

JAKE'S COUNTRY MEATS - whole pig  
 ZENNER - beef steak, grape & cherry tomatoes  
 LOCAL YOKELS - peppers, celery  
 FARM COUNTRY CHEESE HOUSE - chevre  
 ANNIKA & MAGGIE'S - sage, thyme  
 BARDENHAGEN - gingergold apples

## OUR LOCAL FARMS

EDMONDSON - raspberries, blackberries,  
 apricots, peaches, nectarines  
 BUCHAN'S - blueberries  
 SLEEPING BEAR - honey  
 PAHL - green beans

RUHLIG - sweet corn  
 S & S FARMS - ground lamb  
 PRISTINE ACRES - eggs  
 OLDS BROTHERS - maple syrup  
 WERP - arugula, greens, herbs,  
 squash blossoms, little gems

## ANTIPASTI CALDI

### BRUSCHETTA, 10

crostini, mashed fagioli, roasted rainbow carrots,  
 fra diavolo, balsamic glaze

### SQUASH BLOSSOMS, 14

lightly battered & fried, ricotta & mozzarella cheese filling,  
 roasted cauliflower, chiles, red pepper aioli

### MPANATIGGI, 11

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

### BLUE HILL BAY MUSSELS, 18

pan-steamed, toasted garlic ciabatta, hot mustard cream

### SPANISH OCTOPUS, 20

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

### CHICKEN & GOAT CHEESE SAUSAGE, 13

house-made & char-grilled, red cabbage agrodolce

### VEAL BRAIN, 11

"in Cartoccio", butter poached in foil, grissini, marjoram,  
 nutmeg, sea salt

### 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, date & onion puree, vanilla-steeped  
 sundried strawberries, spiced nuts & crostini

TALEGGIO D.O.P.  
 SOTTOCENERE DI TARTUFO  
 BELLAVITANO  
 CASTELROSSO D.O.P.  
 GORGONZOLA DOLCE D.O.P.

\*OYSTERS served raw on the half shell with accoutrements

BEAU SOLEIL, 4 EA NEW BRUNSWICK

SAVAGE BLONDE, 4 EA PEI

WELLFLEET, 4 EA MASSACHUSETTS

WAUWENAU, 4 EA MAINE

### CHARCUTERIE, 20

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

### \*ANGUS BEEF CARPACCIO, 14

shaved thin & served raw, Parmigiano Reggiano, red onions, coccoli,

## ZUPPE & VERDURE

### MINISTRONE, 8

### ARUGULA, 12

fresh blackberries & Gingergold apples, sundried figs,  
 honey crema, Marcona almonds, pumpkin seed vinaigrette

### SHAVED CUCUMBERS, 10

tomatoes, house pepersoncini, red onions, limoncello vinaigrette,  
 grated Parmigiano Reggiano, celery salt

### SHAVED FENNEL, 9

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

### GREEN BEANS, 10

blanched & chilled, Gorgonzola cheese, lemon garlic oil

### SHAVED CELERY, 9

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

## PASTE

### SPAGHETTI, 23

house-made, whipped ricotta, primavera vegetables,  
 baby spinach, classic marinara

### FETTUCINE, 28

house-made, char-grilled wild caught Gulf prawns,  
 garbanzo beans, roasted hothouse tomatoes, chiles,  
 opal basil & parsley

### AGNOLOTTI, 27

house-made Piemontese ravioli, wild boar filling,  
 golden potatoes, simple tomato sauce, rosemary, garlic butter

### ORECCHIETTE, 27

"little ears", lamb meatballs, green peppers & Vidalia onions,  
 basil pesto cream

## PIETANZE

### ATLANTIC SCALLOPS, 38

caramelized, garlic Parmesan risotto, artichoke bottoms,  
 broccoli florets, capers, pea shoots

### SCOTTISH SALMON, 34

pan-seared, golden potatoes, sweet corn, parsnips, fennel,  
 Chanterelle mushrooms, basil, lemon butter

### CHICKEN SALTIMBOCCA, 31

pan-seared, Fontina Fontal cheese, crisp prosciutto di Parma,  
 gnocchetti, shiitake mushrooms, roasted red onions, thyme,  
 smoked tomato & Marsala sauces

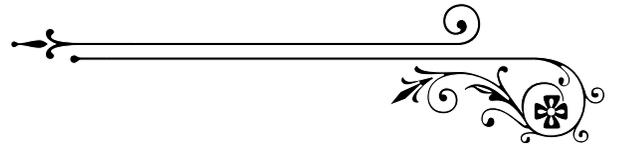
### BERKSHIRE PORK CHOP, 34

char-grilled, gigante beans with rosemary, black pepper & lemon  
 zest, roasted sweet peppers, sundried tomatoes & Calabrian chiles

*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.*

