

STELLA ALPINA OSTERIA

RUSTIC CUISINE FROM THE ITALIAN ALPS

ANTIPASTI:

ZUPPA DEL GIORNO \$12.

GARLIC BREAD (V) OR ROSEMARY FOCACCIA (V, VG) \$ 7.

POLPETTE (VEAL & FILET MEATBALLS) \$17.

ANTIPASTO PIEMONTESE (G) \$19.

SALAME DI FELINO, PROSCIUTTO DI PARMA, TALEGGIO CHEESE, ROASTED VEGGIES, OLIVES

CARPACCIO ALL' ALBESE (G) \$19.

THINLY SLICED RAW BEEF FILET, MUSHROOMS, ORGANIC ARUGULA, SHAVED PARMIGIANO, LEMON INFUSION

RISOTTO CAKES CON PORCINI (G, VG) \$18.

ESCARGOT STELLA ALPINA (G) \$18.

FONDUTA ALLA PIEMONTESE (V) \$28. (AVAILABLE SUNDAY-THURSDAY ONLY)

POT OF MELTED GRUYERE CHEESE AND BLACK TRUFFLE, SERVED WITH VEGGIE DIPPERS & CIABATTA (SERVES 2)

INSALATA "CAESAR" (G, VG)\$14.

ORGANIC ROMAINE, SHAVED GRANA PADANO, CRISPY PANCETTA, HOUSE MADE GARLIC CROUTONS
(ADD PROTEIN TO ANY SALAD OR PASTA, \$ A.Q.)

INSALATA "STELLA" (G, V, VG) \$14.

BUTTER LETTUCE, STRAWBERRIES, WALNUTS, GORGONZOLA, RED ONION, APRICOT CITRUS VINAIGRETTE

HEIRLOOM BURRATA CAPRESE (VG) \$16.

PASTA:

TRUFFLE STUFFED GNOCCHI (VG) \$AQ.

BROWN BUTTER AND SAGE SAUCE

SPAGHETTI & MEATBALLS (OR BOLOGNESE) \$24.

FUSILLI ALLA CAMPAGNOLA (G, V, VG) \$24.

MARINARA, GARLIC, KALAMATA OLIVES AND ROASTED MUSHROOMS

LASAGNA FILETTO BOLOGNESE \$29.

CANNELLONI DELLA CASA (VG) \$24.

STUFFED WITH ORGANIC SPINACH AND RICOTTA, BAKED WITH MARINARA AND BÉCHAMEL

ORECCHIETTE PRIMAVERA E SPECK (VG) \$23.

SPECK, MUSHROOMS, BROCCOLI, CREAMY PARMESAN SAUCE

FIOCCHI CON PERE E ASIAGO (VG) \$23.

PASTA PURSES STUFFED WITH PEARS AND ASIAGO CHEESE, PARMESAN CREAM SAUCE, CHIVE OIL

RIGATONI AL RAGU DI MAIALE \$24.

SMOKED PORK AND SWEET BELL PEPPER RAGU, SHAVED RICOTTA SALATA

PENNE ALL' ARRABBIATA (V, VG) \$21.

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY, PARMIGIANO

GNOCCHI DI PATATE "NONNA NILLA" (VG) \$24.

CHOOSE SAUCE:

FILETTO BOLOGNESE WALNUT & GORGONZOLA CREAM SAUCE ALFREDO PESTO CREAM SAUCE

GLUTEN FREE FUSILLI PASTA CAN SUBSTITUTE PENNE, RIGATONI OR SPAGHETTI

SECONDI:

OSSO BUCO DI VITELLO (G) \$34.

BRAISED VEAL SHANK, MASCARPONE POLENTA

MILANESE DI VITELLO \$31.

PAN FRIED BREADED VEAL SCALOPPINE "MILANESE STYLE"

PICCATA DI VITELLO \$31.

PAN FRIED VEAL SCALOPPINE, LEMON BUTTER CAPER SAUCE
MARSALA STYLE ALSO AVAILABLE

SCOTTADITO DI AGNELLO \$37.

GRILLED AUSTRALIAN GRASS-FED LAMB CHOPS, ROSEMARY AND MINT GRAVY

FILETTO CON "TALEGGIO" \$38.

GRILLED BEEF FILET TOPPED WITH TALEGGIO CHEESE
SERVED WITH TRUFFLED MASHED POTATOES AND SAUTÉED MUSHROOMS

SPEZZATINO AL BAROLO (G) \$30.

BEEF STEWED "PIEMONTESE STYLE", MARINATED AND COOKED IN THE FAMOUS RED WINE AND HEARTY VEGETABLES, TRADITIONALLY SERVED OVER SOFT MASCARPONE POLENTA

POLLO ALLA PARMIGIANA \$29.

BREADED CHICKEN BREAST TOPPED WITH MARINARA AND MELTED MOZZARELLA DI BUFALA
SERVED WITH PENNE ALL' ARRABBIATA

POLLO ALLA "CALABRESE" (G) \$29.

KALAMATA OLIVES, ARTICHOKEs, CAPERS, TOMATOES, PINE NUTS

GAMBERI ALL'AGLIO (G) \$28.

PAN ROASTED PRAWNS, GARLIC BUTTER, LEMON VINAIGRETTE OVER SPAGHETTI OR ARUGULA
DIAVOLA STYLE (SPICY TOMATO & BRANDY) ALSO AVAILABLE

FISH OF THE DAY \$ AQ.

RISOTTO OF THE DAY (G, V, VG) \$ AQ.

SIDES \$10.:

MASCARPONE POLENTA (G, VG)

YUKON MASHED POTATO (ADD: BLACK TRUFFLE \$2.) (G, VG)

SAUTÉED BABY SPINACH (G, V, VG)

SAUTÉED BRUSSEL SPROUTS WITH BALSAMIC REDUCTION (G, V, VG)

GARLIC BUTTER MUSHROOMS (G, V, VG)

CHEF'S SEASONAL VEGETABLE OF THE DAY (G, V, VG)

PENNE POMODORO (OR BUTTER & PARMIGIANO) (V, VG)

(G) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES

~WE KINDLY DECLINE SUBSTITUTION REQUESTS~

WE DO NOT PROVIDE SEPARATE CHECKS, FOUR CREDIT CARDS MAX PER TABLE