



Stella Alpina Osteria

ANTIPASTI:

FONDUTA ALLA PIEMONTESE \$26.

POT FULL OF MELTED GRUYERE CHEESE AND BLACK TRUFFLE, SERVED WITH VEGGIE DIPPERS & CIABATTA

RISOTTO CAKES CON PORCINI (*) \$16.

ROASTED PORCINI MUSHROOM RISOTTO CAKES, WHITE TRUFFLE OIL, ORGANIC ARUGULA, SHAVED PARMIGIANO

POLPETTE \$18.

HOUSEMADE VEAL AND BEEF MEATBALLS, MARINARA, GRANA PADANO

ESCARGOT STELLA ALPINA (*) \$17.

ANTIPASTO PIEMONTESE (*) \$19.

A PLATTER OF SALAME DI FELINO, PROSCIUTTO DI PARMA, TALEGGIO AND TOMA CHEESES, MARINATED OLIVES, HOUSE ROASTED RED BELL PEPPERS & ARTICHOKE HEARTS

CARPACCIO ALL' ALBESE (*) \$17.

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

INSALATA "CAESAR" \$14.

ORGANIC ROMAINE, SHAVED GRANA PADANO, CRISPY PANCETTA, HOUSE MADE GARLIC CROUTONS

INSALATA "STELLA" (*) \$14.

ORGANIC BUTTER LETTUCE, CRANBERRIES, CANDIED WALNUTS, GORGONZOLA, RED ONION, APRICOT-CITRUS VINAIGRETTE

BURRATA CAPRESE \$16.

IMPORTED BURRATA CHEESE, CHERRY TOMATOES. ORGANIC ARUGULA, FRESH BASIL, BALSAMIC VINAIGRETTE

INSALATA BIETOLE (*) \$14.

ORGANIC ARUGULA, BEETS, PISTACHIOS, CRUMBLLED GOAT CHEESE, MAPLE VINAIGRETTE

ZUPPA DEL GIORNO \$10.

PASTA:

ORECCHIETTE ROMANESCO E SPECK \$22.

SPECK, MUSHROOMS, ROMANESCO, CREAMY PARMESAN SAUCE

RIGATONI AL RAGU DI MAIALE \$22.

SMOKED PORK AND SWEET BELL PEPPER RAGU, SHAVED RICOTTA SALATA

PENNE ALL' ARRABBIATA \$19.

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY, PARMIGIANO

GNOCCHI DI PATATE "NONNA NILLA" \$22.

THE WAY MATTEO'S NONNA USED TO MAKE IT

CHOOSE ONE:

* ITALIAN SAUSAGE & PORCINI RAGU *

* WALNUT & GORGONZOLA CREAM SAUCE *

* AL PESTO *

FIOCCHI CON PERE E ASIAGO \$21.

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

CANNELLONI DELLA CASA \$21.

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

SECONDI:

Osso BUCO DI VITELLO (*) \$29.

BRAISED VEAL SHANK, MASCARPONE POLENTA

MILANESE DI VITELLO \$29.

PAN FRIED BREADED VEAL SCALOPPINE "MILANESE STYLE"

PICCATA DI VITELLO \$29.

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

SCOTTADITO DI AGNELLO \$33.

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

FILETTO CON LA "ZOLA" \$35.

GRILLED BEEF FILET, TOPPED WITH MELTED GORGONZOLA CHEESE,
TRUFFLED MASHED POTATOES AND SAUTÉED MUSHROOMS

SPEZZATINO AL BAROLO \$29.

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

POLLO ALLA PARMIGIANA \$26.

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

POLLO ALLA "FORESTIERA" (*) \$26.

PAN ROASTED CHICKEN BREAST, WILD MUSHROOM CREAM SAUCE

GAMBERI ALL'AGLIO \$26.

PAN ROASTED PRAWNS, GARLIC BUTTER, ORGANIC ARUGULA, LEMON VINAIGRETTE

FISH OF THE DAY \$A.Q.

RISOTTO OF THE DAY \$A.Q.

SIDES:

MASCARPONE POLENTA (*)

ROSEMARY ROASTED MARBLED POTATOES (*)

SAUTÉED WILD MUSHROOMS (*)

SAUTÉED ORGANIC BABY SPINACH (*)

GREEN BEANS DRIZZLED WITH A BALSAMIC HONEY REDUCTION (*)

CHEF'S SEASONAL VEGETABLE OF THE DAY (*)

YUKON MASHED POTATO OR BLACK TRUFFLE-ADD \$2. (*)

PENNE POMODORO

\$10.

(*) GLUTEN FREE / PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES

~WE KINDLY DECLINE SUBSTITUTION REQUESTS~

**20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE
WE DO NOT PROVIDE SEPARATE CHECKS, FOUR CREDIT CARDS MAX PER TABLE**