

TAKE-OUT STARTERS & ENTREES

ZUPPA DEL GIORNO \$12.

GARLIC BREAD OR ROSEMARY FOCACCIA \$ 7.

POLPETTE (VEAL & FILET MEATBALLS) \$17.

ANTIPASTO PIEMONTESE (*) \$19.

SALAME DI FELINO, PROSCIUTTO DI PARMA, ITALIAN CHEESES

RISOTTO CAKES CON PORCINI (*) \$18.

INSALATA "CAESAR" \$14.

HEARTS OF ROMAINE, CROUTONS, PARMIGIANA & PANCETTA

ADD: PROTEIN TO ANY INSALATA OR PASTA

INSALATA "STELLA" (*) \$14.

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

HEIRLOOM BURRATA CAPRESE \$16.

TRUFFLE STUFFED GNOCCHI, 20 PIECES \$ 32.

SPAGHETTI & MEATBALLS (OR BOLOGNESE) \$21.

PENNE ALL' ARRABBIATA \$18.

LASAGNA FILETTO BOLOGNESE \$29.

CANNELLONI STUFFED WITH BRAISED SHORT RIB \$24.

HOUSEMADE WITH BRAISED SHORT RIBS, VEAL DEMIGLACE & BÉCHAMEL
(VEGETARIAN ALSO AVAILABLE - SPINACH & RICOTTA)

ORECCHIETTE PRIMAVERA E SPECK \$22.

SPECK, VEGGIES, CREAMY PARMESAN SAUCE

RIGATONI AL RAGU DI MAIALE \$22.

SMOKED PORK AND SWEET BELL PEPPER RAGU, RICOTTA SALATA

FIOCCHI CON PERE E ASIAGO \$21.

PASTA PURSES WITH PEARS & CHEESE, PARMESAN CREAM SAUCE

FILETTO CON LA "ZOLA" \$35.

GRILLED BEEF TENDERLOIN, GORGONZOLA CHEESE & MUSHROOMS

SCOTTADITO DI AGNELLO \$35.

GRILLED AUSTRALIAN LAMB CHOPS, ROSEMARY & MINT GRAVY

PICCATA DI VITELLO \$29.

SAUTÉED VEAL SCALOPPINE (MARSALA OR MILANESE STYLE AVAILABLE)

OSSO BUCO DI VITELLO (*) \$32.

POLLO ALLA PARMIGIANA \$26.

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

KALAMATA OLIVES, ARTICHOKEs, CAPERS, TOMATOES & PINE NUTS

GAMBERI ALL'AGLIO \$26.

GARLIC PRAWNS, ARUGULA (OR SPAGHETTI), LEMON VINAIGRETTE

RISOTTO DEL GIORNO (*) \$ A.Q.

PESCE DEL GIORNO \$ A. Q.

~TO ORDER: 650-347-5733~

PARTY PLATTERS

(ADD'L ITEMS ON PARTY PLATTER MENU TAB)

INSALATA "CAESAR" OR "STELLA"
1/2 TRAY, \$60.

LASAGNA BOLOGNESE
1/2 TRAY, \$120.

CANNELLONI DELLA CASA (VEGETARIAN)
1/2 TRAY (12 PIECES), \$120.

CANNELLONI STUFFED WITH BRAISED SHORT RIB
1/2 TRAY (12 PIECES), \$140.

PENNE ALL' ARRABBIATA
1/2 TRAY SERVES 10-12, \$80, FULL TRAY SERVES 20-24, \$140.

TRUFFLE STUFFED GNOCCHI
1/2 TRAY (APPROX. 120 PCS), \$160, FULL (APPROX. 240 PCS), \$300.

POLLO ALLA "CALABRESE"
1/2 TRAY SERVES 10-12, \$185, FULL TRAY SERVES 20-24, \$350.

STELLA SAUCES (QUART)

ARRABBIATA	\$18.
MARINARA	\$15.
BOLOGNESE	\$20.
SMOKED PORK RAGU	\$30.

SIDES \$10

MASCARPONE POLENTA
YUKON MASHED POTATO (ADD: BLACK TRUFFLE \$2.)
CHEF'S SEASONAL VEGETABLE OF THE DAY (*)
SAUTEED BABY SPINACH (*)
GARLIC BUTTER WILD MUSHROOMS (*)
PENNE POMODORO (OR BUTTER & PARMIGIANO)

DOLCE \$10

TIRAMISU TRADIZIONALE
BREAD PUDDING OF THE DAY
SALTED CARAMEL CHOCOLATE TARTLET

(*) GLUTEN FREE



COCKTAILS FOR TWO \$22.
SERVED IN MASON JARS

ITALIAN MANHATTAN

TEMPLETON RYE, CARPANO ANTICA, APEROL, ORANGE BITTERS

SAGGIO

BULLEIT BOURBON, APRICOT, SAGE, LIMONCELLO

FERRARITA

TEQUILA BLANCO, GRAPEFRUIT, JALAPENO SYRUP, LIME

MIELE E FUMO

ORGANIC CRANEO MEZCAL, HONEY, FRESH LIME, GINGER BEER

MOSCOW MULE

TITO'S VODKA, GINGER BEER, LIME

THE GIN & TONIC

HENDRICK'S GIN, AROMATICS, FEVER TREE TONIC

FRENCH 75

HENDRICK'S GIN, ST GERMAIN, LEMON, PROSECCO

BLOOD ORANGE LEMON DROP

TITO'S VODKA, BLOOD ORANGE PUREE, LEMON