

Stella

family meals

BEEF & SAUSAGE LASAGNA 45

can be ordered cold or hot but requires 1 ½-2 hour notice for a hot lasagna

CHICKEN SCALLOPINI 55

requires 45 min notice

WEEKLY FAMILY MEAL

call (405)235-2200 for more info on our family meal addition for the week

salads

MIXED GREENS OR CAESAR SALAD

available family style
4 per serving

dessert

LIMONCELLO RICOTTA CHEESECAKE 60

whole cheesecake served with whip cream & candied lemons.
Requires 48 hour notice



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, castelvetro 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)