

## OUR LOCAL FARMS

JAKE'S COUNTRY MEATS - whole pig  
 ZENNER - beef steak, grape & cherry tomatoes  
 LOCAL YOKELS - strawberries, cucumbers  
 FARM COUNTRY CHEESE HOUSE - chevre

EDMONDSON - raspberries, dark sweet & Queen Anne cherries  
 BUCHAN'S - blueberries  
 SLEEPING BEAR - honey

SWEETGRASS FARMS - ground lamb  
 PRISTINE ACRES - eggs  
 OLDS BROTHERS - maple syrup  
 GOLDEN RULE - heirloom tomatoes  
 WERP - arugula, greens, carrots & herb

## ANTIPASTI CALDI

### BRUSCHETTA, 11

*crostini, mashed fagioli, roasted rainbow carrots, fra diavolo, Calabrian chile peppers, maple*

### FRITTO MISTO, 11

*fried cauliflower & sweet pea fritters, lemon aioli & roasted red pepper aioli, spicy sundried tomato & caper relish*

### MPANATIGGI, 12

*Sardinian empanadas, potato filling with cumin, Trapanese almond pesto, cream, mint*

### BLUE HILL BAY MUSSELS, 18

*pan-steamed, garlic ciabatta, roasted tomatoes, hot mustard cream*

### SPANISH OCTOPUS, 20

*char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato*

### CHICKEN & AGED GOAT CHEESE SAUSAGE, 14

*house-made & char-grilled link, clove, nutmeg & chiles, caramelized fennel & onions*

### VEAL SWEETBREADS, 15

*hard-seared, green lentils, hard boiled eggs, soffrito, Caesar*

### WHITE PIZZA, 14

*mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley*

### RED PIZZA, 15

*soppressata, house Italian sausage, mozzarella & Parmesan, tomato sauce*

### CHEF'S TASTE, MARKET

*today's selection from Chef Myles' whole animal offal*

## ANTIPASTI FREDDI

### BURRATA, 20

*house-made, shaved Toscana salami, charred tomato vinaigrette, crostini*

### CHEESE BOARD, 16

*choice of three, served with house gelatini, peach & apricot mostarda, vanilla-steeped sundried strawberries, spiced nuts & crostini*

CAPRA FRESCA *with Italian herbs*  
 TALEGGIO D.O.P.  
 SOTTOCENERE DI TARTUFO  
 CASTELROSSO D.O.P.  
 GORGONZOLA DOLCE

\*OYSTERS *served raw on the half shell with accoutrements*

BEAU SOLEIL, 4 EA NEW BRUNSWICK

SAVAGE BLONDE, 4 EA PEI

WELLFLEET, 4 EA MASSACHUSETTS

### CHARCUTERIE, 20

*house-made, mazzafegati, duck liver pâté, smoked pork pastrami, pork cacciatore sausage, rabbit galantina, sundried tart cherry mostarda, giardiniera vegetables, Ida red applesauce, crostini*

### \*ANGUS BEEF CARPACCIO, 14

*shaved thin & served raw, Parmigiano Reggiano, red onions, coccoli, extra virgin olive oil & cracked black pepper*

## ZUPPE & VERDURE

### MINISTRONE, 8

### ARUGULA, 12

*dark sweet cherries, fresh blueberries, sundried tart cherries, honey crema, Marcona almonds, pumpkin seed vinaigrette*

### SHAVED CELERY, 9

*sautéed & chilled cremini mushrooms, grated Pecorino Romano cheese, lemon vinaigrette*

### SHAVED FENNEL, 11

*orange segments, golden raisins, toasted pistachios, mint, orange vinaigrette*

### SHAVED CUCUMBERS, 10

*tomatoes, red onions, house peperoncini, grated Parmigiano Reggiano cheese, celery seed, limoncello vinaigrette*

### GREENS, 11

*Gorgonzola cheese & garbanzo beans, Piccoline, Sicilian, Gaeta & Castlevetrano olives, balsamic herb vinaigrette*

## PASTE

### RAVIOLI, 24

*house-made, mozzarella & ricotta cheese filling, diced tomatoes, simple tomato sauce, cream*

### SPAGHETTI, 26

*house made, Angus beef & porcini mushroom Bolognese, grated Parmigiano Reggiano, Italian parsley*

### FETTUCCINE, 27

*house-made, lamb meatballs, Kalamata olives, green peppers & Vidalia onions, herbs & garlic*

### AGNOLOTTI, 27

*house-made Piedmontese ravioli, spicy chicken & onion mousseline filling, diced tomatoes, rosemary & garlic butter*

## PIETANZE

### LAKE SUPERIOR WALLEYE PICATTA, 34

*pan-seared, golden potatoes, soft parsnips, artichoke hearts, capers, broccoli florets, pea shoots, lemon*

### ATLANTIC SCALLOPS, 38

*caramelized, arborio & black rice risotto, sautéed julienne zucchini, yellow squash, carrots, red peppers & baby spinach with garlic & sea salt*

### BERKSHIRE PORK CHOP SALTIMBOCCA, 35

*char-grilled, fennel seed & herb dusted, Fontina Fontal cheese, crisp Prosciutto d'Parma ham, gigante beans, roasted sweet peppers, grape & cherry tomatoes,*

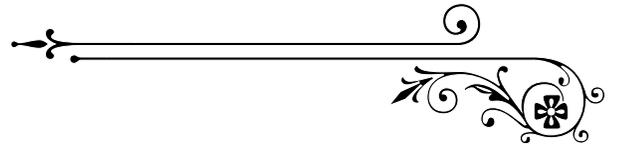
### ANGUS BEEF HANGER STEAK, 37

*char-grilled, gnocchetti, shiitake mushrooms, roasted red onions, thyme, smoked tomato & Marsala sauces*

*Please note that a twenty percent gratuity may be added automatically to parties of 8 or greater.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

# TRATTORIA STELLA



*If the last seventeen years has taught us anything,  
it is that we need to trust ourselves to  
make decisions that are right for our business,  
our employees, and our guests.*

*In the wake of the pandemic,  
we respectfully ask for your patience as we reopen Stella  
on our terms with your best interests in mind.*

*We will make sure our staff is prepared  
in both experience and practice to provide the experience that you,  
our guest, has come to expect since we opened in 2004.*

