

# Stella

## signature cocktails

**BASENTO** knob creek rye, strawberry simple syrup, muddled fresh mint, rocks 11

**LIVENZA** hangar one vodka, st germain, fresh cucumber, jalapeno, basil, lime, brut prosecco, rocks 10

**TANARO** bribon tequila, campari, san pellegrino aranciatta, fresh lemon, salt rim, rocks 11

**LIRI** gunpowder gin, fresh lemon juice, egg white, lavender garnish, up 12

**OGLIO** johnnie walker black, orange-honey syrup, charred orange, up 10

## wines by the glass

### rosso

**STELLA** montepulciano *italia* 7 / 25

**TENUTA PERANO** chianti classico *tuscany* 13 / 50

**RAPTOR RIDGE** pinot noir *oregon* 15 / 55

**ANDRONICUS** by titus red blend *napa* 15 / 55

**DAOU** cabernet sauvignon *paso robles* 15 / 55

### bianco

**STELLA** pinot grigio IGT *italy* 7 / 25

**ZINKE** rose *central coast* 9 / 40

**FLOR** brut rose *italy* 9 / 40

**HILL FAMILY ESTATE** chardonnay *napa* 12 / 50

**ROMBAUER** sauv blanc *napa* 12 / 50

## shared plates

**ARTISAN CHEESE** local honey, seasonal fruit, almonds, mixed greens, toast points 14

**BAKED CRAB DIP** roasted red bell pepper, fresh basil, ricotta, mozzarella, fontina, cream cheese, fried pasta chips 16

**CHARCUTERIE** housemade pâté, salami, prosciutto di parma, mortadella, Seikel's mustard, pickled vegetables, olives, toast points 16

*add artisan cheese: one-3, two-6, three-9*

**MEATBALLS** beef & pork, herbed ricotta, pomodoro, basil, shaved parmesan, grilled ciabatta toast 13

**ROASTED CAULIFLOWER** capers, golden raisins, pine nuts, roasted garlic purée, gremolata 13

## soup & salads

**RIBOLLITA** autumn vegetables, kale, cabbage, cannellini beans, tomato broth, croutons cup 4 / bowl 6

**MIXED GREENS** golden balsamic vinaigrette, shaved parmesan 6 (gf)

**CAESAR** romaine, caesar dressing, herb croutons, shaved parmesan 6

**CHOP** salami, provolone, romaine, raddichio, cherry tomato, pepperoncini, grilled red onion, chickpeas, red wine vinaigrette 14 (gf)

**ARUGULA & APPLE** fennel, gorgonzola, hazelnuts, pickled golden raisins, golden balsamic vinaigrette 13 (gf)

## mains

**LAMB SHANK OSSO BUCO** braised carrot, tomato, castelvetrano olives, lamb jus, creamy goat cheese polenta 28 (gf)

**RIBEYE** Creekstone Farms 10oz steak, rosemary, roasted yukon gold potatoes, fresh arugula, parmesan 39 (gf)

**PAN-ROASTED SALMON** brussels sprouts, warm pancetta vinaigrette, pomegranate 24 (gf)

**TOMAHAWK PORK CHOP** sweet potato hash, grilled red onion, Lacinato kale, roasted red bell pepper, agrodolce 26 (gf)

**DUCK BREAST** butternut squash risotto, grilled broccolini, cherry demi-glace 29 (gf)

## oak fired pizzas

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

**ROASTED CHICKEN** spinach & artichoke pesto, burrata cheese, sun-dried tomato, Lovera's goat cheese 16

**PORK BELLY** pancetta, bacon, mozzarella, fontina, caramelized onion, balsamic-tomato jam, fresh arugula, olive oil 15

**MUSHROOM** caramelized onion, Calabrese peppers, fontina, Lovera's goat cheese, garlic oil, sage, rosemary 15

**PEAR & PROSCIUTTO** caramelized onion, gorgonzola, thyme, garlic oil, fontina, honey-balsamic drizzle 16

**SMOKED SALMON** capers, shallots, sun-dried tomato, pepperoncini, mustard creme fraiche, fresh mozzarella 17

## pastas

**WILD BOAR BOLOGNESE** soffritto, roasted tomatoes, fettuccine, basil, shaved parmesan 18

**BRAISED BEEF SHORT RIB** spicy pomodoro sauce, rigatoni, Lovera's goat cheese 21

**ITALIAN SAUSAGE PASTA** sauteed crimini & shiitake mushroom, red wine sauce, spinach, trottole, shaved parmesan 19

**SHRIMP RISOTTO** saffron, soppressata, shallots, roasted red bell pepper, peas, mascarpone, gremolata, charred lemon 25 (gf)

**BEEF & SAUSAGE LASAGNA** pomodoro, herbed ricotta, fontina, mozzarella, shaved parmesan 18

**CHICKEN SCALLOPINI** caper, sun-dried tomato, garlic-red chili cream, linguini, shaved parmesan 21

**AUTUMN VEGETABLE** lemon cream, rigatoni, toasted walnuts, shaved parmesan 18

## a la carte

rosemary roasted yukon gold potatoes 6 (gf)

brussels sprouts, warm pancetta vinaigrette, pomegranate 8 (gf)

creamy goat cheese polenta 6 (gf)

butternut squash risotto 8 (gf)

grilled broccolini 6 (gf)

sweet potato hash, grilled red onion, kale, roasted red bell pepper 6 (gf)