



**STELLA ALPINA OSTERIA**  
**SAMPLE LUNCHEON MENU, 3-COURSES - \$39 PER PERSON**

**INSALATA: (CHOOSE 2)**

**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

**SECONDI: (CHOOSE 2)**

**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

**FISH OF THE DAY**

**POLLO ALLA "CALABRESE"**

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

**SIDES: (CHOOSE 1)**

MASCARPONE POLENTA  
ORGANIC SAUTÉED SPINACH  
VEGETABLE OF THE DAY  
YUKON MASHED POTATOES

**DOLCE:**

**CHEF'S SELECTION OF DESSERTS**