



★ ★ ★ **READY TO GO** ★ ★ ★

received ready to enjoy

Edition #252

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**

ASPARAGUS - lightly battered & fried, lemon aioli, salsa verde **\$11**

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*

ATLANTIC HAKE - pan-seared, long-grain rice & toasted vermicelli, fava beans & sweet peas in soffritto, pea shoots, mint & lemon **\$28**

CHICKEN SALTIMBOCCA - pan-seared breast, Fontina Fontal chesse, Prosciutto di Parma ham, gigante beans, shiitake mushrooms, leeks, sage, baby spinach, Marsala **\$29**

SOUPS, SALADS, SIDES & VEGETABLES

CAESAR FOR TWO - crisp pancetta ham, tiny focaccia croutons, seedless cucumbers, house peperoncini, ParmigianoReggiano, classic Caesar dressing **\$14**

ARUGULA - house fresh mozzarella, avocado, strawberries, candied pecans and hazelnuts, strawberry vinaigrette **\$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