



OPTION 1: \$99

INCLUDES CHOICE OF:

- 3 PASSED APPETIZERS
- 2 INSALATA
- 2 PASTA
- 3 SECONDI
- 2 SIDES
- CHEF'S SELECTION OF DESSERTS

OPTION 2: \$89

INCLUDES CHOICE OF:

- 1 ANTIPASTI
- 2 INSALATA
- 2 PASTA
- 3 SECONDI
- 2 SIDES
- CHEF'S SELECTION OF DESSERTS

OPTION 3: \$79

INCLUDES CHOICE OF:

- 1 ANTIPASTI
- 2 INSALATA
- 2 PASTA
- 2 SECONDI
- 2 SIDES
- CHEF'S SELECTION OF DESSERTS



STELLA ALPINA OSTERIA
SAMPLE DINNER MENU

PASSED APPETIZERS:

BRUSCHETTA TRADIZIONALE

PORCINI & WHITE TRUFFLE RISOTTO CAKES (BITE SIZE)
ROASTED PORCINI MUSHROOM RISOTTO CAKES, WHITE TRUFFLE OIL & SHAVED PARMIGIANO

CAPRESE SKEWERS
FRESH BUFALA MOZZARELA, CHERRY TOMATOES & BASIL DRIZZLED WITH OLIVE OIL AND OREGANO

GARLIC PRAWN SKEWERS
MARINATED AND GRILLED IN A GARLIC, LEMON BUTTER SAUCE

ANTIPASTI:

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

POLENTA E SAUSAGE & PORCINI RAGU
CREAMY MASCARPONE POLENTA TOPPED WITH ITALIAN SAUSAGE AND PORCINI MUSHROOM RAGU

ANTIPASTO PIEMONTESE
A PLATTER OF SALAME DI FELINO, PROSCIUTTO DI PARMA, BELLE DI CERIGNOLA OLIVES,
HOUSE ROASTED RED BELL PEPPERS & ARTICHOKE HEARTS

INSALATA:

INSALATA "CAESAR"
SHAVED PARMESAN, CRISPY PANCETTA & HOUSEMADE GARLIC CROUTONS

INSALATA "STELLA"
BED OF BUTTER LETTUCE, DRIED CRANBERRIES, WALNUTS, GORGONZOLA, RED ONION & APRICOT-CITRUS VINAIGRETTE

INSALATA BOSCAIOLA
ARUGULA, THINLY SLICED MUSHROOMS, APPLES, PARMIGIANO & WALNUTS TOSSED IN A WHITE TRUFFLE VINAIGRETTE

PASTA:

ORECCHIETTE PRIMAVERA E SPECK

EAR SHAPED PASTA TOSSED WITH SPECK (SMOKED HAM), MUSHROOMS & BROCCOLI IN A CREAMY PARMESAN SAUCE

RIGATONI AL RAGU DI MAIALE

PASTA TUBES SIMMERED IN A SMOKED PORK AND SWEET BELL PEPPER RAGU FINISHED WITH RICOTTA SALATA

PENNE ALL' ARRABBIATA

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY AND PARMIGIANO

TRUFFLE STUFFED GNOCCHI

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

PENNE AL PESTO

PENNE TOSSED WITH FRESH BASIL PESTO AND PARMIGIANO

SECONDI:

FILETTO

GRILLED PETIT FILET MIGNON, NAPA CABERNET REDUCTION

MAIALE CON PANCETTA E AGLIO

ROASTED PORK TENDERLOIN TOPPED WITH AN INFUSION OF PANCETTA & ROASTED GARLIC CLOVES

POLLO ALLA PARMIGIANA

CHICKEN BREAST BREADED AND TOPPED WITH MELTED BUFALA MOZZARELLA AND A TOUCH OF MARINARA

POLLO ALLA "CALABRESE"

CHICKEN SAUTÉED WITH KALAMATA OLIVES, ARTICHOKE HEARTS, CAPERS, CHERRY TOMATOES,
PINE NUTS, PINOT GRIGIO & FRESH BASIL

GAMBERI ALL'AGLIO

PAN ROASTED PRAWNS SIMMERED IN GARLIC BUTTER AND SERVED WITH ARUGULA IN A LEMON VINAIGRETTE

FISH OF THE DAY

RISOTTO OF THE DAY (VEGETARIAN OPTION)

SIDES:

MASCARPONE POLENTA

SAUTÉED WILD MUSHROOMS

ORGANIC SAUTÉED SPINACH

GRILLED ASPARAGUS

VEGETABLE OF THE DAY

YUKON MASHED POTATOES

DOLCE:

CHEF'S SELECTION OF DESSERTS