



STELLA ALPINA OSTERIA
~WISHES YOU A MERRY CHRISTMAS EVE ~
DECEMBER 24, 2017

ON THE FIRST DAY OF CHRISTMAS...

GNOCCHI TARTUFATI

PILLOWS OF POTATO GNOCCHI STUFFED WITH TRUFFLE
TOSSED IN A BROWN BUTTER AND SAGE SAUCE

INSALATA DI NATALE

WATERCRESS AND BABY ARUGULA, RICOTTA SALATA, CANDIED WALNUTS,
POMEGRANATE SEEDS WITH A MAPLE VINAIGRETTE

SECONDI

CHOICE OF:

SALMONE ALLA GRIGLIA

FRESH HERB POLENTA, SAUTÉED SQUASH AND BABY ARTICHOKE,
PROSECCO BEURRE BLANC

MEYER LEMON AND SEA SCALLOP RISOTTO

BRAISED SHORT RIB CANNELLONI

BÉCHAMEL AND VEAL DEMI-GLACE

FILETTO AI FUNGHI

GRILLED FILET MIGNON TOPPED WITH BLACK TRUMPET MUSHROOMS
SAUTÉED BROCCOLINI AND YUKON MASHED POTATOES

BRAISED LAMB SHANK

SLOWLY BRAISED LAMB SHANK IN A RED WINE AND ROOT VEGETABLE GLAZE
SERVED OVER WHITE BEAN RAGU

ON THE 12TH DAY OF CHRISTMAS....

PISTACHIO AND CHOCOLATE CHIP CANNOLI

CRISPY PASTRY SHELL FILLED WITH LUSCIOUS RICOTTA CREAM

\$75. PER PERSON

CORKAGE: \$25 PER 750 ML, TWO BOTTLE MAXIMUM
20% GRATUITY AND CA SALES TAX ADDED