



★ ★ ★ **READY TO GO** ★ ★ ★

received ready to enjoy

Edition #204

Please order online at

StellaTC.com and follow the link to our ordering platform & current menu.

We are currently only offering pick-up orders.

READY TO ENJOY

- BURRATA** - one ball of house-made burrata cheese, charred tomato vinaigrette, shaved Toscano Salami, toast **\$19**
- DUCK LIVER PÂTÉ** - house-made, sundried peach & apricot mostarda, date & onion purée, Parmesan frico, crostini **\$18**
- MEAT & CHEESE** - house-made - smoked pork pastrami, mortadella, paté di Campagna, aged goat gouda & Castelrosso cheeses, house giardiniera vegetables, house applesauce, sundried cherry mostarda, toast **\$19**
- MPANATIGGHI** - fried Sardinian empanadas, potato, carrot & cumin filling, Trapanese almond pesto cream with brown sugar, mint & basil **\$9**
- POINT JUDITH CALAMARI** - cornmeal flour dusted & fried, mashed fagioli, garlic, lemon zest, dill & black pepper **\$13**
- SPANISH OCTOPUS** - char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato **\$19**
- 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**
- CAVATAPPI*** - corkscrew shaped pasta, char-grilled chicken breast, baby spinach, roasted garlic Parmesan cream **\$24**
- RAVIOLI** - house-made, butternut squash & mozzarella filling, primavera vegetables, simple tomato sauce **\$23**
- SPAGHETTI** - house-made, lamb meatballs, sunny side up egg, classic marinara, parsley **\$26**
- FETTUCCHINE*** - house-made, slow-cooked Long Island duck leg, celery root, green peppers & Vidalia onions, basil pesto cream **\$26**
- KID'S PASTA** with **MARINARA*** **\$9**
- KID'S PASTA** with **GARLIC CREAM SAUCE*** **\$9**

**substitute gluten free corn pasta add \$2*

- WILD CAUGHT ATLANTIC HAKE PICATTA** - pan-seared, golden potatoes with white pepper, artichoke bottoms, broccoli florets, capers, baby spinach & lemon butter **\$28**
- CHICKEN SALTIMBOCCA** - pan-seared, Fontina Fontal cheese, crisp prosciutto di Parma, gnocchetti, red onions, shiitake mushrooms, smoked tomato & Marsala **\$29**

SOUPS, SALADS, SIDES & VEGETABLES

- SHAVED CELERY** - sauteed & chilled mushrooms, grated Pecorino Romano cheese, lemon vinaigrette **\$8**
- SHAVED FENNEL** - orange segments, golden raisins, Golden Delicious apples, toasted pistachios, mint, orange vinaigrette **\$10**
- GREENS FOR TWO** - Gorgonzola cheese, focaccia croutons, tomatoes, cucumbers, house peperoncini, kalamata olives, sweet limoncello vinaigrette **\$13**
- BEETS** - chilled, house fresh mozzarella cheese, pomegranate seeds, candied hazelnuts, pecans & pumpkin seeds, pumpkin oil, balsamic glaze **\$12**
- BRUSSELS SPROUTS & PARSNIPS** - shaved & sautéed, rosemary, Dijon, garlic butter **\$9**
- MINISTRONE SOUP** - 8 oz, served hot **\$7**
- CREAMY PORCINI, CREMINI & SHIITAKE MUSHROOM SOUP** - 8 oz, served hot **\$8**
- CHICKEN BREAST** - char-grilled, served hot *Chef recommendation - "add to celery salad for a perfect meal...seriously." **\$7**
- LOAF OF CIABATTA** **\$8**
- LOAF OF FOCACCIA** **\$8**

DESSERT

- TIRAMISU** **\$8**
- PANNA COTTA** - blueberry sauce, lemon curd, lemon zest **\$8**
- GELATO** - **\$9 per pint**

CHOCOLATE | VANILLA | CARAMEL SEA SALT