

# 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, V) \$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, V)\$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, DRIED CRANBERRIES, WALNUTS, GORGONZOLA, RED ONION, APRICOT CITRUS VINAIGRETTE

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

ROASTED RED & GOLDEN BEETS, ARUGULA AND GORGONZOLA IN A HONEY MUSTARD VINAIGRETTE

### PASTA:

TRUFFLE STUFFED GNOCCHI (V) \$AQ.

BROWN BUTTER AND SAGE SAUCE

SPAGHETTI & MEATBALLS (OR BOLOGNESE) \$24.

GREEN PEA FUSILLI LIGURE (G, V, VG) \$24.

PESTO, RED POTATO, MUSHROOMS, CHERRY TOMATOES AND SHAVED BRUSSELS SPROUTS

LASAGNA FILETTO BOLOGNESE \$29.

CANNELLONI DELLA CASA (V) \$24.

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

ORECCHIETTE PRIMAVERA E SPECK (V) \$23.

SPECK, MUSHROOMS, BROCCOLI, CREAMY PARMESAN SAUCE

FIOCCHI CON PERE E ASIAGO (V) \$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" (V) \$24.

CHOOSE SAUCE:

FILETTO BOLOGNESE

WALNUT & GORGONZOLA CREAM SAUCE

AL PESTO

**\*GLUTEN FREE GREEN PEA 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  
DIABOLA STYLE (SPICY TOMATO & BRANDY) ALSO AVAILABLE

### **FISH OF THE DAY \$ AQ.**

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

## **SIDES \$10.:**

MASCARPONE POLENTA (G, V)

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

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 VEGETARIAN**

**(VG) CAN BE VEGAN**

**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**