house giardiniera vegetables, Taleggio & aged Pecorino Romano cheeses, house applesauce, sundried blueberry mostarda, toast **\$16**

SPANISH OCTOPUS - char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato **\$19**

ATLANTIC CALAMARI - flour dusted & flash fried, Calabrian hot peppers, roasted Roma tomatoes, caperberries **\$11**

DUCK LIVER PATÉ - house-made creamy spread, apricot & peach mostarda, date & onion puree, crisp Parmesan frico, toast **\$13**

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**

ASPARAGUS PIZZA - Fontina & mozzarella cheeses, roasted garlic cream, lemon zest & extra virgin olive oil **\$12**

SOUPS, SALADS & SIDES

GREENS FOR TWO - Gorgonzola cheese, marinated tomatoes, seedless cucumbers, Kalamata olives, house peperoncini, sweet herb vinaigrette **\$13**

BEETS - oven roasted & chilled, goat cheese, Gala apples, candied hazelnuts, pecans & pumpkin seeds, orange vinaigrette **\$13**

SHAVED CELERY - sauteed & chilled mushrooms, grated Pecorino Romano cheese, lemon vinaigrette **\$8**

SHAVED FENNEL - orange segments, golden raisins, toasted pistachios, mint, orange vinaigrette **\$10**

ASPARAGUS - sauteed & served hot, savoy cabbage, caraway, lemon butter, lemon zest **\$9**

BROCCOLI - oven roasted & served hot, chile flake, lemon **\$7**

CAULIFLOWER - oven roasted & served hot, Trapanese almond pesto with brown sugar, paprika, basil & parsley **\$6**

ROASTED CARROTS - oven roasted & served hot, honey, coriander, cumin & fennel seeds **\$7**

GOLDEN POTATOES - served hot, fava beans, green garbanzo beans, soffritto (celery, spinach, garlic & carrot pesto) **\$8**

VEGAN MINISTRONE - 8 oz soup, served hot **\$6**

PASTA & PLATES

CAVATAPPI* - corkscrew pasta, char-grilled chicken breast, baby spinach, roasted garlic Parmesan cream **\$23**

ACINI D' PEPE* - tiny pastini, Angus beef meatballs, green peppers & Vidalia onions, herbs, garlic butter, Parmigiano Reggiano **\$25**

MALTAGLIATI - egg & semolina dough, all' Amatracciana, sunny side up egg, cured pork, red onions, chiles, tomato, grated Pecorino Romano cheese **\$24**

**substitute gluten free corn pasta add \$2*

RAVIOLI - house-made, ricotta & feta cheese filling, tomatoes, simple tomato sauce, garlic butter **\$22**

CANNELLONI - oven-baked fresh pasta tubes, beef, pork & veal stuffing, grated Parmigiano Reggiano, porcini mushroom & tomato ragu **\$24**

WILD CAUGHT ATLANTIC HAKE - pan-seared, saffron risotto, warm cauliflower, sundried tomato, sweet pepper, artichoke heart "caponata", toasted coriander, cumin & fennel seeds **\$27**

CHICKEN VALDOSTANA - pan-seared, Fontina Fontal cheese, prosciutto d'Parma ham, sauteed savoy cabbage, golden potatoes with rosemary & black pepper, baby spinach & lemon **\$28**

DESSERT

TIRAMISU **\$8**

PANNA COTTA fresh strawberries, blueberry sauce **\$8**

GELATO & SORBET - **\$9 per pint**

* VANILLA GELATO

* CHOCOLATE GELATO

* STRAWBERRIES & CREAM GELATO

* PISTACHIO & LEMON GELATO

* STRACIATELLA (CHOCOLATE CHIP) GELATO

* CARAMEL SEA SALT GELATO

* CRANBERRY, STRAWBERRY & RASPBERRY SORBETTO