

## STARTERS & PASTA

**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.**

**ESCARGOT STELLA ALPINA (\*) \$17.**

**INSALATA "CAESAR" \$14.**

ORGANIC ROMAINE, SHAVED GRANA PADANO, CRISPY PANCETTA,  
HOUSE MADE GARLIC CROUTONS

(ADD PROTEIN TO ANY SALAD OR PASTA, \$ A.Q.)

**INSALATA "STELLA" (\*) \$14.**

BUTTER LETTUCE, CRANBERRIES, WALNUTS, GORGONZOLA,  
ONION

**HEIRLOOM BURRATA CAPRESE \$16.**

**TRUFFLE STUFFED GNOCCHI \$ A.Q.**

**SPAGHETTI & MEATBALLS (OR BOLOGNESE) \$21.**

**PENNE ALL' ARRABBIATA \$18.**

**LASAGNA FILETTO BOLOGNESE \$29.**

**CANNELLONI STUFFED WITH BRAISED SHORT RIB \$24.**

VEAL DEMIGLACE & BÉCHAMEL

**CANNELLONI DELLA CASA \$23**

SPINACH & RICOTTA ROLLS BAKED IN MARINARA & BÉCHAMEL

**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



## SECONDI

**FILETTO CON LA "ZOLA" \$35.**

BEEF TENDERLOIN, GORGONZOLA CHEESE & MUSHROOMS

**SCOTTADITO DI AGNELLO \$35.**

GRILLED AUSTRALIAN GRASS-FED LAMB CHOPS,  
ROSEMARY & MINT GRAVY

**PICCATA DI VITELLO \$29.**

SAUTÉED VEAL SCALOPPINE, LEMON CAPER BUTTER SAUCE  
(MARSALA STYLE AVAILABLE)

**MILANESE DI VITELLO \$29.**

PAN FRIED BREADED VEAL SCALOPPINE "MILANESE STYLE"

**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.**

## SIDES \$10

**YUKON MASHED POTATO (ADD: BLACK TRUFFLE \$2)**

**MASCARPONE POLENTA**

**SAUTÉED BABY SPINACH (\*)**

**CHEF'S SEASONAL VEGETABLE OF THE DAY (\*)**

**GARLIC BUTTER WILD MUSHROOMS (\*)**

**PENNE POMODORO (OR BUTTER & PARMIGIANO)**

**(\*) GLUTEN FREE**