



STELLA ALPINA OSTERIA
SAMPLE LUNCHEON MENU, 4-COURSES - \$49 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

PASTA: (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

SECONDI: (CHOOSE 2)

FILETTO

GRILLED PETIT FILET MIGNON, NAPA CABERNET REDUCTION

POLLO ALLA "CALABRESE"

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

FISH OF THE DAY

RISOTTO OF THE DAY (VEGETARIAN OPTION)

SIDES: (CHOOSE 1)

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

DOLCE:

CHEF'S SELECTION OF DESSERTS