

OUR LOCAL FARMS

JAKE'S COUNTRY MEATS - whole pig
 ZENNER - beef steak, grape & cherry tomatoes
 LOCAL YOKELS - strawberries, cucumbers
 FARM COUNTRY CHEESE HOUSE - chevre

EDMONDSON - raspberries, dark sweet & Queen Anne cherries
 BUCHAN'S - blueberries
 SLEEPING BEAR - honey

S & S FARMS - ground lamb
 PRISTINE ACRES - eggs
 OLDS BROTHERS - maple syrup
 GOLDEN RULE - heirloom tomatoes
 WERP - arugula, greens, carrots & herb

ANTIPASTI CALDI

BRUSCHETTA, 11

crostini, mashed fagioli, roasted rainbow carrots, fra diavolo, Calabrian chile peppers, maple

FRITTO MISTO, 11

fried cauliflower & sweet pea fritters, lemon aioli & roasted red pepper aioli, spicy sundried tomato & caper relish

MPANATIGGI, 12

Sardinian empanadas, potato filling with cumin, Trapanese almond pesto, cream, mint

TOPNECK CLAMS CASINO, 16

oven-baked, minced sweet & banana peppers, caperberries, focaccia crumbs, garlic butter

SPANISH OCTOPUS, 20

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

CHICKEN & GOAT CHEESE SAUSAGE, 14

house-made & char-grilled link, clove, nutmeg & chiles, caramelized fennel & onions

VEAL SWEETBREADS, 15

hard-seared, green lentils, hard boiled eggs, soffrito, Caesar

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, crostini

CHEESE BOARD, 16

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

CAPRA FRESCA with Italian herbs
 TALEGGIO D.O.P.
 SOTTOCENERE DI TARTUFO
 PIAVE VECCHIO D.O.P.
 GORGONZOLA DOLCE

*OYSTERS served raw on the half shell with accoutrements

BEAU SOLEIL, 4 EA NEW BRUNSWICK

SAVAGE BLONDE, 4 EA PEI

NINIGRET NECTAR, 4 EA RHODE ISLAND

LITTLE HARBOR, 4 EA MASSACHUSETTS

CHARCUTERIE, 20

house-made, mazzafegati, duck liver pâté, smoked pork pastrami, pork cacciatore sausage, rabbit galantina, sundried tart cherry mostarda, giardiniera vegetables, Gala red applesauce, crostini

*ANGUS BEEF CARPACCIO, 14

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

ZUPPE & VERDURE

MINISTRONE, 8

GREENS, 12

dark sweet cherries, fresh blueberries, sundried tart cherries, honey crema, Marcona almonds, pumpkin seed vinaigrette

SHAVED CELERY, 9

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

SHAVED FENNEL, 11

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

SHAVED CUCUMBERS, 10

tomatoes, red onions, house peperoncini, grated Parmigiano Reggiano cheese, celery seed, limoncello vinaigrette

PASTE

RAVIOLI, 24

house-made, eggplant & Parmesan cheese filling, diced tomatoes, simple tomato sauce, ricotta, cream

MALTAGLIATI, 26

house-made, Gulf shrimp scampi, gigante beans, tomatoes, roasted garlic cloves, pinch of curry

FETTUCCINE, 27

house-made, slow-cooked Long Island duck leg, Kalamata olives, green peppers & Vidalia onions, herbs & garlic

SPAGHETTI, 27

house made, lamb meatballs, mushroom & red onion "ragu", classic marinara, grated Parmigiano Reggiano

PIETANZE

LAKE SUPERIOR WALLEYE PICATTA, 34

pan-seared, golden potatoes, soft parsnips, artichoke hearts, capers, broccoli florets, lemon

ATLANTIC SCALLOPS, 38

caramelized, soft polenta, roasted sweet peppers, grape & cherry tomatoes, fennel, black pepper, thyme & lemon zest

BERKSHIRE PORK CHOP, 35

char-grilled, arborio & black rice risotto, sauteed julienne yellow squash, zucchini, carrots, red peppers & baby spinach, rosemary & honey glaze

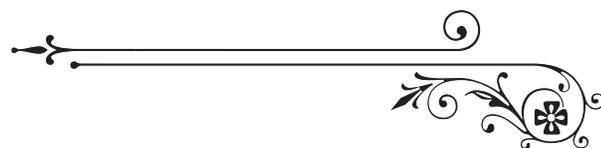
ANGUS BEEF HANGER STEAK, 37

char-grilled, gnocchetti, crisp prosciutto di Parma, shiitake mushrooms, roasted red onions, sage leaves, smoked tomato & Marsala sauces

Please note that a twenty percent gratuity may be added automatically to parties of 8 or greater.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

TRATTORIA STELLA



*If the last seventeen years has taught us anything,
it is that we need to trust ourselves to
make decisions that are right for our business,
our employees, and our guests.*

*In the wake of the pandemic,
we respectfully ask for your patience as we reopen Stella
on our terms with your best interests in mind.*

*We will make sure our staff is prepared
in both experience and practice to provide the experience that you,
our guest, has come to expect since we opened in 2004.*

