

oak fired pizza

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 pepper, red sauce, mozzarella 15

shared plates

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

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

salad

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

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

LENTIL & GOAT CHEESE organic greens, red onion, golden balsamic vinaigrette 11 (gf)

CAPRESE heirloom tomato, fresh burrata, local basil, arugula, extra virgin olive oil, pesto 12 (gf)

BEEF TENDERLOIN cherry tomato, radish, avocado, organic greens, local lovera tpeppercorn toma cheese, bloody mary vinaigrette 17 (gf)

ROASTED BEET haricot vert, orange, sunflower seed, arugula, kale, mizuna, lovera goat cheese, charred orange vinaigrette 14 (gf)

PULLED CHICKEN & ORZO cherry tomato, cucumber, almond, gorgonzola, arugula, kale, mizuna, cucumber-taragon-jalapeno vinaigrette 13

pasta

ITALIAN SAUSAGE PASTA crimini mushroom, arugula, shaved fennel, garlic white wine butter, campanella pasta, parmesan 13

BRAISED BEEF SHORT RIB spicy pomodoro sauce, rigatoni, lovera goat cheese 14

ROASTED CHICKEN & CORN RISOTTO fresh red bell pepper, charred leek, cherry tomato, parmesan, ghost pepper mascarpone, micro greens 15 (gf)

SHRIMP PUTTANESCA fresh red bell pepper, kalamata olive, anchovie, charred red onion, local basil, chili flake, lemon, pomodoro, fettuccini 16

WILD BOAR BOLOGNESE stewed with soffrito & roasted roma tomatoes, fettuccine, basil, parmesan 14

CHICKEN SCALOPINI caper, cherry tomato, garlic red chili cream, linguini, shaved parmesan 14

SMOKED CHICKEN LASAGNA arugula, herbed ricotta, parmesan, fontina 17

PASTA VERDE zucchini, peas, asparagus, spinach, sugar snap peas, arugula-basil pesto, campanella pasta, parmesan 12

sandwiches

served with choice of side

GRILLED CHICKEN peppered bacon, balsamic glazed tomato, arugula, provolone, roasted tomato jalapeno aioli, brioche bun 12

PROSCIUTTO roma tomato, basil pesto, lovera goat cheese, provolone, gruyere, fontina, arugula, brioche 12

BURGER 1/2 pound house tenderloin grind, peppered bacon, gruyere, mushroom red wine demi-glance, brioche bun 14

PESTO CHICKEN WRAP roasted chicken, basil pesto, romaine, Cherokee purple tomato, basil vinaigrette, lemon-herb mascarpone, tomato-basil wrap 11

SALMON pan roasted salmon, peppered bacon, sliced heirloom tomato, tlemon-dill mascarpone, arugula, brioche bun 14

BLT+ peppered bacon, arugula, heirloom tomato, avocado, fried egg, tomato-jalapeno aioli, twelve grain bread 14

special

HALF FEATURED PIZZA choice of organic greens or caesar salad or cup of soup 9*

*substitutions politely declined



@stellaOKC