

oak fired pizzas

perfect as a starter

PROSCIUTTO & GRILLED PEACH caramelized onion, gorgonzola, spicy honey, garlic oil, thyme, mozzarella 15

TOMATO & BASIL heirloom tomato, local basil, garlic oil, fontina 14

SMOKED CHICKEN cherry tomato, charred red onion, leek & chive pesto, arugula, lemon, fontina 15

BEEF TENDERLOIN mushroom, caramelized onion, garlic oil, agrodolce, fontina, gorgonzola 17

ROASTED VEGETABLE artichoke, red & yellow bell pepper, red onion, fresh spinach, red sauce, lovera goat cheese, fontina 13

ITALIAN MEATS pepperoni, salami, italian sausage, capicola, hot cherry peppers, red sauce, mozzarella 15

shared plates

ARTISAN CHEESE honey hill farms honey, fresh fruit, nuts, organic greens, toast points 13

SMOKED SALMON RILLETTE pickled vegetables, mizuna, toast points 14

GRILLED CALAMARI pesto marinated, spicy olive puttanesca, grilled ciabatta toast 13

BRUSCHETTA TRIO heirloom tomato, local basil, fried garlic chips . summer corn & poblano relish, ghost pepper mascarpone . balsamic strawberries, thyme, lovera goat cheese 13

CHARCUTERIE housemade pâté, prosciutto di parma, salami, mortadella, grain mustard, fruit chutney, pickled vegetables, toast points 16
add artisan cheese: one-3, two-6, three-9

salads

CAESAR romaine, caesar dressing, herb croutons, shaved parmesan 6 / 9

ORGANIC GREENS golden balsamic vinaigrette, shaved parmesan 6 / 9 (gf)

CAPRESE heirloom tomato, fresh burrata, local basil, arugula, extra virgin olive oil, pesto 8 (gf)

LENTIL & GOAT CHEESE organic greens, red onion, golden balsamic vinaigrette 9 (gf)

ROASTED BEET haricot vert, orange, sunflower seed, arugula, kale, mizuna, lovera goat cheese, charred orange vinaigrette 10 (gf)

CHOPPED cherry tomato, cucumber, almond, orzo, gorgonzola, arugula, kale, mizuna, cucumber-taragon-jalapeno vinaigrette 9

pasta

ITALIAN SAUSAGE PASTA crimini mushroom, arugula, shaved fennel, garlic white wine butter, campanella pasta, parmesan 19

BRAISED BEEF SHORT RIB spicy pomodoro sauce, rigatoni, lovera goat cheese 22

ROASTED CHICKEN & CORN RISOTTO fresh red bell pepper, charred leek, cherry tomato, parmesan, ghost pepper mascarpone, micro greens 24 (gf)

SHRIMP PUTTANESCA fresh red bell pepper, kalamata olive, anchovie, charred red onion, local basil, chili flake, lemon, pomodoro, fettuccini 24

WILD BOAR BOLOGNESE stewed with soffritto & roasted roma tomatoes, fettuccine, basil, parmesan 18

CHICKEN SCALLOPINI caper, cherry tomato, garlic red chili cream, linguini, shaved parmesan 21

SMOKED CHICKEN LASAGNA arugula, herbed ricotta, parmesan, fontina 18

PASTA VERDE zucchini, peas, asparagus, spinach, sugar snap peas, arugula-basil pesto, campanella pasta, parmesan 16

mains

TOMAHAWK PORK CHOP crispy polenta cakes with caramelized onion & roasted jalapeno, peach chutney 28 (gf)

BEEF TENDERLOIN cacio e pepe gnocchi, red wine demi-glace, parmesan 35

ROASTED HALF CHICKEN roasted corn & scallion creamy polenta, grilled scallion garnish, olive oil 24 (gf)

LAMB SHANK quinoa, artichoke, red bell pepper & almond pilaf, feta-rosemary vinaigrette 26 (gf)

PESCE AL CARTOCCIO yellow squash, cherry tomato, haricot vert, lemon, basil, white wine butter MP (gf)

a la carte

cacio e pepe gnocchi, red wine demi-glace, parmesan 7

grilled vegetables with house pesto 5

quinoa pilaf with artichoke, red bell pepper & almond 6

creamy polenta with roasted corn & scallion 5



@stellaOKC