

JAKE'S COUNTRY MEATS ▫ *whole pig*  
 ZENNER ▫ *beef steak tomatoes*  
 GOLDEN RULE ▫ *beets*  
 SLEEPING BEAR ▫ *honey*

## OUR LOCAL FARMS

ISLAND VIEW ▫ *golden delicious apples*  
 WERP ▫ *arugula, greens, herbs, sunchokes, celery root*

S & S FARMS ▫ *ground lamb*  
 PRISTINE ACRES ▫ *eggs*  
 OLDS BROTHERS ▫ *maple syrup*

## ANTIPASTI CALDI

### BRUSCHETTA, 11

*toasted crostini, house stracchino cheese, green lentils, shaved kale, fried onions*

### MPANATIGGI, 10

*fried Sardinian empanadas, potato, carrot & cumin filling, Trapanese almond cream with brown sugar, mint & basil*

### SCUNGILLI, 13

*pan-seared, house-made puff pastry, red onions, garlic Chianti butter, basil leaves*

### POINT JUDITH CALAMARI, 16

*cornmeal flour dusted & fried, mashed fagioli, garlic, lemon zest, dill & black pepper*

### SPANISH OCTOPUS, 20

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

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

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

## ZUPPE & VERDURE

### MINISTRONE, 9

### CREMINI, PORCINI & CREAM SOUP, 10

### BEETS, 14

*chilled, house fresh mozzarella cheese, candied pumpkin seeds, hazelnuts & pecans, pomegranate seeds & pumpkin oil, balsamic glaze, sea salt*

## PASTE

### RAVIOLI, 24

*house-made, butternut squash & mozzarella filling, shaved Brussels sprouts, grated Parmigiano Reggiano cheese, sage butter & basil*

### FETTUCCINE, 28

*house-made, slow-cooked Long Island duck leg, celery root, green peppers & Vidalia onions, basil pesto cream*

## PIETANZE

### ICELANDIC ARCTIC CHAR, 34

*pan-seared, lobster & tomato cream risotto, primavera vegetables, roasted cauliflower, basil & lemon zest*

### WILD CAUGHT ATLANTIC HAKE PICATTA, 33

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

### VEAL BRAIN, 16

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

### VEAL SWEETBREADS, 17

*hard-seared, root vegetable mash, crisp sunchokes, lemon, sweet garum glaze*

### 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*

### \*OYSTERS served raw on the half shell with accoutrements

BEAU SOLIEL, 4 EA PRINCE EDWARD ISLAND

LITTLE HARBOR, 4 EA MASSACHUSETTS

WELLFLEET, 4 EA MASSACHUSETTS

WAUWENAUK, 4 EA MAINE

### CHARCUTERIE, 20

*house-made, duck liver paté, smoked pork pastrami, paté di Campagna, mortadella, sundried cherry mostarda, giardiniera vegetables, Gingergold applesauce, crostini*

### \*ANGUS BEEF CARPACCIO, 15

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

### GREENS, 12

*Gorgonzola cheese, focaccia croutons, tomatoes, cucumbers, house peperoncini, kalamata olives, sweet limoncello vinaigrette*

### SHAVED FENNEL, 12

*orange segments, golden raisins, Golden Delicious apples, toasted pistachios, mint, orange vinaigrette*

### SHAVED CELERY, 10

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

### AGNOLOTTI, 27

*house-made Piedmontese ravioli with wild boar filling, potatoes & saffron onions, diced tomatoes, simple tomato sauce, Calabrian chile paste*

### SPAGHETTI, 27

*house-made, lamb meatballs, classic marinara, sunny side up egg, parsley*

### CHICKEN VALDOSTANA, 34

*pan-seared breast, Prosciutto di Parma ham, Fontina Fontal cheese, soft polenta, peppered green cabbage, shiitake mushrooms, parsley*

### ANGUS BEEF SHORT RIBS, 35

*slow-cooked, mushroom "guarnizione," gnocchetti, red onions, sage, smoked tomato & Marsala*

*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.*



## WEEKLY FAMILY MEALS TOGO!

PREPARE AT HOME.

ALL MEALS WILL BE PACKAGED COLD WITH REHEATING INSTRUCTIONS.

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ORDER AT STELLATC.COM BETWEEN FRIDAY, JANUARY 14 & 9AM ON TUESDAY, JANUARY 18.

PICKUP BETWEEN 3PM - 6PM THURSDAY, JANUARY 20.

### **PORK & BEEF RAGU \$55**

*Cavatappi pasta, five-hour ragu of pork & beef,  
grated Parmigiano Reggiano cheese, parsley & basil*

### **LENTIL RAGU \$45**

*Cavatappi pasta, slow-cooked ragu of lentils, carrots, celery & diced tomato,  
grated Parmigiano Reggiano cheese, parsley & basil*

ALL FAMILY MEALS INCLUDE...

#### **ROASTED BEETS**

*Golden Rule farm roasted & chilled beets, fresh mozzarella cheese, Kalamata olives, red onion,  
extra virgin olive oil, sea salt*

#### **SIDES FOR TWO**

*Roasted broccoli, cauliflower & Brussels sprouts, garlic butter, lemon*

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ORDER AT STELLATC.COM BETWEEN FRIDAY, JANUARY 21 & 9AM ON TUESDAY, JANUARY 25.

PICKUP BETWEEN 3PM - 6PM THURSDAY, JANUARY 27.

### **BRAISED PORK SHORT RIBS \$55**

*slow-cooked, bone-in pork short ribs, roasted sweet potatoes, honey, garlic & chile glaze*

### **CLASSIC ROMAN LASAGNA \$45**

*fresh pasta sheets layered with classic marinara sauce, ricotta & mozzarella cheeses,  
garlic cream & basil pesto*

ALL FAMILY MEALS INCLUDE...

#### **MIXED GREENS**

*fried ceci beans, diced tomato, green peppers, red onions,  
Parmigiano Reggiano cheese, herb vinaigrette*

#### **SIDES FOR TWO**

*Roasted cauliflower, sweet bell peppers & red onion, garlic butter, honey, chile flakes*