



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
- \* **AMATRICIANA** - cured pork, red onions, chiles & tomaotes, \$12

**THIS MENU IS SUBJECT TO CHANGE. PLEASE CHECK**

**STELLATC.COM FOR CURRENT AND UPDATED MENUS.**

May 2, 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**

**ARUGULA** - Bartlett pears, candied sundried apricots, house fresh mozzarella, seedless cucumbers, toasted almonds, limoncello vinaigrette **\$12**

**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**

**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**

**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