



# Stella Alpina Osteria

## ANTIPASTI:

### **RISOTTO CAKES CON PORCINI (\*) \$15.**

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

### **POLPETTE \$17.**

VEAL AND BEEF HOUSEMADE MEATBALLS, MARINARA, GRANA PADANO

### **ESCARGOT STELLA ALPINA (\*) \$15.**

### **FONDUTA ALLA PIEMONTESE \$25.**

POT FULL OF MELTED GRUYERE CHEESE AND BLACK TRUFFLE, SERVED WITH VEGGIE DIPPERS & CIABATTA (SERVES 2)

### **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 (\*) \$16.**

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

### **INSALATA "CAESAR" \$12.**

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

### **INSALATA "STELLA" (\*) \$13.**

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

### **BURRATA CAPRESE \$16.**

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

### **INSALATA MELA (\*) \$14.**

APPLES, ARUGULA, PISTACHIO, POMEGRANATE & CRUMBLLED GOAT CHEESE, MAPLE VINAIGRETTE

### **ZUPPA DEL GIORNO \$9.**

## PASTA:

### **ORECCHIETTE ROMANESCO E SPECK \$21.**

SPECK, MUSHROOMS, ROMANESCO, CREAMY PARMESAN SAUCE

### **RIGATONI AL RAGU DI MAIALE \$21.**

SMOKED PORK AND SWEET BELL PEPPER RAGU, SHAVED RICOTTA SALATA

### **PENNE ALL' ARRABBIATA \$19.**

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY, PARMIGIANO

### **GNOCCHI DI PATATE "NONNA NILLA" \$21.**

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 \$20.**

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

### **CANNELLONI DELLA CASA \$20.**

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

## **SECONDI:**

### **Osso Buco di Vitello (\*) \$29.**

BRAISED VEAL SHANK, MASCARPONE POLENTA

### **MILANESE DI VITELLO \$28.**

PAN FRIED BREADED VEAL SCALOPPINE "MILANESE STYLE"

### **PICCATA DI VITELLO \$28.**

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

### **SCOTTADITO DI AGNELLO \$33.**

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

### **FILETTO CON LA "ZOLA" \$34.**

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

### **MAIALE CON PANCETTA E AGLIO \$27.**

ROASTED PORK TENDERLOIN TOPPED WITH AN INFUSION OF  
PANCETTA & ROASTED GARLIC CLOVES, WHITE SPAGNA BEAN RAGU

### **POLLO ALLA PARMIGIANA \$26.**

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

### **POLLO ALLA "CALABRESE" (\*) \$26.**

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

### **GAMBERI ALL'AGLIO \$25.**

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 (\*)**

**BRUSSEL SPROUTS, GARLIC & BALSAMIC HONEY REDUCTION (\*)**

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

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

**PENNE POMODORO**

**\$9.**

**(\*) GLUTEN FREE / PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES**

**~WE KINDLY DECLINE 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, FOUR CREDIT CARDS MAX PER TABLE**