

OUR LOCAL FARMS

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

EDMONDSON - raspberries, blackberries,
 apricots, peaches, nectarines
 ISLAND VIEW - golden delicious apples
 SLEEPING BEAR - honey
 RUHLIG - sweet corn

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

ANTIPASTI CALDI

MPANATIGGHI, 11

fried Sardinian "empanadas", pie dough, parsnip, potato & cumin filling, Trapanese almond pesto, mint, cream

BRUSCHETTA, 11

toasted crostini, house stracchino cheese, green lentils, shaved kale & lemon zest

SPANISH OCTOPUS, 20

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

ATLANTIC CALAMARI, 15

cornmeal dusted & fried, mashed fagioli, roasted red peppers, Calabrian chili paste

LAMB & GOAT GOUDA SAUSAGE, 14

house-made, red cabbage agrodolce, honey mustard

VEAL BRAIN, 16

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

VEAL SWEETBREADS, 16

hard-seared, green cabbage & parsnips, garum & brown sugar glaze, lemon

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, 18

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

TALEGGIO D.O.P.
 CAPRA FRESCA, HEBS & OLIVE OIL
 RASCHERA D.O.P.
 CASTELROSSO D.O.P.
 PECORINO CALABRESE D.O.P.

*OYSTERS served raw on the half shell with accoutrements

BEAU SOLIEL, 4 EA NEW BRUNSWICK

WELLFLEET, 4 EA MASSACHUSETTS

WAWENAUK, 4 EA MAINE

CHARCUTERIE, 20

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

*ANGUS BEEF CARPACCIO, 15

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

ZUPPE & VERDURE

MINISTRONE, 9

CREAMY BUTTERNUT SQUASH, 10

pumpkin seeds, pumpkin oil, amaretti cookies

ARUGULA, 12

Golden Delicious apples, blackberries, honey crema, sundried cherries, candied hazelnuts & pecans, sweet pumpkin vinaigrette

PASTE

RAVIOLI, 24

house-made, pumpkin & mozzarella filling, diced tomatoes, primavera vegetables, simple tomato sauce, cream

MALTAGLIATI, 25

house-made, slow-cooked & flash-fried Berkshire pork belly, roasted garlic cloves, classic marinara

PIETANZE

WILD CAUGHT ATLANTIC HAKE PICATTA, 38

pan-seared, golden potatoes with rosemary & black pepper, artichoke bottoms, broccoli florets, capers, lemon, baby spinach

ATLANTIC SCALLOPS, 36

caramelized, lobster cream & Parmesan risotto, roasted cauliflower, golden chanterelle mushrooms, crookneck squash, fennel pollen, basil leaves

SHAVED FENNEL, 10

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

SHAVED CELERY, 10

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

SHAVED CUCUMBERS, 11

tomatoes, red onion, Kalamata olives, house peperoncini, grated Parmigiano Reggiano, Limoncello vinaigrette, celery seed

FETTUCINE, 27

house-made, slow-cooked Long Island duck leg, ceci beans, shaved Brussels sprouts, garlic butter

ORECCHIETTE, 27

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

CHICKEN SALTIMBOCCA, 32

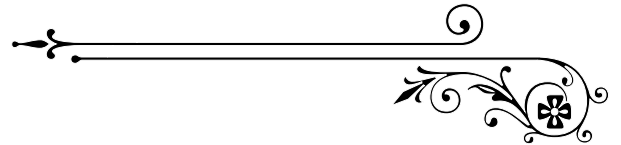
pan-seared, Fontina Fontal cheese, crisp prosciutto di Parma, gnocchetti, shiitake mushrooms, roasted red onions, sage, smoked tomato & Marsala sauces

ANGUS BEEF SHORTRIBS, 35

slow-cooked, roasted sweet potatoes, carrots, rosemary, sweet peppers, sundried tomatoes, caperberries, toasted seeds, garlic & honey

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



COMING SOON...

The return of weekly Family Meals ToGo!!!

Follow us on social media or check StellaTC.com for updates, menus & links for ordering.

HOLIDAY HOURS

Sunday, October 31: CLOSED

Thursday, November 25: CLOSED

Friday, December 24: CLOSED

Saturday, December 25: CLOSED

Tuesday, December 28: OPEN!!!!

Saturday, January 1: CLOSED

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 have reopened 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, have come to expect since we opened in 2004.

