



Stella Alpina Osteria

ANTIPASTI:

RISOTTO CAKES CON PORCINI \$14.

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

ARANCINI CON TALEGGIO \$15.

MARINARA, ORGANIC ARUGULA, LEMON INFUSION, SHAVED PARMIGIANO

ESCARGOT STELLA ALPINA \$15.

ANTIPASTO PIEMONTESE \$19.

A PLATTER OF SALAME DI FELINO, PROSCIUTTO DI PARMA, TALEGGIO AND TOMA CHEESES, MARINATED OLIVES, HOUSE ROASTED RED BELL PEPPERS & ARTICHOKE HEARTS

CARPACCIO ALL' ALBESE \$15.

THINLY SLICED RAW BEEF FILET, MUSHROOMS, ORGANIC ARUGULA, SHAVED PARMIGIANO, LEMON INFUSION

INSALATA "CAESAR" \$11.

ORGANIC ROMAINE, SHAVED GRANA PADANO, CRISPY PANCETTA, HOUSEMADE GARLIC CROUTONS

INSALATA "STELLA" \$12.

ORGANIC BUTTER LETTUCE, CRANBERRIES, CANDIED WALNUTS, GORGONZOLA, RED ONION, APRICOT-CITRUS VINAIGRETTE

BURRATA CAPRESE \$15.

IMPORTED BURRATA CHEESE, CHERRY TOMATOES. ORGANIC ARUGULA, FRESH BASIL, BALSAMIC VINAIGRETTE

INSALATA ANGIURIA \$14.

WATERMELON, ORGANIC ARUGULA, PISTACHIO CRUSTED GOAT CHEESE, MAPLE VINAIGRETTE

ZUPPA DEL GIORNO \$9.

PASTA:

ORECCHIETTE ROMANESCO E SPECK \$20.

SPECK, MUSHROOMS, ROMANESCO, CREAMY PARMESAN SAUCE

RIGATONI AL RAGU DI MAIALE \$20.

SMOKED PORK AND SWEET BELL PEPPER RAGU, SHAVED RICOTTA SALATA

PENNE ALL' ARRABBIATA \$18.

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY, PARMIGIANO

GNOCCHI DI PATATE "NONNA NILLA" \$20.

THE WAY MATTEO'S NONNA USED TO MAKE IT
CHOOSE ONE:

* ITALIAN SAUSAGE & PORCINI RAGU *

* WALNUT & GORGONZOLA CREAM SAUCE *

* AL PESTO *

FIOCCHI CON PERE E ASIAGO \$19.

PASTA PURSES STUFFED WITH PEARS AND ASIAGO CHEESE, PARMESAN CREAM SAUCE, CHIVE OIL

CANNELLONI DELLA CASA \$19.

STUFFED WITH ORGANIC SPINACH AND RICOTTA, BAKED WITH MARINARA AND BÉCHAMEL

SECONDI:

MAIALE MOSTARDA \$27.

ROASTED PORK TENDERLOIN, MASCARPONE POLENTA, MUSTARD SEED AND FRUIT COMPOTE

SCOTTADITO DI AGNELLO \$32.

GRILLED AUSTRALIAN GRASS FED LAMB CHOPS, ROSEMARY AND MINT GRAVY

MILANESE DI VITELLO \$27.

PAN FRIED BREADED VEAL SCALOPPINE "MILANESE STYLE"

PICCATA DI VITELLO \$27.

PAN FRIED VEAL SCALOPPINE, LEMON BUTTER CAPER SAUCE
MARSALA STYLE ALSO AVAILABLE

OSSO BUCO DI VITELLO \$29.

BRAISED VEAL SHANK, MASCARPONE POLENTA

FILETTO CON LA "ZOLA" \$33.

GRILLED BEEF FILET, TOPPED WITH MELTED GORGONZOLA CHEESE,
TRUFFLED MASHED POTATOES AND SAUTÉED MUSHROOMS

POLLO ALLA PARMIGIANA \$25.

BREADED CHICKEN BREAST TOPPED WITH MARINARA AND MELTED MOZZARELLA DI BUFALA
SERVED WITH PENNE ALL' ARRABBIATA

POLLO ALLA "CALABRESE" \$25.

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

GAMBERI ALL'AGLIO \$24.

PAN ROASTED PRAWNS, GARLIC BUTTER, ORGANIC ARUGULA, LEMON VINAIGRETTE

FISH OF THE DAY \$A.Q.

RISOTTO OF THE DAY \$A.Q.

SIDES:

MASCARPONE POLENTA

ROSEMARY ROASTED MARBLED POTATOES

SAUTÉED WILD MUSHROOMS

SAUTÉED ORGANIC BABY SPINACH

GRILLED ASPARAGUS, BALSAMIC HONEY REDUCTION

CHEF'S SEASONAL VEGETABLE OF THE DAY

YUKON POTATO PUREE (ADD: BLACK TRUFFLE \$2.)

PENNE POMODORO

\$9.

~WE KINDLY DECLINE ANY SUBSTITUTION REQUESTS~

CORKAGE: \$25 PER 750 ML, TWO BOTTLE MAXIMUM PER TABLE

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

WE DO NOT PROVIDE SEPARATE CHECKS