



★ ★ ★ **READY TO GO** ★ ★ ★

received ready to enjoy

Edition #244

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 - pork ham pastrami, cacciatore sausage, mazzafegati (contains pine nuts), truffled provolone & Pecorino Romano cheeses, house giardiniera vegetables, sundried cherry mostarda, shallot & parsley insalata, toast **\$19**
- MPANATIGGHI** - fried Sardinian empanadas, carrot & sweet potato filling, spicy sundried tomato relish, lemon aioli **\$9**
- ATLANTIC CALAMARI** - cornmeal flour dusted & fried, mashed fagioli, roasted mini sweet peppers, tomatoes, garlic **\$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**
- 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** - pan-seared, toasted vermicelli & long-grain rice, fava beans & sweet peas in soffrito, pea shoots, lemon & mint **\$28**
- CHICKEN SALTIMBOCCA** - pan-seared breast, Fontina Fontal cheese, prosciutto di Parma ham, gnocchetti, shiitake mushrooms, roasted red onions, sage, red cabbage agrodolce, smoked tomato & Marsala sauces **\$29**

SOUPS, SALADS, SIDES & VEGETABLES

- CAESAR FOR TWO** - tiny focaccia croutons, seedless cucumbers, house peperoncini, classic dressing, grated Parmigiano Reggiano **\$13**
- GREENS FOR TWO** - tiny focaccia croutons, house-fresh mozzarella cheese, tomatoes, seedless cucumbers, house peperoncini, sweet herb vinaigrette, celery & fennel seed **\$13**
- SHAVED CELERY** - sauteed & chilled mushrooms, grated Pecorino Romano cheese, lemon vinaigrette **\$8**
- SHAVED FENNEL** - orange segments, golden raisins, minced Ida red apples, toasted pistachios, mint, orange vinaigrette **\$10**
- RAINBOW CARROTS** - oven-roasted & served hot, whipped goat cheese, fried garbanzo beans, Trapanese almond pesto with brown sugar, mint & basil **\$11**
- MINISTRONE SOUP** - 8 oz, served hot **\$7**
- 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** - lemon curd, blueberry thyme glaze, fresh blueberries & powdered sugar **\$8**
- GELATO**- **\$9 per pint**

CHOCOLATE | VANILLA | CARAMEL SEA SALT | STRACCIATELLA